

Modular Cooking Range Line thermaline 90 - 2 Zone Induction Top, 1 Side - MARINE

ITEM # _____
 MODEL # _____
 NAME # _____
 SIS # _____
 AIA # _____



589841 (MCIBAAEODM)

Induction Top, 2 zones, one-side operated - 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. Smooth glass ceramic surface without any "dead" spots allows for quick and easy cleaning. Features 9 power levels with fast deployment to full heating power and very low heat dissipation to the kitchen. Overheat protection switches off the supply in case of overheating. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

IPX5 water resistance certification.

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

Main Features

- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- Pans can easily be moved from one area to another without lifting.
- The smooth glass-ceramic surface can be quickly and easily cleaned, thus providing maximum hygiene.
- 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.
- 9 power levels.
- Fast deployment with full heating power immediately.
- Low heat dissipation to the kitchen.

Construction

- Control light for each zone.
- 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.
- IPX5 water resistance certification.
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- Rolling rack included

Sustainability

- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

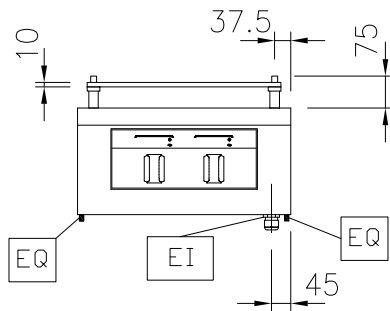


APPROVAL: _____

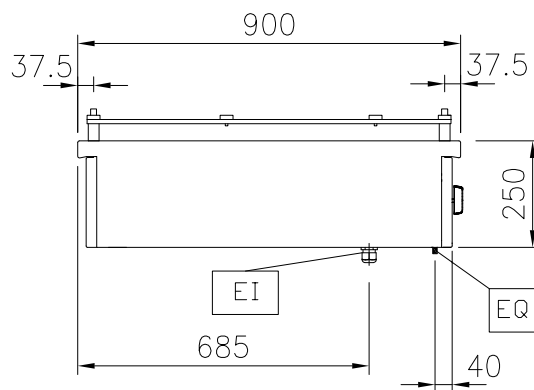
Optional Accessories

• Scraper for cook tops	PNC 910601	☐
• Connecting rail kit, 900mm	PNC 912502	☐
• Portioning shelf, 500mm width	PNC 912523	☐
• Portioning shelf, 500mm width	PNC 912553	☐
• Folding shelf, 300x900mm	PNC 912581	☐
• Folding shelf, 400x900mm	PNC 912582	☐
• Fixed side shelf, 200x900mm	PNC 912589	☐
• Fixed side shelf, 300x900mm	PNC 912590	☐
• Fixed side shelf, 400x900mm	PNC 912591	☐
• Endrail kit, flush-fitting, left	PNC 913111	☐
• Endrail kit, flush-fitting, right	PNC 913112	☐
• Endrail kit (12.5mm) for thermaline 90 units, left	PNC 913202	☐
• Endrail kit (12.5mm) for thermaline 90 units, right	PNC 913203	☐
• T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)	PNC 913227	☐
• Insert profile d=900	PNC 913232	☐
• Endrail kit, (12.5mm), for back-to-back installation, left	PNC 913251	☐
• 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	☐
• Wall mounting kit top - TL85/90 - Factory Fitted	PNC 913649	☐
• Filter W=500mm	PNC 913664	☐

Front

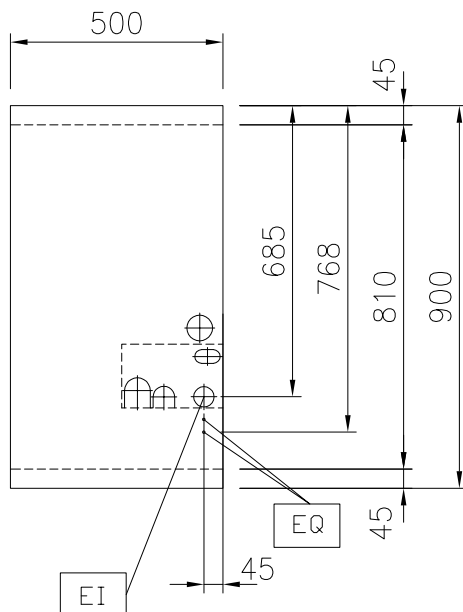


Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top



Electric

Supply voltage: 440 V/3 ph/50/60 Hz
 Total Watts: 10 kW

Key Information:

External dimensions, Width: 500 mm
 External dimensions, Depth: 900 mm
 External dimensions, Height: 250 mm
 Net weight: 25 kg
 Configuration: One-Side Operated;Top
 Front Plates Power: 5 - 0 kW
 Back Plates Power: 5 - kW
 Front Plates dimensions: 340x370
 Back Plates dimensions: 340x370
 Induction Top Dimensions (width): 500 mm
 Induction Top Dimensions (depth): 900 mm

Sustainability

Current consumption: 13.7 Amps