

**Modular Cooking Range Line
 thermaline 90 - Full Module
 Freestanding Electric Fry Top with Mixed
 Plate, 1 Side, H=800**

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



589568 (MCHFFAHDAO)

Electric fry top with smooth and 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. Electrical control via thermocouples for precise temperature control and safety thermostat. 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: 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.
- IPX5 water resistance certification.
- Cooking surface to be 2/3 smooth and 1/3 ribbed.
- 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, 900x800mm, freestanding	PNC 912511	<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 912598	<input type="checkbox"/>
• Stainless steel side kicking strips left and right, freestanding, 900mm width	PNC 912621	<input type="checkbox"/>
• Stainless steel side kicking strips left and right, back-to-back, 1800mm width	PNC 912627	<input type="checkbox"/>
• Stainless steel plinth, freestanding, 800mm width	PNC 912920	<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	PNC 913119	<input type="checkbox"/>
• Scraper for ribbed plates	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 913224	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913225	<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 913259	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913277	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913278	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913281	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913665	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913673	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913676	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913689	<input type="checkbox"/>

ACC_CHEM

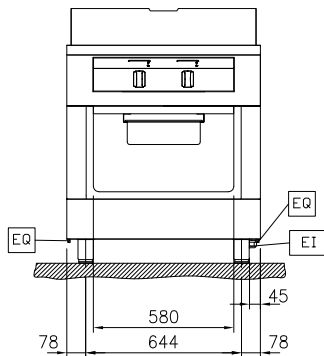
• *NOT TRANSLATED* PNC 0S2292 ☐



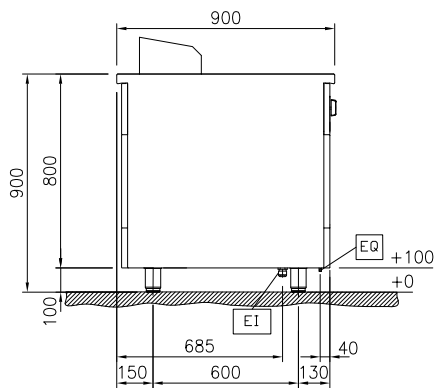
Electrolux
PROFESSIONAL

Modular Cooking Range Line
thermaline 90 - Full Module Freestanding
Electric Fry Top with Mixed Plate, 1 Side, H=800

Front

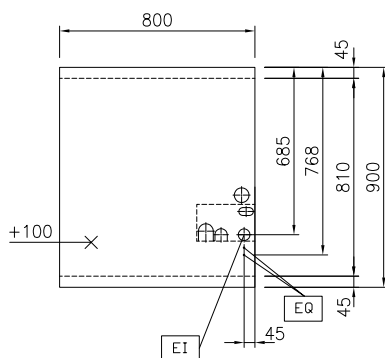


Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top



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: 800 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: 2/3 Smooth 1/3 Ribbed
Cooking surface - material: Chromium Plated mild steel mirror

Sustainability

Current consumption: 22.1 Amps



Modular Cooking Range Line
thermaline 90 - Full Module Freestanding Electric Fry Top with Mixed
Plate, 1 Side, H=800
The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

2025.07.14