

## Cooking Range Line thermaline 90 Half Module Electric Fry Top, 1 Side - Marine USPHS only M2M

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

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

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

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

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



**589918**  
**(HCHNBBDODM)** Electric Fry Top with ribbed Scratch Resistant NitroChrome3 cooking plate, 1 zone, one-side operated with splashback - Marine USPHS (only M2M)

### Short Form Specification

#### Item No.

Unit constructed according to DIN 18860\_2 with 20 mm drop nose top and 120 mm recessed plinth. Internal frame for heavy duty sturdiness in stainless steel. 3mm top with 3 mm reinforcement in 1.4301 (AISI 304). Cooking surface in patented Nitro Chrome3 Scratch resistant cooking surface with non-stick finishing for optimum grilling results. 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 "soft-touch" grip enable easier handling and cleaning. IPX6 water resistant certification. Configuration: One-side operated top.

### Main Features

- Large drain hole on cooking surface permits the draining of residual cooking juices into a large collector placed under the cooking surface.
- Overheat protection: the 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.
- 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.
- Powerblock heating system for optimal temperature distribution.
- IPX6 water protection.
- Can be installed on any base, also from other supplier. Bases must be designed according to the TL90 and TL85 construction guidelines.

### Construction

- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).
- Cooking surface to be completely smooth or completely ribbed.
- 3mm top with 3 mm reinforcement in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top.
- Cooking surface in patented Nitro Chrome3 Scratch resistant cooking surface thanks to a special treatment of the chromium plate.

### Sustainability



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

### Optional Accessories

- Scraper for ribbed plates PNC 913120
- Portioning shelf 1000x65mm - Marine USPHS (only M2M) PNC 913713

### Recommended Detergents

- C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) PNC 0S2292

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



**Electrolux**  
PROFESSIONAL

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### Electric

Supply voltage: 440 V/3 ph/60 Hz  
Total Watts: 5.1 kW

### Key Information:

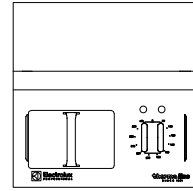
Cooking Surface Depth: 615 mm  
Cooking Surface Width: 300 mm  
Working Temperature MIN: 80 °C  
Working Temperature MAX: 280 °C  
External dimensions, Width: 400 mm  
External dimensions, Depth: 900 mm  
External dimensions, Height: 250 mm  
Net weight: 65 kg  
Configuration: One-Side Operated;Top  
Cooking surface type: Ribbed  
Anti-scratch NitroChrome3

Cooking surface - material:

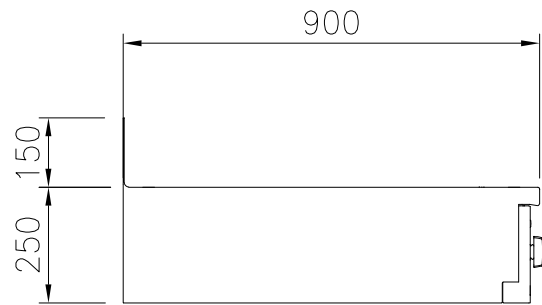
### Sustainability

Current consumption: 6.7 Amps

Front

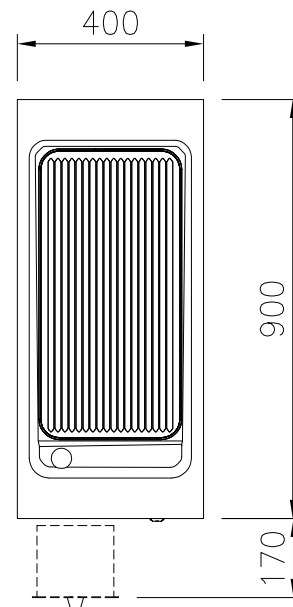


Side



EI = Electrical inlet (power)  
EQ = Equipotential screw

Top



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



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