

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



(MCHMAAHOVO)

Gas Fry Top with smooth chrome Plate, oneside operated, town gas

(MCHNAAHOVO)

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

- Choice of one or two heating zones. An indicator lamp shows operating state of each zone.
- 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:





C	Optional Accessories			•		
	Connecting rail kit for appliances with backsplash, 900mm (only for 593324)	PNC 912499		•		_
•	Connecting rail kit, 900mm (only for	PNC 912502			back installation, right (only for 593320)	
	593320) Portioning shelf, 800mm width	PNC 912526		•	900x400mm, left side, wall mounted	
•	Portioning shelf, 800mm width	PNC 912556			(only for 593324)	
•	Folding shelf, 300x900mm	PNC 912581		•		
•	Folding shelf, 400x900mm	PNC 912582			900x400mm, right side, wall mounted (only for 593324)	
•	Fixed side shelf, 200x900mm	PNC 912589		_		_
•	Fixed side shelf, 300x900mm	PNC 912590		•	Stainless steel side panel, PNC 913638 5000x400mm, flush-fitting, left side, wall	
•	Fixed side shelf, 400x900mm	PNC 912591			mounted (only for 593324)	
	Connecting rail kit: modular 90 (on the					ב
	left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the				900x400mm, flush-fitting, right side, wall mounted (only for 593324)	_
	right) (only for 593320)	DNIC 01007/			Factory Fitted	
•	Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) (only for 593320)	PINC AISANO			Recommended Detergents C41 HI-TEMP RAPID DEGREASER, 1 PNC 0S2292 Deack of six 1 lt. bottles (trigger incl.)	_
•	Connecting rail kit for appliances with	PNC 912981				
	backsplash: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) (only for 593324)					
•	Connecting rail kit for appliances with backsplash: modular 90 (on the right)	PNC 912982				
	to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) (only for 593324)					
•	Back panel, 800x700mm, for units with backsplash (only for 593324)	PNC 913013				
•	Back panel, 800x800mm, for units with backsplash (only for 593324)	PNC 913026				
•	Endrail kit, flush-fitting, left (only for 593320)	PNC 913111				
•	Endrail kit, flush-fitting, right (only for 593320)	PNC 913112				
•	Endrail kit, flush-fitting, with backsplash, left (only for 593324)	PNC 913117				
•	Endrail kit, flush-fitting, with backsplash, right (only for 593324)	PNC 913118				
•	Scraper for smooth plates	PNC 913119				
	Endrail kit (12.5mm) for thermaline 90 units, left (only for 593320)	PNC 913202				
•	Endrail kit (12.5mm) for thermaline 90 units, right (only for 593320)	PNC 913203				
•	Endrail kit (12.5mm) for thermaline 90 units with backsplash, left (only for 593324)	PNC 913208				
•	Endrail kit (12.5mm) for thermaline 90 units with backsplash, right (only for 593324)	PNC 913209				
_	•	PNC 913226				
•	U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code) (only for 593324)	FINC AIDSTO	J			
•	T-connection rail for back-to-back installations without backsplash (to be ordered as S-code) (only for 593320)	PNC 913227				
•	Insert profile d=900	PNC 913232				
•	Endrail kit, (12.5mm), for back-to-back installation, left (only for 593320)	PNC 913251				
•	Endrail kit, (12.5mm), for back-to-back installation, right (only for 593320)	PNC 913252				



Gas

Gas Power: 20 kW

Gas Type Option:

Gas Inlet: 1/2"

Key Information:

Cooking Surface Depth: 615 mm
Cooking Surface Width: 700 mm
Working Temperature MIN: 110 °C
Working Temperature MAX: 270 °C
External dimensions, Width: 800 mm
External dimensions, Depth: 900 mm
External dimensions, Height: 250 mm
Net weight: 120 kg

Configuration: One-Side Operated;Top

Cooking surface type:

593320 (MCHMAAHOVO) Smooth 593324 (MCHNAAHOVO) Ribbed

Chromium Plated mild

Cooking surface - material: steel mirror





