

**Modular Cooking Range Line**  
**thermaline 90 - Half Module**  
**Freestanding Electric Fry Top, 1 Side with**  
**Backsplash, H=700**

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

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

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

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

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



- |                             |  |
|-----------------------------|--|
| <b>589533 (MCHAEBD DAO)</b> | Electric Fry Top with smooth chrome Plate, one-side operated with backsplash |
| <b>589541 (MCHCEBD DAO)</b> | Electric Fry Top with ribbed chrome Plate, one-side operated with backsplash |

### 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. Chromium-plated mild steel cooking surface with non-stick finishing for optimal grilling. Powerblock heating system for optimal temperature distribution. Stainless steel high splash guards on the rear and sides. 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: Freestanding, One-side operated with backsplash.

### 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: 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).
- 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
- IPX5 water resistance certification.
- Cooking surface in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- Cooking surface to be completely smooth or completely ribbed.
- Internal frame for heavy duty sturdiness in stainless steel.

### Sustainability

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

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

## Optional Accessories

- |   |            |                          |   |            |                          |
|---|------------|--------------------------|---|------------|--------------------------|
| • Connecting rail kit for appliances with backsplash, 900mm   | PNC 912499 | <input type="checkbox"/> | • Side reinforced panel only in combination with side shelf, for against the wall installations, left   | PNC 913267 | <input type="checkbox"/> |
| • Portioning shelf, 400mm width   | PNC 912522 | <input type="checkbox"/> | • Side reinforced panel only in combination with side shelf, for against the wall installations, right  | PNC 913269 | <input type="checkbox"/> |
| • Portioning shelf, 400mm width   | PNC 912552 | <input type="checkbox"/> | • Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated   | PNC 913279 | <input type="checkbox"/> |
| • Folding shelf, 300x900mm  | PNC 912581 | <input type="checkbox"/> | • Filter W=400mm  | PNC 913663 | <input type="checkbox"/> |
| • Folding shelf, 400x900mm  | PNC 912582 | <input type="checkbox"/> | • Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)  | PNC 913672 | <input type="checkbox"/> |
| • Fixed side shelf, 200x900mm   | PNC 912589 | <input type="checkbox"/> | • 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 913688 | <input type="checkbox"/> |
| • Fixed side shelf, 300x900mm   | PNC 912590 | <input type="checkbox"/> |   |            |                          |
| • Fixed side shelf, 400x900mm   | PNC 912591 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel front kicking strip, 400mm width  | PNC 912630 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel side kicking strips left and right, against the wall, 900mm width   | PNC 912660 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel side kicking strip left and right, back-to-back, 1810mm width   | PNC 912663 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel plinth, against wall, 400mm width   | PNC 912935 | <input type="checkbox"/> |   |            |                          |
| • 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 | <input type="checkbox"/> |   |            |                          |
| • 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 | <input type="checkbox"/> |   |            |                          |
| • Back panel, 400x700mm, for units with backsplash  | PNC 913009 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel panel, 900x700mm, against wall, left side   | PNC 913101 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel panel, 900x700mm, against wall, right side  | PNC 913105 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit, flush-fitting, with backsplash, left   | PNC 913117 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit, flush-fitting, with backsplash, right  | PNC 913118 | <input type="checkbox"/> |   |            |                          |
| • Scraper for smooth plates (only for 589533)   | PNC 913119 | <input type="checkbox"/> |   |            |                          |
| • Scraper for ribbed plates (only for 589541)   | PNC 913120 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit (12.5mm) for thermaline 90 units with backsplash, left  | PNC 913208 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit (12.5mm) for thermaline 90 units with backsplash, right   | PNC 913209 | <input type="checkbox"/> |   |            |                          |
| • U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code)  | PNC 913226 | <input type="checkbox"/> |   |            |                          |
| • Insert profile d=900  | PNC 913232 | <input type="checkbox"/> |   |            |                          |
| • Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80)  | PNC 913233 | <input type="checkbox"/> |   |            |                          |
| • Energy optimizer kit 14A - factory fitted   | PNC 913244 | <input type="checkbox"/> |   |            |                          |

## Recommended Detergents

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

### Electric

**Supply voltage:** 400 V/3N ph/50/60 Hz  
**Total Watts:** 5.1 kW

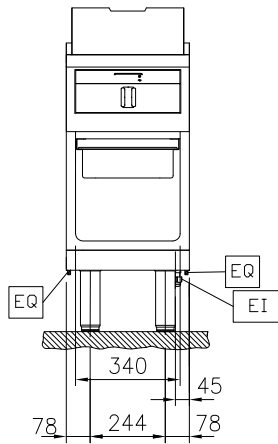
### Key Information:

**Cooking Surface Depth:** 615 mm  
**Cooking Surface Width:** 300 mm  
**Working Temperature MIN:** 80 °C  
**Working Temperature MAX:** 280 °C  
**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 (depth):** 740 mm  
**Net weight:** 91 kg  
**Configuration:** On Base; One-Side Operated  
**Cooking surface type:**  
 589533 (MCHAEBDDAO) Smooth  
 589541 (MCHCEBDDAO) Ribbed  
 Chromium Plated mild steel mirror  
**Cooking surface - material:**

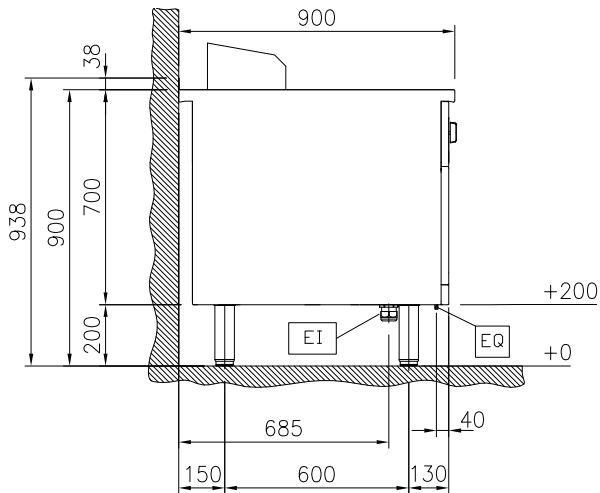
### Sustainability

**Current consumption:** 7.4 Amps

Front

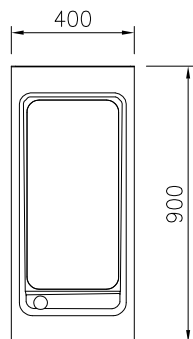


Side

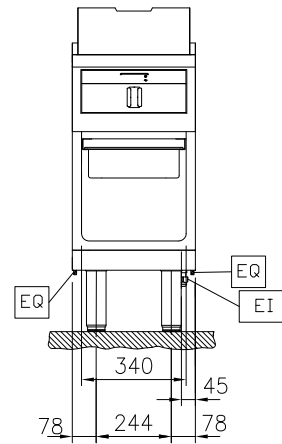


EI = Electrical inlet (power)  
 EQ = Equipotential screw

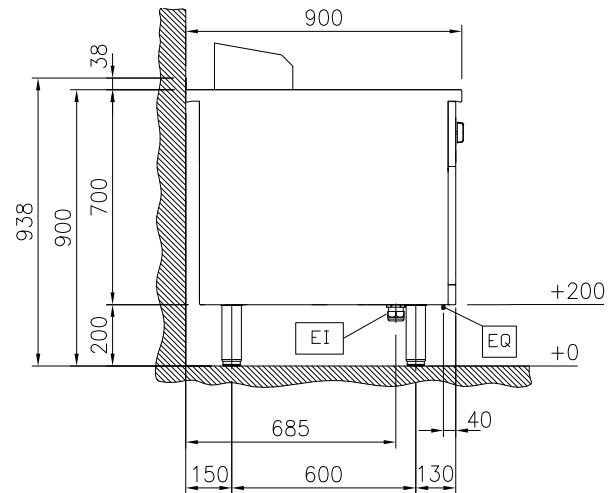
Top



Front



Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw

Top

