



Modular Cooking Range Line thermaline 90 - Full Module Electric Fry Top, 1 Side



589090 (MCHMAAHOAO)

Electric fry top with smooth chrome plate, one-side operated

589098 (MCHNAAHOAO)

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. 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: One-side operated top. The base needs to be supplied by the factory. Please include appropriate base.

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

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 "soft-touch" grip for easier handling and cleaning. The special design of the controls prevents 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
- 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.
- IPX5 water resistance certification.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- Cooking surface to be completely smooth or completely ribbed.

Sustainability

- Standby function for energy saving and fast recovery of maximum power.



APPROVAL:



Experience the Excellence
www.electroluxprofessional.com

Optional Accessories

- Connecting rail kit, 900mm
- Portioning shelf, 800mm width
- Portioning shelf, 800mm width
- Folding shelf, 300x900mm
- Folding shelf, 400x900mm
- Fixed side shelf, 200x900mm
- Fixed side shelf, 300x900mm
- Fixed side shelf, 400x900mm
- Connecting rail kit, right
- Connecting rail kit, left
- Endrail kit, flush-fitting, left
- Endrail kit, flush-fitting, right
- Scraper for smooth plates (only for 589090)
- Scraper for ribbed plates (only for 589098)
- Endrail kit (12mm) for thermaline 90 units, left
- Endrail kit (12mm) for thermaline 90 units, right
- T-connection rail for back to back installations without backsplash
- - NOT TRANSLATED -
- ELECTRIC MAINSWITCH 25A 4mm² NM FOR MODULAR H800 ELECTRIC UNITS (FACTORY FITTED)

Recommended Detergents

- *NOT TRANSLATED*

- PNC 912502
- PNC 912526
- PNC 912556
- PNC 912581
- PNC 912582
- PNC 912589
- PNC 912590
- PNC 912591
- PNC 912975
- PNC 912976
- PNC 913111
- PNC 913112
- PNC 913119
- PNC 913120
- PNC 913202
- PNC 913203
- PNC 913227
- PNC 913232
- PNC 913246
- PNC 913251
- PNC 913252
- PNC 913255
- PNC 913256
- PNC 913665
- PNC 913676

- PNC 0S2292

Electric

<input type="checkbox"/>	Supply voltage:	400 V/3N ph/50/60 Hz
<input type="checkbox"/>	Total Watts:	15.3 kW
Key Information:		
<input type="checkbox"/>	Cooking Surface Depth:	615 mm
<input type="checkbox"/>	Cooking Surface Width:	700 mm
<input type="checkbox"/>	Working Temperature MIN:	80 °C
<input type="checkbox"/>	Working Temperature MAX:	280 °C
<input type="checkbox"/>	External dimensions, Width:	800 mm
<input type="checkbox"/>	External dimensions, Depth:	900 mm
<input type="checkbox"/>	External dimensions, Height:	250 mm
<input type="checkbox"/>	Net weight:	120 kg
<input type="checkbox"/>	Configuration:	One-Side Operated;Top
Cooking surface type:		
<input type="checkbox"/>	589090 (MCHMAAHOAO)	Smooth
<input type="checkbox"/>	589098 (MCHNAAHOAO)	Ribbed
<input type="checkbox"/>	Cooking surface - material:	Chromium Plated mild steel mirror

Sustainability

<input type="checkbox"/>	Current consumption:	22.1 Amps
--------------------------	-----------------------------	-----------

