

Modular Cooking Range Line thermaline 90 - 1000 mm Electric Free- cooking Top with Smooth Plate, 1 Side

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



589891 (MCTCAAJODM)

Electric Free-Cooking Top,
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 electrically-heated solid plate made of 20 mm thick steel with a wide rounded cleaning zone around the plate. Rapid plate heat up, continuously ready to use; maximum reachable surface temperature of 350°C. 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: One-side operated top. The base needs to be supplied by the factory. Please include appropriate base.

Main Features

- Rapid heat up of the plate and continuously ready for use.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- 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 "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.
- Cooking plate and base joint profile guarantee against soil infiltration.
- Surface temperature up to 350°C
- For direct and indirect cooking.

Construction

- 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.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- Cooking surface is an electrically heated solid plate made from 20 mm thick stainless steel AISI 316 - DIN 1.4404.
- 2mm thick top in stainless steel AISI 304 - DIN 1.4301.

Sustainability



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

Optional Accessories

- Connecting rail kit, 900mm PNC 912502 ☐
- Portioning shelf, 1000mm width PNC 912528 ☐
- Portioning shelf, 1000mm width PNC 912558 ☐

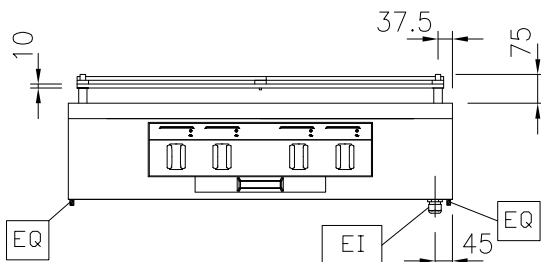
APPROVAL: _____

• Folding shelf, 300x900mm	PNC 912581	<input type="checkbox"/>
• Folding shelf, 400x900mm	PNC 912582	<input type="checkbox"/>
• Fixed side shelf, 200x900mm	PNC 912589	<input type="checkbox"/>
• Fixed side shelf, 300x900mm	PNC 912590	<input type="checkbox"/>
• Fixed side shelf, 400x900mm	PNC 912591	<input type="checkbox"/>
• Endrail kit, flush-fitting, left	PNC 913111	<input type="checkbox"/>
• Endrail kit, flush-fitting, right	PNC 913112	<input type="checkbox"/>
• Scraper for smooth plates	PNC 913119	<input type="checkbox"/>
• Endrail kit (12.5mm) for thermaline 90 units, left	PNC 913202	<input type="checkbox"/>
• Endrail kit (12.5mm) for thermaline 90 units, right	PNC 913203	<input type="checkbox"/>
• T-connection rail for back-to-back installations without backsplash	PNC 913227	<input type="checkbox"/>
• Endrail kit, (12.5mm), for back-to-back installation, left	PNC 913251	<input type="checkbox"/>
• Endrail kit, (12.5mm), for back-to-back installation, right	PNC 913252	<input type="checkbox"/>
• Endrail kit, flush-fitting, for back-to-back installation, left	PNC 913255	<input type="checkbox"/>
• Endrail kit, flush-fitting, for back-to-back installation, right	PNC 913256	<input type="checkbox"/>
• Stainless steel side panel (12,5mm), 900x400mm, left side, wall mounted	PNC 913636	<input type="checkbox"/>
• Stainless steel side panel (12,5mm), 900x400mm, right side, wall mounted	PNC 913637	<input type="checkbox"/>
• Stainless steel side panel, 900x400mm, flush-fitting, left side, wall mounted	PNC 913638	<input type="checkbox"/>
• Stainless steel side panel, 900x400mm, flush-fitting, right side, wall mounted	PNC 913639	<input type="checkbox"/>
• Wall mounting kit top - TL85/90 - Factory Fitted	PNC 913654	<input type="checkbox"/>
• Filter W=1000mm	PNC 913666	<input type="checkbox"/>

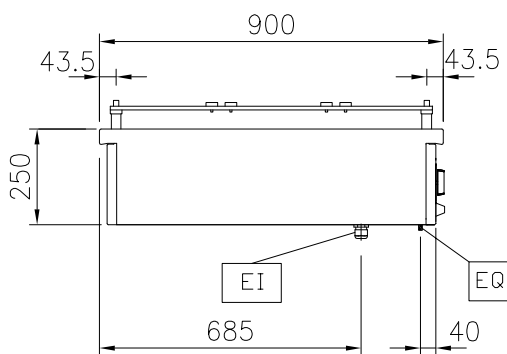
Recommended Detergents

• C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)	PNC 0S2292	<input type="checkbox"/>
--	------------	--------------------------

Front

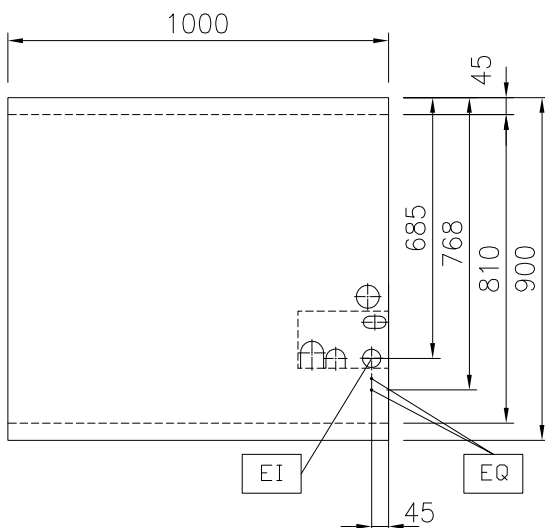


Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top



Electric

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

Key Information:

Working Temperature MIN: 80 °C
 Working Temperature MAX: 350 °C
 External dimensions, Width: 1000 mm
 External dimensions, Depth: 900 mm
 External dimensions, Height: 250 mm
 Net weight: 160 kg
 Configuration: One-Side Operated;Top

Sustainability

Current consumption: 40 Amps