

Modular Cooking Range Line thermaline 90 - Full Module Freestanding Electric Fry Top with Mixed Plate, 1 Side, H=700

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		
AIA #		



589548 (MCHFEAHDAO)

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 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. Electrical control via thermocouples for precise temperature control and safety thermostat. Large drain hole allows draining of cooking juices into a large collector. Overheat protection switches off the supply in case of overheating. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

IPX5 water resistant certification.

Configuration: Freestanding, One-side operated.

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: the 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 "softtouch" 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
- Cooking surface in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- IPX5 water resistance certification.
- Internal frame for heavy duty sturdiness in stainless steel.
- Cooking surface 2/3 smooth and 1/3 ribbed.

Sustainability



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

APPROVAL:

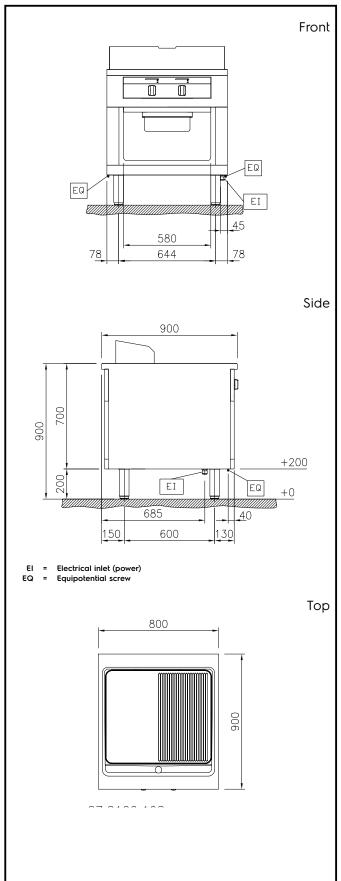




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Optional Accessories • Connecting rail kit, 900mm	PNC 912502	com	reinforced panel only in oination with side shelf, for tanding units	PNC 913260	
 Stainless steel side panel, 900x700mm, freestanding 	PNC 912512	Side com	reinforced panel only in oination with side shelf, for	PNC 913275	
Portioning shelf, 800mm width	PNC 912526	_	reinforced panel only in	PNC 913276	
Portioning shelf, 800mm width Tablian about 700m000mm	PNC 912556		oination with side shelf, for	FINC 913270	_
• Folding shelf, 300x900mm	PNC 912581	- back	t-to-back installation, right		
• Folding shelf, 400x900mm	PNC 912582	Shelf	fixation for TL80-85-90 one-	PNC 913281	
• Fixed side shelf, 200x900mm	PNC 912589		operated, TL80 two-side		
 Fixed side shelf, 300x900mm 	PNC 912590	⊃ oper			
 Fixed side shelf, 400x900mm 	PNC 912591		W=800mm		
Stainless steel front kicking strip, 800mm width	PNC 912634	900x	lless steel dividing panel, 700mm, (it should only be between Electrolux	PNC 913672	
 Stainless steel side kicking strip left and right, freestanding, 900mm width 	PNC 912657	Profe 90 a	essional thermaline Modular nd thermaline C90)		
 Stainless steel side kicking strip left and right, back-to-back, 1810mm width 	PNC 912663	900x only	lless steel side panel, 700mm, flush-fitting (it should be used against the wall,	PNC 913688	
• Stainless steel plinth, freestanding, 800mm width	PNC 912958	- Elect	nst a niche and in between rolux Professional thermaline ProThermetic appliances and		
 Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting 	PNC 912975	exter that dime	rnal appliances - provided these have at least the same nsions)		
(on the right)	D. 10 01007/		mmended Detergents		
 Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) 			HI-TEMP RAPID DEGREASER, ck of six 1 lt. bottles (trigger	PNC 0S2292	
Endrail kit, flush-fitting, left	PNC 913111	٦			
Endrail kit, flush-fitting, right	PNC 913112	_			
Scraper for smooth plates	PNC 913119	ے			
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				
• Stainless steel side panel, left, H=700		_			
Stainless steel side panel, right, H=700 The appropriate well for break to break.	PNC 913223	_			
 T-connection rail for back-to-back installations without backsplash (to be ordered as S-code) 	PNC 913227	_1			
 Insert profile d=900 	PNC 913232	_			
 Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80) 	PNC 913234	_			
 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 		_			
 Endrail kit, flush-fitting, for back-to- back installation, right 	PNC 913256	_			





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: 700 mm

Storage Cavity Dimensions

(width): 580 mm

Storage Cavity Dimensions (height):

Storage Cavity Dimensions (depth): 740 mm

Net weight: 150 kg

On Base;One-Side Operated Configuration:

Cooking surface type: half ribbed/ half smooth Chromium Plated mild

Cooking surface - material: steel mirror

330 mm

Sustainability

Current consumption: 22.1 Amps

