

**Modular Cooking Range Line
 thermaline 90 - Full Module
 Freestanding Electric Fry Top, 1 Side,
 H=700**

ITEM # _____
 MODEL # _____
 NAME # _____
 SIS # _____
 AIA # _____



- 589534 (MCHBEAHDAAO)** Electric fry top with smooth chrome plate, one-side operated
- 589542 (MCHDEAHDAAO)** Electric fry top with ribbed chrome plate, one-side operated

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 2 mm and 3 mm in 1.4301 (AISI 304). 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. Powerblock heating system for optimal temperature distribution. Large drain hole allows draining of cooking juices into a large collector. 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 resistant certification. Configuration: Freestanding, One-side operated.

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: a 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 silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent 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.
- Powerblock heating system for optimal temperature distribution.

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
- Cooking surface in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- Cooking surface to be completely smooth or completely ribbed.
- 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

• Connecting rail kit, 900mm	PNC 912502	<input type="checkbox"/>
• Stainless steel side panel, 900x700mm, freestanding	PNC 912512	<input type="checkbox"/>
• Portioning shelf, 800mm width	PNC 912526	<input type="checkbox"/>
• Portioning shelf, 800mm width	PNC 912556	<input type="checkbox"/>
• 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"/>
• Stainless steel front kicking strip, 800mm width	PNC 912634	<input type="checkbox"/>
• Stainless steel side kicking strip left and right, freestanding, 900mm width	PNC 912657	<input type="checkbox"/>
• Stainless steel side kicking strip left and right, back-to-back, 1800mm width	PNC 912663	<input type="checkbox"/>
• Stainless steel plinth, freestanding, 800mm width	PNC 912958	<input type="checkbox"/>
• Connecting rail kit: modular 90 (on the left) to ProThermatic tilting (on the right), ProThermatic stationary (on the left) to ProThermatic tilting (on the right)	PNC 912975	<input type="checkbox"/>
• Connecting rail kit: modular 80 (on the right) to ProThermatic tilting (on the left), ProThermatic stationary (on the right) to ProThermatic tilting (on the left)	PNC 912976	<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 (only for 589534)	PNC 913119	<input type="checkbox"/>
• Scraper for ribbed plates (only for 589542)	PNC 913120	<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"/>
• - NOT TRANSLATED -	PNC 913222	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913223	<input type="checkbox"/>
• T-connection rail for back-to-back installations without backsplash	PNC 913227	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913232	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913234	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913246	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913251	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913252	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913255	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913256	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913260	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913275	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913276	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913281	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913665	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913672	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913688	<input type="checkbox"/>

ACC_CHEM

• *NOT TRANSLATED* PNC 0S2292 ☐



Electrolux
PROFESSIONAL

**Modular Cooking Range Line
thermaline 90 - Full Module Freestanding
Electric Fry Top, 1 Side, H=700**

Electric

Supply voltage: 400 V/3N ph/50/60 Hz
Total Watts: 15.3 kW

Key Information:

Cooking Surface Depth: 615 mm
Cooking Surface Width: 700 mm
Working Temperature MIN: 80 °C
Working Temperature MAX: 280 °C
External dimensions, Width: 800 mm
External dimensions, Depth: 900 mm
External dimensions, Height: 700 mm
Storage Cavity Dimensions (width): 580 mm
Storage Cavity Dimensions (height): 330 mm
Storage Cavity Dimensions (depth): 740 mm
Net weight: 150 kg
Configuration: On Base;One-Side Operated
Cooking surface type:
589534 (MCHBEAHDAAO) Smooth
589542 (MCHDEAHDAAO) Ribbed
Cooking surface - material: Chromium Plated mild steel mirror

Sustainability

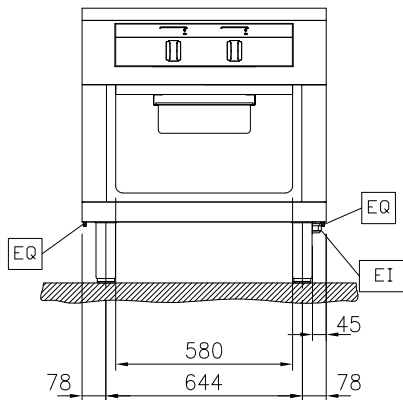
Current consumption: 22.1 Amps



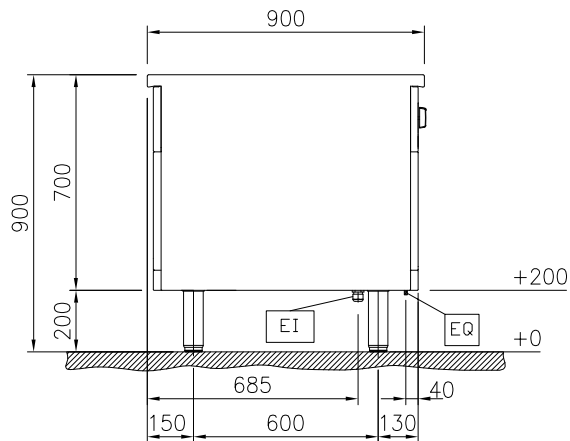
Electrolux
PROFESSIONAL

Modular Cooking Range Line
thermaline 90 - Full Module Freestanding
Electric Fry Top, 1 Side, H=700

Front

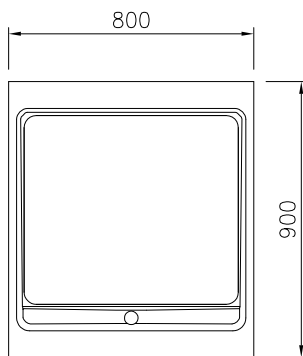


Side

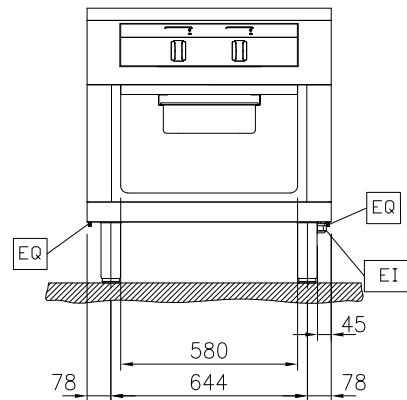


EI = Electrical inlet (power)
EQ = Equipotential screw

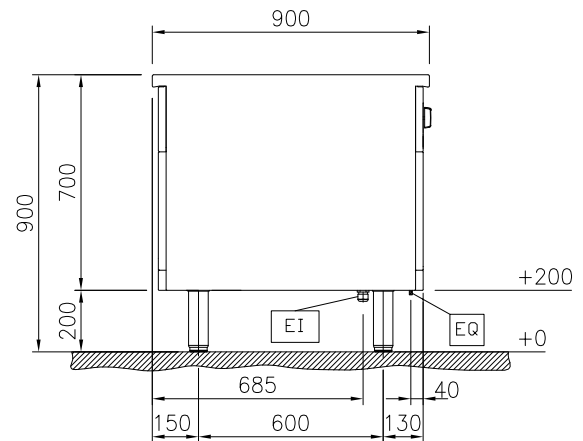
Top



Front

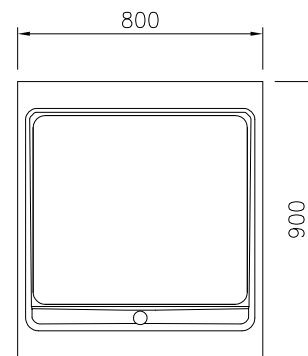


Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top



Modular Cooking Range Line
thermaline 90 - Full Module Freestanding Electric Fry Top, 1 Side, H=700

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2025.07.14