

Modular Cooking Range Line thermaline 90 - 4 Zone Full Surface Induction Top on Passthrough Base, 2 Sides, H=700 - H3 -Marine



589857 (MCJNECJIDM)

Full Surface Induction Top on Open Base, 4 zones, two-side operated - H3 -Marine

# **Short Form Specification**

# Item No.

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. 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. Large multi-coil 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: Freestanding, two-side operated, on H3 base, hygienic class H3.

## **Main Features**

- 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.
- 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.
- Almost the entire surface of the ceramic plate can be used without "dead" spots.
- Fast deployment with full heating power immediately.
- Low heat dissipation to the kitchen.
- The large surface multi-coil induction top offers a substantial increase in pan and pot capacity thanks to the seamless transition between individual heating zones, ideal for à la carte operation.

#### 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 stainless steel

# Sustainability



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

### APPROVAL:

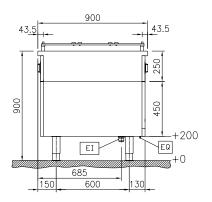




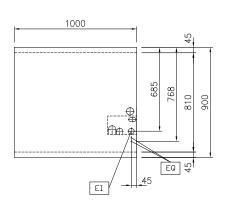








EI = Electrical inlet (power)
EQ = Equipotential screw



**Electric** 

Side

Top

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

Total Watts: 28 kW

**Key Information:** 

External dimensions, Width: 1000 mm
External dimensions, Depth: 900 mm
External dimensions, Height: 700 mm

Storage Cavity Dimensions

Storage Cavity Dimensions

(height): Storage Cavity Dimensions

(depth): 860 mm Net weight: 120 kg

Both-Sides Operated;On

Configuration:BaseFront Plates Power:7 - 7 kWBack Plates Power:7 - 7 kW

Front Plates dimensions: 420x370 420x370 Back Plates dimensions: 420x370 420x370

Induction Top Dimensions (width):

**Induction Top Dimensions** 

1000 mm

580 mm

330 mm

(depth): 900 mm

Sustainability

**Current consumption:** 37 Amps