

Modular Cooking Range Line thermaline 90 - Half Module Gas Fry Top, 1 Side (Town Gas)

| ITEM # | | |
|---------|--|--|
| MODEL # | | |
| NAME # | | |
| SIS # | | |
| AIA# | | |



593318 (MCHMAADOVO) Gas Fry Top with smooth chrome Plate, one-side operated, town gas

593322 (MCHNAADOVO) Gas Fry Top with ribbed chrome Plate, oneside operated, town gas

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. Chromium-plated mild steel cooking surface with non-stick finishing for optimal grilling. Features safety thermostat, thermostatic control and led indication of pilot flame. Electrical ignition powered by battery with thermocouple for added safety. Large drain hole allows draining of cooking juices into a large collector. 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 resistant certification.

Configuration: One-side operated top.

Main Features

- Large drain hole on cooking surface permits the draining of residual cooking juices into a large collector placed under the cooking surface.
- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- Units have separate controls for each half module of the cooking surface.
- 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.
- Safety thermostat and thermostatic control.
- Electrical ignition powered by battery with thermocouple for added safety.
- Led indication of pilot flame

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
- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).
- Cooking surface in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- Cooking surface to be completely smooth or completely ribbed.
- IPx4 water protection.

APPROVAL:





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| Optional Accessories | | | Gas | |
|---|--------------------------|--------------|--|--------------------------------|
| Connecting rail kit, 900mm (only for 593318) | PNC 912502 | | Gas Power: | 10 kW |
| Portioning shelf, 400mm width | PNC 912522 | | Gas Type Option: Gas Inlet: | 1/2" |
| Portioning shelf, 400mm widthFolding shelf, 300x900mm | PNC 912552 PNC 912581 | PNC 912552 🔲 | Key Information: | , |
| • Folding shelf, 400x900mm | PNC 912582 | | Cooking Surface Depth: | 615 mm |
| • Fixed side shelf, 200x900mm | PNC 912589 | | Cooking Surface Width: | 300 mm |
| Fixed side shelf, 300x900mmFixed side shelf, 400x900mm | PNC 912590 PNC 912591 | | Working Temperature MIN: | 110 °C |
| • Connecting rail kit: modular 90 (on the | | | Working Temperature MAX: External dimensions, Width: | 270 °C 400 mm |
| left) to ProThermetic tilting (on the right), ProThermetic stationary (on the | | | External dimensions, Wath: | 900 mm |
| left) ťo ProThermetic tilting (on the right) (only for 593318) | | | , | 250 mm |
| Connecting rail kit: modular 80 (on the | PNC 912976 | | Net weight: Configuration: | 69 kg One-Side Operated;Top |
| right) to ProThermetic tilling (on the left), ProThermetic stationary (on the | | | Cooking surface type: | one olde operated, top |
| right) to ProThermetic tilting (on the | | | 593318 (MCHMAADOVO) | Smooth |
| left) (only for 593318) • Endrail kit, flush-fitting, left | PNC 913111 | | 593322 (MCHNAADOVO) | Ribbed Chromium Plated mild |
| Endrail kit, flush-fitting, right | PNC 913112 | | Cooking surface - material: | steel mirror |
| Scraper for smooth plates (only for 593318) | PNC 913119 | | | |
| Scraper for ribbed plates (only for 593322) | PNC 913120 | | | |
| 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 | | | | |
| 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 913648 | | | |
| Recommended Detergents | | | | |
| C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) | PNC 0S2292 | | | |



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