



**Cooking Range Line thermaline 90  
4 Zone Electric Solid Top with Ecotop,  
1 Side - Marine USPHS only M2M**

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

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

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

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

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



589932 (HCLDBBJODM)

Electric Solid Top, 4 zones, ecoTop coating, 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). ECOTOP model with a 20 mm thick steel cooking surface with heat retaining coating. 4 independently controlled heating zones with 2 electronic sensors per zone for temperature surface control and 8 power levels. Rapid plate heat up, continuously ready to use. 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 resistance certification. 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 racks included.

**Main Features**

- Rapid heat up of the plate and continuously ready for use.
- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- Pans can easily be moved from one area to another without lifting.
- Wide rounded cleaning zone around the plates for easier cleaning.
- 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.
- Cooking plate and base joint profile guarantee against soil infiltration.
- Two electronic sensors per zone to control surface temperature and to protect cooking plate from overheating.
- 8 power levels.
- ECOTOP model has a 20 mm thick steel DIN 1.7335 nickel coated cooking surface.
- 4 heating zones independently controlled.
- IPX6 water protection.
- <p>Can be installed on any base, also from other supplier. Bases must be designed according to the TL90 and TL85 construction guidelines.</p>

**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.
- <p>Also available with 400V / 3ph / 50/60 Hz.</p>

**Sustainability**



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

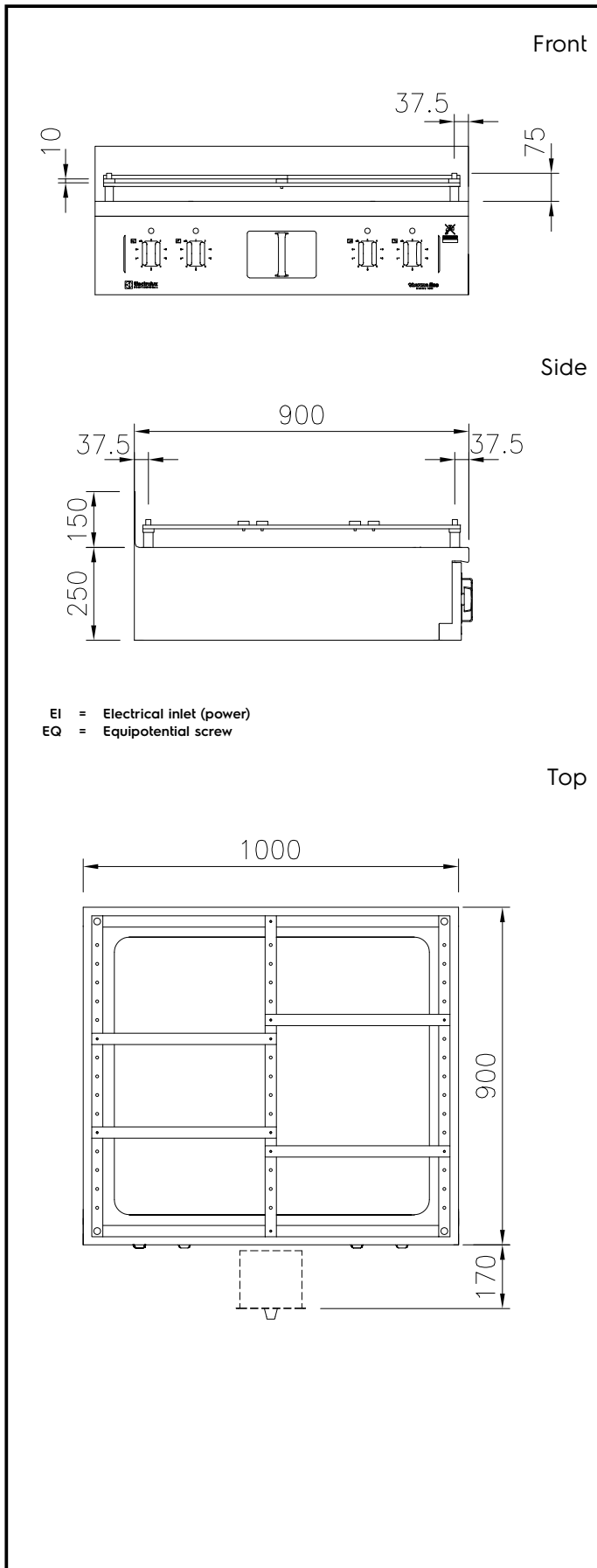
**Optional Accessories**

- Portioning shelf 1000x65mm - PNC 913713  Marine USPHS (only M2M)

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



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## Electric

Supply voltage:	440 V/3 ph/60 Hz
Total Watts:	16 kW

## Key Information:

External dimensions, Width:	1000 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	250 mm
Net weight:	170 kg
Configuration:	One-Side Operated;Top
Front Plates Power:	4 - 4 kW
Back Plates Power:	4 - 4 kW
Solid top usable surface (width):	820 mm
Solid top usable surface (depth):	720 mm

## Sustainability

Current consumption:	24 Amps
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