

Modular Cooking Range Line thermaline 90 - Electric Bain Marie, 1/1GN, Left Tap, 1 Side-Marine

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



589822 (MCBFEAIDM)

Electric Bain-marie Top with
left tap, one-side operated,
1/1 GN - Marine

Short Form Specification

Item No.

Unit constructed according to DIN 18860_2 with 20 mm drop nose top. Internal frame for heavy duty sturdiness in stainless steel. 2 mm top in 1.4301 (AISI 304). Flat surface construction, easily cleanable. THERMODUL connection system enables seamless worktop when units are connected and avoids soil penetrating. Water basin in 1.4435 (AISI 316L) stainless steel, seamlessly welded into the top of the appliance. Water temperature regulated by sensors. Safety systems and automatic low-water level shut-off protect against overheating. All-round basin raised edges to protect against soil infiltration. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX5 water resistance certification.

Configuration: One-side operated top with left mixing tap. The base needs to be supplied by the factory. Please include appropriate base.

Main Features

- Filling water level is plate-marked on the side of the well.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Easy to clean basin with rounded corners.
- THERMODUL connection system creates a seamless work top when units are connected to each other thus avoiding soil penetrating vital components and facilitating the removal of units in case of replacement or service.
- Metal knobs with embedded hygienic "soft-touch" grip for easier handling and cleaning. The special design of the controls prevents infiltration of liquids or soil into vital components.
- Large visible digital display manufactured in tempered glass to resist heat and chemicals, showing temperatures or power settings. The display also shows on/off status of the appliance and on/off status of the heating elements.
- Raised edge all around the well to protect from infiltration of dirt from worktop.
- Water temperature controlled by electronic sensor and can be selected as either temperature or power levels.
- Safety systems protect against overtemperature and can be manually reset.

Construction

- 2 mm top in 1.4301 (AISI 304).
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- IPX5 water resistance certification.
- Water basin in 1.4435 (AISI 316L) stainless steel is seamlessly welded into the top of the appliance.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth.
- Internal frame for heavy duty sturdiness in stainless steel.

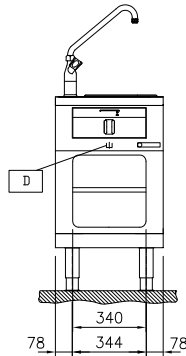
Sustainability

- Standby function for energy saving and fast recovery of maximum power.

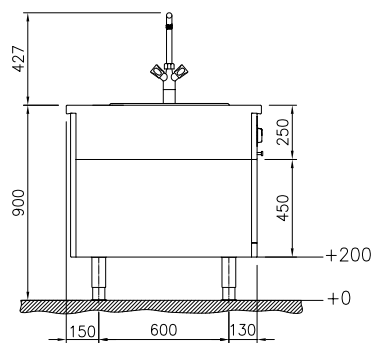
APPROVAL: _____

Modular Cooking Range Line thermaline 90 - Electric Bain Marie, 1/1GN, Left Tap, 1 Side-Marine

Front

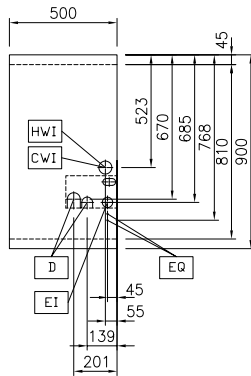


Side



D = Drain
 EI = Electrical inlet (power)
 EQ = Equipotential screw
 WI = Water inlet

Top



Electric

Supply voltage: 440 V/3 ph/50/60 Hz
 Total Watts: 1.5 kW

Water:

Inlet water line size: 3/4"
 Incoming Cold/hot Water line size: 3/4"
 Drain line size: 1"

Key Information:

Number of wells: 1
 Usable well dimensions (width): 307 mm
 Usable well dimensions (height): 170 mm
 Usable well dimensions (depth): 509 mm
 Well capacity: 5 lt MIN; 32 lt MAX
 Thermostat Range: 30 °C MIN; 90 °C MAX
 External dimensions, Width: 500 mm
 External dimensions, Depth: 900 mm
 External dimensions, Height: 700 mm
 Net weight: 44 kg
 Configuration: One-Side Operated;Top

Sustainability

Current consumption: 4 Amps

Optional Accessories

- Wall mounting kit for units - PNC 913655 ☐
- TL85/90 - Factory Fitted (H=700)