

Modular Cooking Range Line thermaline 90 - Freestanding Electric Multi Braiser, 1/1GN, 1 Side, Backsplash, H=700

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		

Configuration: Freestanding, One-side operated with

backsplash.



589267 (MCAAEBDDAO) Electric Multi Braiser, one-side operated with backsplash, 1/1 GN

# **Short Form Specification**

## Item No.

Unit constructed according to DIN 18860\_2 with 20 mm drop nose top and 70 mm recessed plinth. 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. Multi-purpose cooking appliance which can be used to shallow fry, cook liquids or as a bain marie. 18 mm-thick stainless steel plated bottom, seamlessly welded to the chrome nickel steel well. Powerblock heating system for optimal temperature distribution, which can be set up to 280°C. Interior pan dimensions allows the use of GN containers. Large drain hole allows to drain the cooking juices into a large collector. All-round basin raised edges to protect against soil infiltration. 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.

### APPROVAL:





# Modular Cooking Range Line thermaline 90 - Freestanding Electric Multi Braiser, 1/1GN, 1 Side, Backsplash, H=700

## **Main Features**

- Large drain hole on cooking surface permits the draining of residual cooking juices into a large collector placed under the cooking surface.
- Multi purpose cooking appliance that can be used to shallow fry, cook liquids or even as a bain marie. Unit can be used for sautéing, poaching, steaming, simmering, stewing, braising, boiling and preparing white sauces.
- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- 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.
- Powerblock heating system for optimal temperature distribution.
- Handles are ergonomically designed with silicon "soft" grip for easy handling and cleaning.
- Raised edge all around the well to protect from infiltration of dirt from worktop.
- Temperature can be set up to a maximum of 280 °C.
- Interior dimensions of the well enables the use of GN containers.
- 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.

## Construction

- An 18 mm thick stainless steel plated bottom is seamlessly welded into the chrome nickel steel well.
- Rounded corners and edges aid cleaning.
- Storage space in the base of the appliance that can accept GN1/1 containers.
- 2 mm top in 1.4301 (AISI 304).
- IPX5 water resistance certification.
- 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 stainless steel.

#### Sustainability



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

# Ontional Accessories

Optional Accessories		
<ul> <li>Lid for multi braisers, 1/1 GN</li> </ul>	PNC 910625	
<ul> <li>Connecting rail kit for appliances with backsplash, 900mm</li> </ul>	PNC 912499	
<ul> <li>Portioning shelf, 400mm width</li> </ul>	PNC 912522	
<ul> <li>Portioning shelf, 400mm width</li> </ul>	PNC 912552	
<ul> <li>Folding shelf, 300x900mm</li> </ul>	PNC 912581	
<ul> <li>Folding shelf, 400x900mm</li> </ul>	PNC 912582	

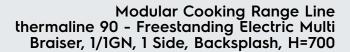
<ul> <li>Fixed side shelf, 200x900mm</li> </ul>	PNC	912589	
• Fixed side shelf, 300x900mm		912590	
• Fixed side shelf, 400x900mm		912591	
<ul> <li>Stainless steel front kicking strip, 400mm</li> </ul>			
width			_
<ul> <li>Stainless steel side kicking strips left and right, against the wall, 900mm width</li> </ul>			
<ul> <li>Stainless steel side kicking strip left and right, back-to-back, 1810mm width</li> </ul>	PNC	912663	
<ul> <li>Stainless steel plinth, against wall, 400mm width</li> </ul>	PNC	912935	
<ul> <li>Connecting rail kit for appliances with backsplash: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right)</li> </ul>	PNC	912981	
Connecting rail kit for appliances with backsplash: modular 90 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left)	PNC	912982	
<ul> <li>Back panel, 400x700mm, for units with backsplash</li> </ul>	PNC	913009	
<ul> <li>Stainless steel panel, 900x700mm, against wall, left side</li> </ul>	PNC	913101	
<ul> <li>Stainless steel panel, 900x700mm, against wall, right side</li> </ul>	PNC	913105	
• Endrail kit, flush-fitting, with backsplash, left	PNC	913117	
• Endrail kit, flush-fitting, with backsplash, right	PNC	913118	
Scraper for smooth plates	PNC	913119	
Blades with rounded sides for scraper	PNC	913123	
Endrail kit (12.5mm) for thermaline 90 units with backsplash, left		913208	
Endrail kit (12.5mm) for thermaline 90 units with backsplash, right	PNC	913209	
<ul> <li>U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code)</li> </ul>	PNC	913226	
Bottom plate for multibraiser 1/1 GN	PNC	913228	
• Insert profile d=900		913232	
<ul> <li>Perforated shelf for warming cabinets</li> </ul>		913233	
and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80)			
Energy optimizer kit 14A - factory fitted	PNC	913244	
Side reinforced panel only in combination with side shelf, for against the wall installations, left	PNC	913267	
Side reinforced panel only in combination with side shelf, for against	PNC	913269	
the wall installations, right • Shelf fixation for TL80-85-90 one-side	PNC	913279	
operated, TL80 two-side operated	D1.10	017//0	_
Additional wall mounting fixation - US		913640	
<ul> <li>Stainless steel lower side panel (12,5mm), 900x300mm, left side, wall mounted</li> </ul>	PNC	913643	
Stainless steel lower side panel (12,5mm), 900x300mm, right side, wall mounted	PNC	913644	
Wall mounting kit for units - TL85/90 - Factory Fitted (H=700)	PNC	913655	













 Filter W=400mm
 Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and

thermaline C90)

 Stainless steel side panel, 900x700mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions) PNC 913663 PNC 913672 D

PNC 913688 🔲

## **Recommended Detergents**

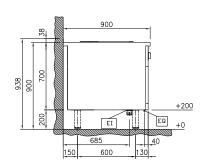
 C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) PNC 0S2292 □



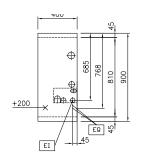


# Modular Cooking Range Line thermaline 90 - Freestanding Electric Multi Braiser, 1/1GN, 1 Side, Backsplash, H=700

Front EI



Electrical inlet (power) EQ Equipotential screw



Electric

Supply voltage: 400 V/3N ph/50/60 Hz

Total Watts: 5 kW

**Key Information:** 

Usable well dimensions

(width): 306 mm

Usable well dimensions

(height): 110 mm

Usable well dimensions (depth):

Side

Top

510 mm Cooking Well Height: 110 mm

Well Capacity, Max: ISO 9001; ISO 14001 It

Working Temperature MIN: 120 °C 280 °C Working Temperature MAX: External dimensions, Width: 400 mm External dimensions, Depth: 900 mm External dimensions, Height: 700 mm

**Storage Cavity Dimensions** 

(width): 340 mm

Storage Cavity Dimensions (height):

330 mm **Storage Cavity Dimensions** 

740 mm (depth):

75 kg Net weight:

Rectangular; Fixed; With Configuration: splashback

Sustainability

Current consumption: 7.22 Amps









# Modular Cooking Range Line thermaline 90 - Freestanding Electric Multi Braiser, 1/1GN, 1 Side, Backsplash, H=700

Optional Accessories	D. 10.010.405	Side reinforced panel only in combination with side shelf, for against the wall installations, right	PNC 913269	
<ul> <li>Lid for multi braisers, 1/1 GN</li> <li>Connecting rail kit for appliances</li> </ul>	PNC 910625 PNC 912499	<ul> <li>Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated</li> </ul>	PNC 913279	
with backsplash, 900mm	DNIC 012522		PNC 913640	
Portioning shelf, 400mm width	PNC 912522	Stainless steel lower side panel	PNC 913643	
Portioning shelf, 400mm width	PNC 912552	(12,5mm), 900x300mm, left side, wall	1110 713043	_
<ul> <li>Folding shelf, 300x900mm</li> </ul>	PNC 912581	mounted		
<ul> <li>Folding shelf, 400x900mm</li> </ul>	PNC 912582	Stainless steel lower side panel	PNC 913644	
<ul> <li>Fixed side shelf, 200x900mm</li> </ul>	PNC 912589	(12,5mm), 900x300mm, right side, wall	1110710011	
<ul> <li>Fixed side shelf, 300x900mm</li> </ul>	PNC 912590	mounted		
• Fixed side shelf, 400x900mm	PNC 912591	• Wall mounting kit for units - TL85/90 -	PNC 913655	
Stainless steel front kicking strip,     400mm width	PNC 912630	Factory Fitted (H=700) • Filter W=400mm	PNC 913663	_
Stainless steel side kicking strips left and right, against the wall, 900mm width	PNC 912660	Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional	PNC 913672	
Stainless steel side kicking strip left and right, back-to-back, 1810mm width	PNC 912663	thermaline Modular 90 and thermaline C90)	PNC 913688	
Stainless steel plinth, against wall, 400mm width	PNC 912935	flush-fitting (it should only be used against the wall, against a niche and in	1110 710000	_
<ul> <li>Connecting rail kit for appliances with backsplash: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on</li> </ul>	PNC 912981	between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions)		
the right)  Connecting rail kit for appliances with backsplash: modular 90 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left)	PNC 912982	<ul> <li>Recommended Detergents</li> <li>C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)</li> </ul>	PNC 0S2292	
Back panel, 400x700mm, for units with backsplash	PNC 913009			
<ul> <li>Stainless steel panel, 900x700mm, against wall, left side</li> </ul>	PNC 913101			
<ul> <li>Stainless steel panel, 900x700mm, against wall, right side</li> </ul>	PNC 913105			
<ul> <li>Endrail kit, flush-fitting, with backsplash, left</li> </ul>	PNC 913117			
<ul> <li>Endrail kit, flush-fitting, with backsplash, right</li> </ul>	PNC 913118			
<ul> <li>Scraper for smooth plates</li> </ul>	PNC 913119			
<ul> <li>Blades with rounded sides for scraper</li> </ul>	PNC 913123			
• Endrail kit (12.5mm) for thermaline 90 units with backsplash, left	PNC 913208			
• Endrail kit (12.5mm) for thermaline 90 units with backsplash, right	PNC 913209			
<ul> <li>U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code)</li> </ul>	PNC 913226			
<ul> <li>Bottom plate for multibraiser 1/1 GN</li> </ul>	PNC 913228			
• Insert profile d=900	PNC 913232			
<ul> <li>Perforated shelf for warming cabinets and cupboard bases (one- side operated TL80-85-90 and two- side operated for TL80)</li> </ul>	PNC 913233			
<ul> <li>Energy optimizer kit 14A - factory fitted</li> </ul>	PNC 913244			
<ul> <li>Side reinforced panel only in combination with side shelf, for against the wall installations, left</li> </ul>	PNC 913267			

