



## Modular Cooking Range Line thermaline 90 - Full Module Gas Chargrill, 1 Side with Backsplash

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



589281 (MCDBABHOPO)

Gas Chargrill Tops, one-side  
operated with backsplash

### 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. Heavy duty enamelled cast iron cooking grids with stainless steel handle for easy removal. Special system utilizing stainless steel heat spreading shields below the radiants (PATENT PENDING), to avoid burner clogging, minimize flare ups, and provide even heat distribution. Burners are protected by 1.4509 (AISI 441) stainless steel deflective trays. Full-length grease collection drawer with filling indicator to collect residual cooking grease. Stainless steel high splash guards on the rear and sides. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

IPX4 water resistance certification.

Configuration: One-side operated top with backsplash. The base is supplied by the factory

### Main Features

- Special system utilizing stainless steel heat spreading shields below the radiants (PATENT US9591947B2 and related family) avoiding burner clogging and minimizing flare ups while providing an even heat distribution throughout the cooking surface.
- Stainless steel high splash guards on the rear and sides of 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.
- Burners are protected by 1.4509 (AISI 441) stainless steel deflective trays avoiding flare-ups and providing even heat distribution.
- Full-length grease collection drawer with filling indicator, to collect residual cooking grease, and handle to facilitate manipulations.
- Cooking grids made in highly resistant enameled cast iron for easy cleaning.

### Construction

- IPx4 water protection.
- 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).
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top.
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top and 70 mm recessed plinth.

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



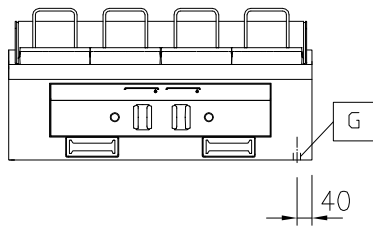
Experience the Excellence  
[www.electroluxprofessional.com](http://www.electroluxprofessional.com)



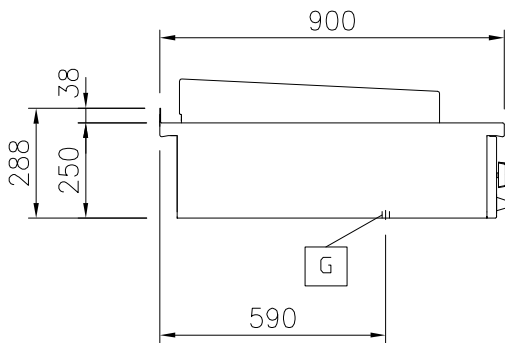
**Electrolux**  
PROFESSIONAL

## Modular Cooking Range Line thermaline 90 - Full Module Gas Chargrill, 1 Side with Backsplash

Front

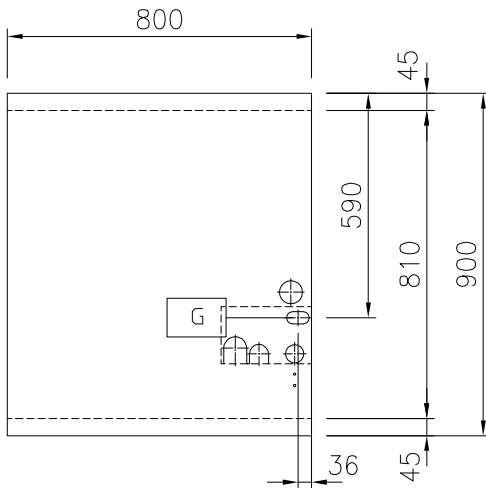


Side



EQ = Equipotential screw  
G = Gas connection

Top



### Gas

Gas Power:	21 kW
Gas Inlet:	1/2"

### Key Information:

External dimensions, Width:	800 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	250 mm
Net weight:	115 kg
Configuration:	One-Side Operated;Top
Grid dimensions:	728 mm

### Sustainability

Energy consumption, Min/Max:	0 - 2.22 m³/h
------------------------------	---------------



Modular Cooking Range Line  
thermaline 90 - Full Module Gas Chargrill, 1 Side with Backsplash

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2025.12.03

## Optional Accessories

- Connecting rail kit for appliances with backsplash, 900mm PNC 912499 ☐
- 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 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) 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 ☐
- Back panel, 800x700mm, for units with backsplash PNC 913013 ☐
- Back panel, 800x800mm, for units with backsplash PNC 913026 ☐
- Endrail kit, flush-fitting, with backsplash, left PNC 913117 ☐
- Endrail kit, flush-fitting, with backsplash, right PNC 913118 ☐
- Scraper for grills PNC 913121 ☐
- Kit scraper and hooks for chargrills PNC 913122 ☐
- 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 ☐
- U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code) PNC 913226 ☐
- Insert profile d=900 PNC 913232 ☐
- Stainless steel side panel (12,5mm), 900x400mm, left side, wall mounted PNC 913636 ☐
- Stainless steel side panel (12,5mm), 900x400mm, right side, wall mounted PNC 913637 ☐
- Stainless steel side panel, 900x400mm, flush-fitting, left side, wall mounted PNC 913638 ☐
- Stainless steel side panel, 900x400mm, flush-fitting, right side, wall mounted PNC 913639 ☐
- Wall mounting kit top - TL85/90 - Factory Fitted PNC 913652 ☐
- Gas mainswitch for modular H800 gas units (factory fitted) PNC 913698 ☐