Electrolux PROFESSIONAL

Cooking Range Line thermaline 90 1 Zone Induction Wok, 1 Side - Marine USPHS only M2M

ITEM #

MODEL #

NAME #

SIS #

AIA #



589928 (HCIHBBEODM) Induction Wok, 1 zone, one-side operated with splashback, rolling rack included - 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). Smooth glass ceramic surface allows for quick and easy cleaning. The surface is not directly heated to avoid any burnings. Fast deployment with full heating power immediately and very low heat dissipation to the kitchen. Power to the zone can be set with a progressive output. Overheat protection switches off the supply in case of overheating. Metal knobs with embedded hygienic "soft-touch" grip enable easier handling and cleaning. IPX6 water resistant certification. Rolling racks included. Configuration: one side operated. Can be installed on any base, also from other supplier. Bases must be designed according to the TL90 and TL85 construction guidelines. Rolling rack included.

APPROVAL:

Main Features

- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- All major components may be easily accessed from the front.
- Fast deployment with full heating power immediately.
- Low heat dissipation to the kitchen.
- Power to the zone can be set with progressive output i.e. fine regulation at the lower levels and larger progress at the upper levels.
- The smooth, glass ceramic cuvette is not directly heated, so there is no burning on cooking surface.
- IPX6 water protection.
- Heavy-duty control knobs with a vertical metal insert and an integrated hygienic soft-touch grip for easier handling and cleaning. The special design of the controls prevents infiltration of liquids or soil into vital components.

Construction

- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).
- Rolling rack included
- 6mm wok cuvette.
- 3mm top with 3 mm reinforcement in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- Also available with 400V / 3ph / 50/60 Hz.

Sustainability

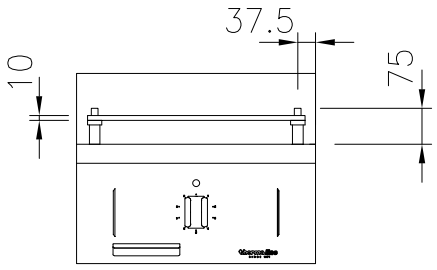
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

Optional Accessories

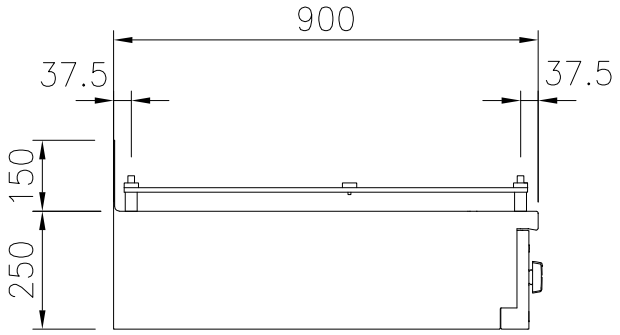
- S04 Glasses & Hard Surfaces Cleaner, 6 x 750ml bottles PNC 0S2884 ❑
- Stainless steel wok pan, design in line with wok cuvette PNC 911000 ❑
- Non-stick wok pan, design in line with wok cuvette PNC 911003 ❑
- Portioning shelf 1000x65mm - Marine USPHS (only M2M) PNC 913713 ❑

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Front

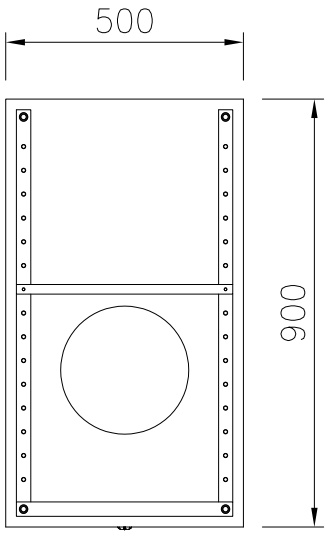


Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top



Electric

Supply voltage:	440 V/3 ph/60 Hz
Total Watts:	5 kW

Key Information:

External dimensions, Width:	500 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	250 mm
Net weight:	50 kg
Configuration:	One-Side Operated;Top
Back Plates Power:	5 - kW
Back Plates dimensions:	Ø 300
Induction Top Dimensions (width):	500 mm
Induction Top Dimensions (depth):	900 mm

Sustainability

Current consumption:	6.8 Amps

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

2026.10.27