

Modular Cooking Range Line thermaline 90 - Half Module Gas Fry Top, 1 Side

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



- | | |
|----------------------------|---|
| 589092 (MCHMAADOPO) | Gas Fry Top with smooth chrome Plate, one-side operated |
| 589100 (MCHNAADOPO) | Gas 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. Features safety thermostat, thermostatic control and led indication of pilot flame. Electrical ignition powered by battery with thermocouple for added safety. Large drain hole allows draining of cooking juices into a large collector. Overheat protection switches off the supply in case of overheating. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX5 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.
- 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-covered 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.
- Safety thermostat and thermostatic control.
- Electrical ignition powered by battery with thermocouple for added safety.
- Led indication of pilot flame

Construction

- 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.
- IPx4 water protection.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- Cooking surface to be completely smooth or completely ribbed.

APPROVAL: _____

Optional Accessories

- Connecting rail kit, 900mm (only for 589092) PNC 912502
- Portioning shelf, 400mm width PNC 912522
- Portioning shelf, 400mm width PNC 912552
- 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 ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) (only for 589092) PNC 912975
- Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) (only for 589092) PNC 912976
- Endrail kit, flush-fitting, left PNC 913111
- Endrail kit, flush-fitting, right PNC 913112
- 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
- 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
- Gas mainswitch for modular H800 gas units (factory fitted) PNC 913698

Recommended Detergents

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

Gas

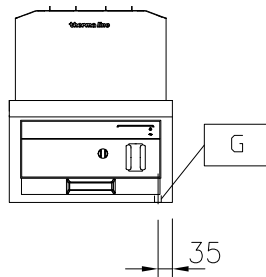
- ☐ **Gas Power:** 10 kW
- ☐ **Gas Type Option:**
- ☐ **Gas Inlet:** 1/2"
- ☐ **Key Information:**
- ☐ **Cooking Surface Depth:** 615 mm
- ☐ **Cooking Surface Width:** 300 mm
- ☐ **Working Temperature MIN:** 110 °C
- ☐ **Working Temperature MAX:** 270 °C
- ☐ **External dimensions, Width:** 400 mm
- ☐ **External dimensions, Depth:** 900 mm
- ☐ **External dimensions, Height:** 250 mm
- ☐ **Net weight:** 69 kg
- ☐ **Configuration:** One-Side Operated;Top
- ☐ **Cooking surface type:**
 - 589092 (MCHMAADOPO)** Smooth
 - 589100 (MCHNAADOPO)** Ribbed
- ☐ **Cooking surface - material:** Chromium Plated mild steel mirror



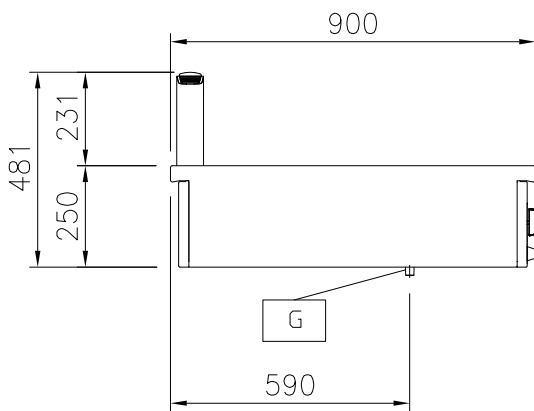
Electrolux
PROFESSIONAL

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Front

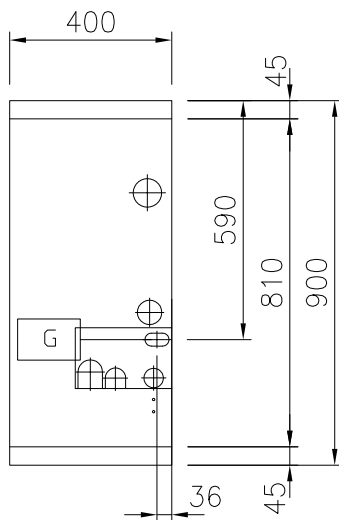


Side

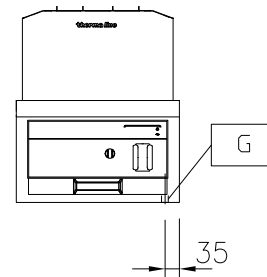


EQ = Equipotential screw
G = Gas connection

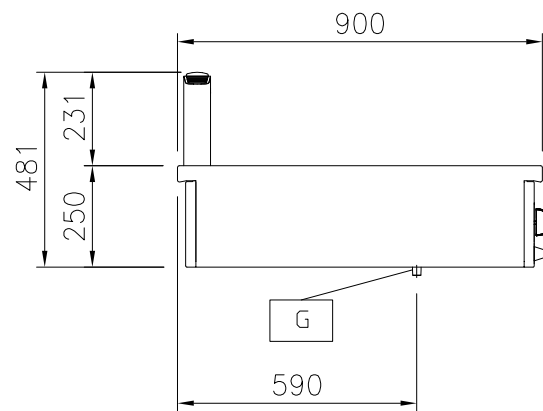
Top



Front

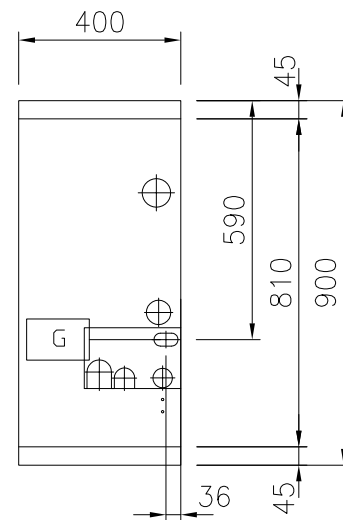


Side



EQ = Equipotential screw
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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.

2026.08.26