



**Electrolux**  
PROFESSIONAL

## Modular Cooking Range Line thermaline 90 - Full Module Electric Chargrill, 1 Side (Marine)

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



589912 (MCDFEAK1DM)

Electric Chargrill on base,  
H3, one-side operated -  
Marine

### 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. Heavy duty enamelled cast iron cooking grids with stainless steel handle for easy removal. Special system utilizing stainless steel heat spreading shields below the radiants (PATENT PENDING), to avoid burner clogging, minimize flare ups, and provide even heat distribution. Burners are protected by 1.4509 (AISI 441) stainless steel deflective trays. Fulllength grease collection drawer with filling indicator to collect residual cooking grease. Metal knobs with embedded hygienic silicon ""soft"" grip enable easier handling and cleaning. IPX4 water resistance 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.
- Special system utilizing stainless steel heat spreading shields below the radiants (PATENT US9591947B2 and related family) avoiding burner clogging and minimizing flare ups while providing an even heat distribution throughout the cooking surface.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- 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.
- Burners are protected by 1.4509 (AISI 441) stainless steel deflective trays avoiding flare-ups and providing even heat distribution.
- Full-length grease collection drawer with filling indicator, to collect residual cooking grease, and handle to facilitate manipulations.
- Cooking grids made in highly resistant enameled cast iron for easy cleaning.

### Construction

- IPX4 water protection.
- 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).
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top.

### Included Accessories

#### 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"/> |
| • Endrail kit, flush-fitting, left                    | PNC 913111 <input type="checkbox"/> |
| • Endrail kit, flush-fitting, right                   | PNC 913112 <input type="checkbox"/> |
| • Endrail kit (12.5mm) for thermaline 90 units, left  | PNC 913202 <input type="checkbox"/> |

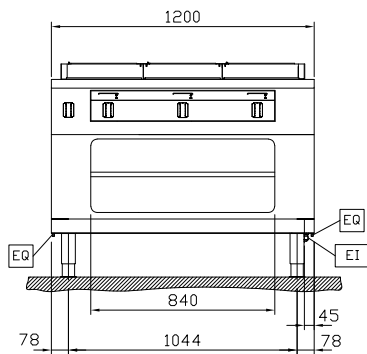
APPROVAL: \_\_\_\_\_



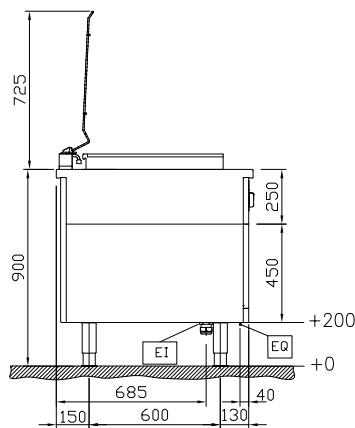
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- Endrail kit (12.5mm) for thermaline 90 units, right PNC 913203 ☐
- Stainless steel side panel, left, H=700 PNC 913222 ☐
- Stainless steel side panel, right, H=700 PNC 913223 ☐
- T-connection rail for back-to-back installations without backsplash PNC 913227 ☐
- Endrail kit, (12.5mm), for back-to-back installation, left PNC 913251 ☐
- Endrail kit, (12.5mm), for back-to-back installation, right PNC 913252 ☐
- Endrail kit, flush-fitting, for back-to-back installation, left PNC 913255 ☐
- Endrail kit, flush-fitting, for back-to-back installation, right PNC 913256 ☐
- Side reinforced panel only in combination with side shelf, for freestanding units PNC 913260 ☐
- Side reinforced panel only in combination with side shelf, for back-to-back installations, left PNC 913275 ☐
- Side reinforced panel only in combination with side shelf, for back-to-back installation, right PNC 913276 ☐
- Filter W=800mm PNC 913665 ☐
- Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90) PNC 913672 ☐
- Stainless steel side panel, 900x700mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions) PNC 913688 ☐

Front

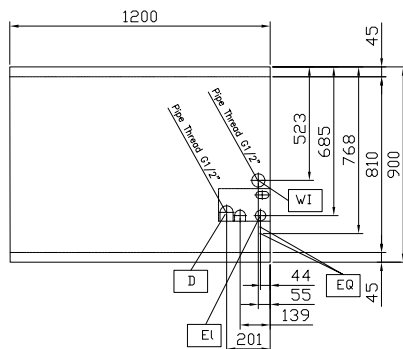


Side



D = Drain  
 EI = Electrical inlet (power)  
 EQ = Equipotential screw  
 WI = Water inlet

Top



## Electric

Supply voltage:	440 V/3 ph/50/60 Hz
Electrical power max:	16.2 kW
Total Watts:	16.2 kW

## Key Information:

External dimensions, Width:	1200 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	700 mm
Net weight:	170 kg
Configuration:	On Base;One-Side Operated

## Sustainability

Energy consumption, Min/ Max:	0 - 0 m³/h
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