

Modular Cooking Range Line thermaline 90 - 4 Zone Freestanding Electric Solid Top, 1 Side, H=700 - H3 -Marine

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



589878 (MCLXEAJIDM)

Electric Solid Top, 4 zones, one-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. Solid top made of smooth, pore-free, steel. 4 independently controlled heating zones with 2 electronic sensors per zone for temperature surface control and 8 power levels. Rapid plate heat up, continuously ready to use. 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 resistance certification.

Configuration: Freestanding, One-side operated.

Main Features

- 4 heating zones independently controlled.
- Rapid heat up of the plate and continuously ready for use.
- 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.
- Solid top cooking surface made of 20 mm thick steel, DIN 1.7335, smooth pore-free and easy to clean.
- Wide rounded cleaning zone around the plates for easier cleaning.
- 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 "softtouch" 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.
- Cooking plate and base joint profile guarantee against soil infiltration.
- Two electronic sensors per zone to control surface temperature and to protect cooking plate from overheating.
- 8 power levels.

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
- 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.

APPROVAL:



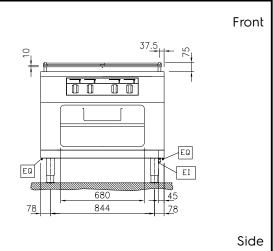


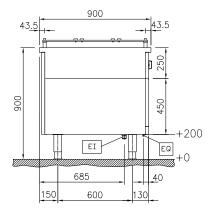
Optional Accessories

Optional Accessories		
 Connecting rail kit, 900mm 	PNC 912502	
 Stainless steel side panel, 	PNC 912512	
900x700mm, freestanding		
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	

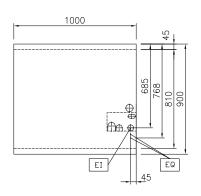








Electrical inlet (power) EQ Equipotential screw



Electric

Supply voltage: 440 V/3 ph/50/60 Hz 16 kW

Electrical power, max:

Key Information:

Working Temperature MIN: 100 °C Working Temperature MAX: 450 °C 1000 mm External dimensions, Width: External dimensions, Depth: 900 mm External dimensions, Height: 700 mm **Storage Cavity Dimensions** (width): 680 mm

Storage Cavity Dimensions

330 mm (height):

Storage Cavity Dimensions

(depth): 740 mm Net weight: 193 kg

On Base;One-Side Configuration: Operated

Front Plates Power: 4 - 4 kW **Back Plates Power:** 4 - 4 kW

Solid top usable surface (width):

Solid top usable surface

720 mm (depth):

820 mm

Sustainability

Top

Current consumption: 24 Amps

