

Modular Cooking Range Line thermaline 90 - Half Module Electric Fry Top, 1 Side-Marine

ITEM #		
\40DEL #		
MODEL #		
NAME #		
SIS #		
AIA#		



589828

Electric Fry Top with smooth chrome Plate, (MCHMAADODM) one-side operated - Marine

(MCHNAADODM) one-side operated - Marine

Electric Fry Top with ribbed chrome Plate,

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. Chromium-plated mild steel cooking surface with non-stick finishing for optimal grilling. Powerblock heating system for optimal temperature distribution. Large drain hole allows draining of cooking juices into a large collector. Overheat protection switches off the supply in case of overheating. Standby function saves energy and quickly recovers maximum power. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

IPX5 water resistant certification.

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

Main Features

- Large drain hole on cooking surface permits the draining of residual cooking juices into a large collector placed under the cooking surface.
- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- Units have separate controls for each half module of the cooking surface.
- All major components may be easily accessed from the front.
- 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.
- Powerblock heating system for optimal temperature distribution.

Construction

- 2 mm top in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth.
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).
- IPX5 water resistance certification.
- Cooking surface in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- Unit constructed according to DIN 18860 2 with 20 mm drop nose top.
- Cooking surface to be completely smooth or completely ribbed.

Sustainability



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

APPROVAL:





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Optional Accessories			Electric	
 Connecting rail kit, 900mm Portioning shelf, 400mm width 	PNC 912502 PNC 912522		Supply voltage: Total Watts:	440 V/3 ph/50/60 Hz 5.1 kW
Portioning shelf, 400mm widthFolding shelf, 300x900mm	PNC 912552 PNC 912581		Key Information:	
 Folding shelf, 400x900mm Fixed side shelf, 200x900mm Fixed side shelf, 300x900mm Fixed side shelf, 400x900mm Endrail kit, flush-fitting, left Endrail kit, flush-fitting, right Scraper for smooth plates (only for 589828) Scraper for ribbed plates (only for 589830) Endrail kit (12.5mm) for thermaline 90 units, left Endrail kit (12.5mm) for thermaline 90 units right 	PNC 912582 PNC 912589 PNC 912590 PNC 912591 PNC 913111 PNC 913112 PNC 913120 PNC 913202 PNC 913203		Cooking Surface Depth: Cooking Surface Width: Working Temperature MIN: Working Temperature MAX: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight: Configuration: Cooking surface type: 589828 (MCHMAADODM) 589830 (MCHNAADODM)	69 kg One-Side Operated;Top Smooth Ribbed
units, right • T-connection rail for back-to-back	PNC 913227		Cooking surface - material:	Chromium Plated mild steel mirror
installations without backsplash (to be ordered as S-code)			Sustainability	
 Endrail kit, (12.5mm), for back-to-back installation, left 			Current consumption:	7 Amps
 Endrail kit, (12.5mm), for back-to-back installation, right 	PNC 913252			
 Endrail kit, flush-fitting, for back-to- back installation, left 	PNC 913255			
 Endrail kit, flush-fitting, for back-to- back installation, right 	PNC 913256			
 Stainless steel side panel (12,5mm), 900x400mm, left side, wall mounted 	PNC 913636			
 Stainless steel side panel (12,5mm), 900x400mm, right side, wall mounted 	PNC 913637			
 Stainless steel side panel, 900x400mm, flush-fitting, left side, wall mounted 	PNC 913638			
 Stainless steel side panel, 900x400mm, flush-fitting, right side, 	PNC 913639			
wall mounted	PINC 913039	_		
	PNC 913648	_		
wall mounted • Wall mounting kit top - TL85/90 -				
wall mountedWall mounting kit top - TL85/90 - Factory Fitted	PNC 913648			



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