



**Electrolux**  
PROFESSIONAL

**Modular Cooking Range Line  
thermaline 90 - Full Module  
Electric Fry Top, 1 Side**

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

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

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

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

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



- 589090 (MCHMAAHOAO)** Electric Fry Top with smooth chrome Plate, one-side operated
- 589098 (MCHNAAHOAO)** Electric Fry Top with ribbed chrome Plate, one-side operated

**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. Chromium-plated mild steel cooking surface with non-stick finishing for optimal grilling. 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 silicon "soft" grip enable easier handling and cleaning. IPX5 water resistant certification. Configuration: One-side operated top. The base needs to be supplied by the factory. Please include appropriate base.

**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.
- 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.
- Large visible digital display manufactured in tempered glass to resist heat and chemicals, showing temperatures or power settings. The display also shows on/off status of the appliance and on/off status of the heating elements.
- Powerblock heating system for optimal temperature distribution.

**Construction**

- IPX5 water resistance certification.
- 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).
- Cooking surface in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top.
- Cooking surface to be completely smooth or completely ribbed.

**Sustainability**



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

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



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### Optional Accessories

- Connecting rail kit, 900mm PNC 912502
- Portioning shelf, 800mm width PNC 912526
- Portioning shelf, 800mm width PNC 912556
- Folding shelf, 300x900mm PNC 912581
- Folding shelf, 400x900mm PNC 912582
- Fixed side shelf, 200x900mm PNC 912589
- Fixed side shelf, 300x900mm PNC 912590
- Fixed side shelf, 400x900mm PNC 912591
- Connecting rail kit: modular 90 (on the left) to ProThermatic tilting (on the right), ProThermatic stationary (on the left) to ProThermatic tilting (on the right) PNC 912975
- Connecting rail kit: modular 80 (on the right) to ProThermatic tilting (on the left), ProThermatic stationary (on the right) to ProThermatic tilting (on the left) PNC 912976
- Endrail kit, flush-fitting, left PNC 913111
- Endrail kit, flush-fitting, right PNC 913112
- Scraper for smooth plates (only for 589090) PNC 913119
- Scraper for ribbed plates (only for 589098) PNC 913120
- Endrail kit (12.5mm) for thermaline 90 units, left PNC 913202
- Endrail kit (12.5mm) for thermaline 90 units, right PNC 913203
- T-connection rail for back-to-back installations without backsplash (to be ordered as S-code) PNC 913227
- Insert profile d=900 PNC 913232
- Energy optimizer kit 24A - factory fitted PNC 913246
- 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
- Filter W=800mm PNC 913665
- Electric mainswitch 25A 4mm<sup>2</sup> NM for modular H800 electric units (factory fitted) PNC 913676

### Recommended Detergents

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

### Electric

- Supply voltage:** 400 V/3N ph/50/60 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:** 120 kg
- Configuration:** One-Side Operated;Top
- Cooking surface type:**
  - 589090 (MCHMAAHOAO) Smooth
  - 589098 (MCHNAAHOAO) Ribbed
- Cooking surface - material:** Chromium Plated mild steel mirror

### Sustainability

- Current consumption:** 22.1 Amps

