

## Modular Cooking Range Line thermaline 90 - Full Module Electric Fry Top with Mixed Plate, 1 Side

ITEM # \_\_\_\_\_  
 MODEL # \_\_\_\_\_  
 NAME # \_\_\_\_\_  
 SIS # \_\_\_\_\_  
 AIA # \_\_\_\_\_



**589106**  
**(MCHOAAHOAO)** Electric Fry Top with smooth and 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: a 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

- 2 mm top in 1.4301 (AISI 304).
- 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.
- IPX5 water resistance certification.
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top and 70 mm recessed plinth.
- Cooking surface 2/3 smooth and 1/3 ribbed.

### Sustainability



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

### Optional Accessories

- |                                    |            |                          |
|------------------------------------|------------|--------------------------|
| • Portioning shelf, 800mm width    | PNC 912526 | <input type="checkbox"/> |
| • Portioning shelf, 800mm width    | PNC 912556 | <input type="checkbox"/> |
| • Folding shelf, 300x900mm         | PNC 912581 | <input type="checkbox"/> |
| • Folding shelf, 400x900mm         | PNC 912582 | <input type="checkbox"/> |
| • Fixed side shelf, 200x900mm      | PNC 912589 | <input type="checkbox"/> |
| • Fixed side shelf, 300x900mm      | PNC 912590 | <input type="checkbox"/> |
| • Fixed side shelf, 400x900mm      | PNC 912591 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, left | PNC 913111 | <input type="checkbox"/> |

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

- Endrail kit, flush-fitting, right PNC 913112 ☐
- Scraper for smooth plates PNC 913119 ☐
- Scraper for ribbed plates 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 ☐



**Electrolux**  
PROFESSIONAL

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### Electric

Supply voltage:	400 V/3N ph/50/60 Hz
Total Watts:	15.3 kW

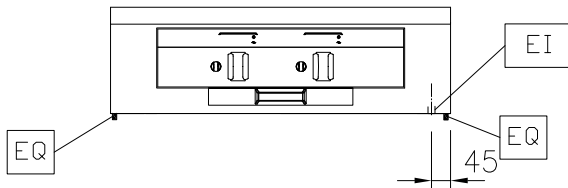
### Key Information:

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:	half ribbed/ half smooth
Cooking surface - material:	Chromium Plated mild steel mirror

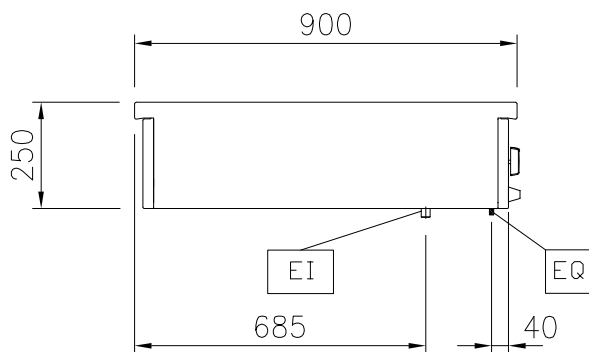
### Sustainability

Current consumption:	22.1 Amps
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Front

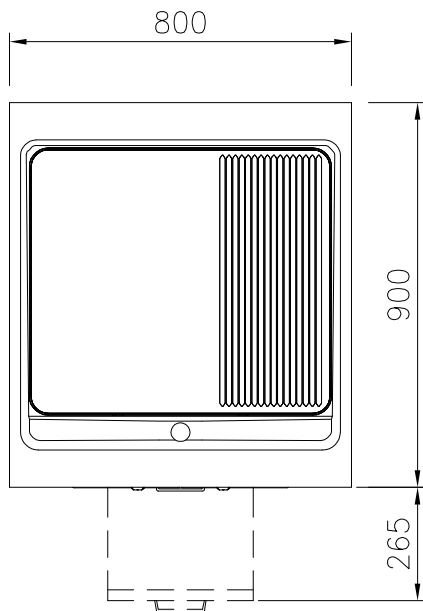


Side



EI = Electrical inlet (power)  
EQ = Equipotential screw

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.

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