

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



589845 (MCIMEAJ8DM)

Induction Top, 4 zones, oneside operated on electric static Oven - 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. Electric static oven base with 40 mm thick oven door and ribbed enamelled steel base plate. Constructed according to 1.4301 (AISI 304). Oven chamber with 2 levels of runners for 2/1 GN shelves to enable simultaneous and faster cooking. Heavy duty thermostat with temperature range up to 300°C, $electronic\,sensor for precise\,temperature\,control\,and\,manual\,humidity\,control$ in the cooking chamber. Upper heating element can also be used for grilling, with or without ventilating mode. Overheat protection switches off the supply in case of overheating. Standby function saves energy and quickly recovers maximum power. Metal knobs and oven handles ergonomically designed with embedded hygienic silicon "soft" grip enable easier handling and cleanina

Main Features

- Fast deployment with full heating power immediately.
- Low heat dissipation to the kitchen.
- Oven temperature up to 300 °C
- Overheat protection: a 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.
- 40 mm thick oven door for heat insulation.
- 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.
- Handles are ergonomically designed with silicon "soft" grip for easy handling and cleaning.
- Oven chamber to have 2 levels of runners to accommodate 2/1 GN trays and ribbed enamelled steel base plate.
- The upper heating element of the oven can also be used for grilling.
- Manual control of humidity in cooking chamber.
- Electronic sensor for precise temperature control.
- Unit constructed according to DIN 18860_2 with 70 mm recessed plinth.

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.
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- IPX5 water resistance certification.
- Internal frame for heavy duty sturdiness in stainless steel.

Sustainability



- Standby function for energy saving and fast recovery of maximum power.
- This model is compliant with Swiss Energy



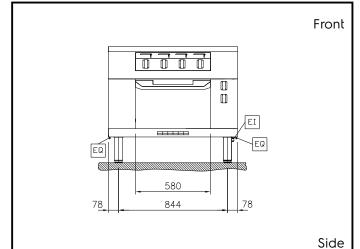


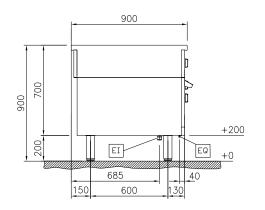


Efficiency Ordinance (730.02).

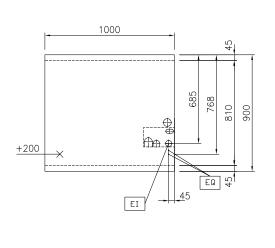








El = Electrical inlet (power)
EQ = Equipotential screw



Electric

Supply voltage: 440 V/3 ph/50/60 Hz

Total Watts: 25 kW

Key Information:

External dimensions, Width: 1000 mm
External dimensions, Depth: 900 mm
External dimensions, Height: 700 mm
Net weight: 197 kg

On Oven;One-Side Operated

Front Plates Power: 5 - 5 kW

Back Plates Power: 5 - 5 kW

Front Plates dimensions: 340x370 340x370 Back Plates dimensions: 340x370 340x370

Induction Top Dimensions

(width): 1000 mm

Induction Top Dimensions (depth):

900 mm

Sustainability

Top

Current consumption: 38.7 Amps





Included Accessories

• 1 of Grid	, chromium plated, for ovens	PNC 910652
2/1 GN	•	

Optional Accessories

Optional Accessories		
Scraper for cook tops	PNC 910601	
 Baking sheet 2/1 GN for ovens 	PNC 910651	
Bottom steel plate 2/1 GN for fire clay plate 800&900 with baking oven	PNC 910655	
 Fire clay plate 2/1 GN for ovens 	PNC 910656	
 Connecting rail kit, 900mm 	PNC 912502	
• Stainless steel side panel, 900x700mm, freestanding	PNC 912512	
 Portioning shelf, 1000mm width 	PNC 912528	
 Portioning shelf, 1000mm width 	PNC 912558	
 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	
• Stainless steel side panel, left, H=700	PNC 913222	
• Stainless steel side panel, right, H=700	PNC 913223	
T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)	PNC 913227	
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	
 Side reinforced panel only in combination with side shelf, for freestanding units 	PNC 913260	
 Side reinforced panel only in combination with side shelf, for back- to-back installations, left 	PNC 913275	
 Side reinforced panel only in combination with side shelf, for back- to-back installation, right 	PNC 913276	
• Filter W=1000mm	PNC 913666	

