



**Electrolux**  
PROFESSIONAL

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

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

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

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

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

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



**589287 (MCDEABHOIO)**

Electric Chargrill Top, 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.

Heating via incoloy armoured heating elements positioned under the cooking grid. Removable stainless steel deflectors to recuperate heat and reduce cooking time. Cooking surface grids are easily removable for cleaning. Heating elements can be tilted. Fixed well with drain and integrated water tap for easy cleaning. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

IPX5 water resistance certification.

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

### Main Features

- Removable 2mm thick steel U-shaped grids in AISI 441 stainless steel for fast heating of cooking surface.
- Incoloy armoured heating elements positioned under the cooking grid.
- Heating elements tilt 90° for easy cleaning.
- Removable stainless steel deflectors to recuperate heat and reduce cooking time.
- 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.
- 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.
- 9 power levels.
- Each bank of elements has an independent power regulation through a control knob.
- Fixed well with drain to collect residual cooking juices and grease.
- Large drain protected by overflow and filter.
- Water must be added to well before operation.
- Water filling tap with knob control.
- IPX5 water protection.

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

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



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**Included Accessories**

- 1 of Scraper for HP electric grill PNC 206436

**Optional Accessories**

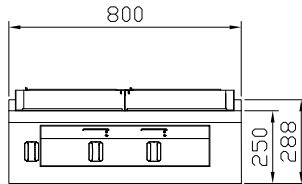
- |                                                                                                                 |            |                          |
|-----------------------------------------------------------------------------------------------------------------|------------|--------------------------|
| • Scraper kit with hooks for HP grills                                                                          | PNC 206347 | <input type="checkbox"/> |
| • Connecting rail kit, 900mm                                                                                    | PNC 912502 | <input type="checkbox"/> |
| • 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"/> |
| • Endrail kit, flush-fitting, right                                                                             | PNC 913112 | <input type="checkbox"/> |
| • Endrail kit (12.5mm) for thermaline 90 units, left                                                            | PNC 913202 | <input type="checkbox"/> |
| • Endrail kit (12.5mm) for thermaline 90 units, right                                                           | PNC 913203 | <input type="checkbox"/> |
| • Endrail kit, (12.5mm), for back-to-back installation, left                                                    | PNC 913251 | <input type="checkbox"/> |
| • Endrail kit, (12.5mm), for back-to-back installation, right                                                   | PNC 913252 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, for back-to-back installation, left                                               | PNC 913255 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, for back-to-back installation, right                                              | PNC 913256 | <input type="checkbox"/> |
| • Filter W=800mm                                                                                                | PNC 913665 | <input type="checkbox"/> |
| • Electric mains switch 25A 4mm <sup>2</sup> NM for modular H800 electric units (factory fitted)                | PNC 913676 | <input type="checkbox"/> |
| • Stainless steel cooking grid for electric grill HP - to be ordered according to the size of the grill - 900XP | PNC 921025 | <input type="checkbox"/> |



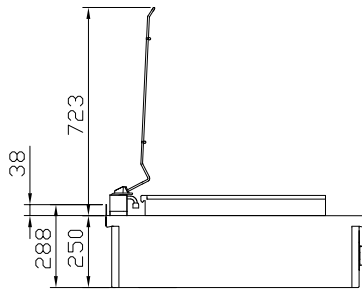
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Front

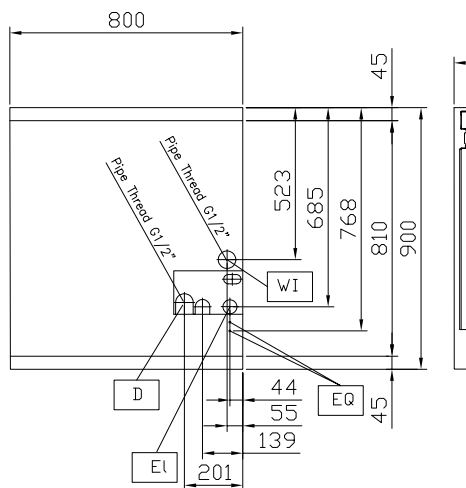


Side



D = Drain  
EI = Electrical inlet (power)  
EQ = Equipotential screw  
WI = Water inlet

Top



### Electric

Supply voltage: 400 V/3 ph/50/60 Hz  
Total Watts: 10.8 kW

### Key Information:

External dimensions, Width: 800 mm  
External dimensions, Depth: 900 mm  
External dimensions, Height: 250 mm  
Net weight: 90 kg  
Configuration: One-Side Operated; Top  
Cooking surface - material: Stainless Steel AISI 441 -  
Din 1.4509  
Grid dimensions: 686 mm



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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.

2025.09.08