



Electrolux
PROFESSIONAL

**Cooking Range Line thermaline 90
Full Module Electric Fry Top with Mixed
Plate, 1 Side - Marine USPHS only M2M**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

589921
(HCHOBHODM) Electric Fry Top with smooth and ribbed Scratch Resistant NitroChrome3 cooking plate, 2 zones, 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

- 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: 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.

Construction

- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).
- 3mm top with 3 mm reinforcement in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 120 mm recessed plinth.
- 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 smooth plates PNC 913119
- Scraper for ribbed plates PNC 913120
- Portioning shelf 1000x65mm - Marine USPHS (only M2M) PNC 913713

Recommended Detergents

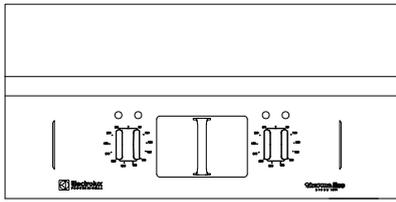
- C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) PNC 0S2292

APPROVAL: _____

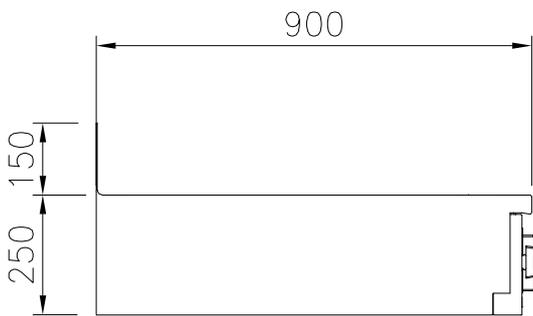


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Front

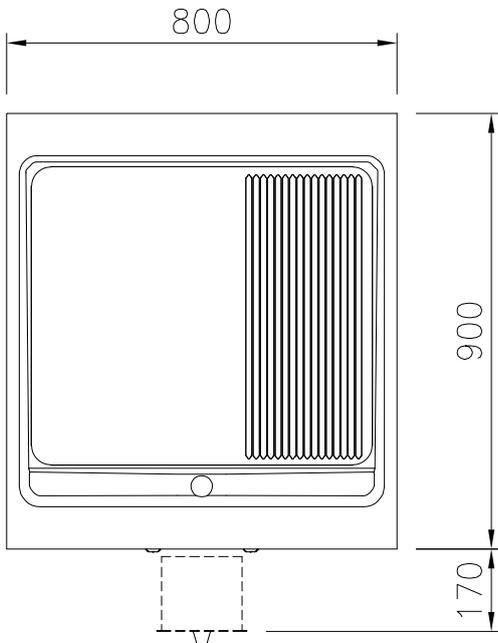


Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top



Electric

Supply voltage: 440 V/3 ph/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: 250 mm
 Net weight: 125 kg
 Configuration: One-Side Operated; Top
 Cooking surface type: half ribbed/ half smooth
 Cooking surface - material: Anti-scratch NitroChrome3

Sustainability

Current consumption: 20 Amps