Modular Cooking Range Line thermaline 90 - Electric Chip Scuttle, 1/1 GN, 1 Side

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



589142 (MCYAAADOBO)

Electric Chip Scuttle, oneside operated, 1/1 GN

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. Appliance typically used to keep servings warm until ready to be served or in combination with a fryer to allow fried portions to drip excess oil. Infrared heating elements on the back of the unit to increase holding time. Well able to contain 1/1 GN container with a maximum height of 150 mm. Easy to use control panel. Supplied with a perforated GN 1/1 false bottom. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

IPX5 water resistant certification.

Configuration: One-side operated top. The base is supplied by the factory

Main Features

- 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 silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent infiltration of liquids or soil into vital components.
- IPX5 water resistance certification.
- Easy-to-use control panel.
- The appliance is used to keep servings warm until ready to be served to customer.
- Unit supplied with a perforated GN 1/1 false bottom specially shaped for easier food collection.
- Unit to have infrared heating elements positioned on the back of the unit to increase holding time.
- Well able to contain 1/1 GN container with a maximum height of 150 mm.
- Typically used in combination with a fryer to allow fried portions to drip excess oil into the well basin
- 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.

Construction

- 2 mm top in 1.4301 (AISI 304).
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth.

APPROVAL:





Modular Cooking Range Line thermaline 90 - Electric Chip Scuttle, 1/1 GN, 1 Side

Front ΕQ ΕI ΕQ 45 Side 900 454 ΕQ ΕI 685 Electrical inlet (power) Top 400 685 0 Ma & 45 ΕQ ΕI

Electric

Supply voltage:

589142 (MCYAAADOBO) 230 V/1N ph/50/60 Hz

Current consumption: 4.3 Amps Total Watts: 1 kW

Key Information:

Usable well dimensions

306 mm

(width): Usable well dimensions

(height):

156 mm

Usable well dimensions (depth):

510 mm 400 mm

External dimensions, Width: External dimensions, Depth: External dimensions, Height:

900 mm 250 mm

Net weight:

16 kg







Optional Accessories

PNC 912522	
PNC 912552	
PNC 912581	
PNC 912582	
PNC 912589	
PNC 912590	
PNC 912591	
PNC 913111	
PNC 913112	
PNC 913202	
PNC 913203	
PNC 913227	
PNC 913232	
PNC 913251	
PNC 913252	
PNC 913255	
PNC 913256	
PNC 913663	
	PNC 912552 PNC 912581 PNC 912582 PNC 912589 PNC 912590 PNC 913111 PNC 913112 PNC 913202 PNC 913203 PNC 913227 PNC 913227 PNC 913227 PNC 913251 PNC 913255 PNC 913255

