![Electrolux Professional logo]

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

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 "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
- 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:

Optional Accessories

• Connecting rail kit, 900mm	PNC 912502	❏
• Stainless steel side panel, 900x700mm, freestanding	PNC 912512	❏
• 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	❏
• Stainless steel front kicking strip, 800mm width	PNC 912634	❏
• Stainless steel side kicking strip left and right, freestanding, 900mm width	PNC 912657	❏
• Stainless steel side kicking strip left and right, back-to-back, 1810mm width	PNC 912663	❏
• Stainless steel plinth, freestanding, 800mm width	PNC 912958	❏
• Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right)	PNC 912975	❏
• 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)	PNC 912976	❏
• Endrail kit, flush-fitting, left	PNC 913111	❏
• Endrail kit, flush-fitting, right	PNC 913112	❏
• Scraper for smooth plates	PNC 913119	❏
• 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	PNC 913222	❏
• Stainless steel side panel, right, H=700	PNC 913223	❏
• T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)	PNC 913227	❏
• 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	PNC 913255	❏
• Endrail kit, flush-fitting, for back-to-back installation, right	PNC 913256	❏

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• Side reinforced panel only in combination with side shelf, for freestanding units	PNC 913260	❏
• Side reinforced panel only in combination with side shelf, for back-to-back installations, left	PNC 913275	❏
• Side reinforced panel only in combination with side shelf, for back-to-back installation, right	PNC 913276	❏
• Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated	PNC 913281	❏
• Filter W=800mm	PNC 913665	❏
• Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)	PNC 913672	❏
• 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	❏

Recommended Detergents

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

Front
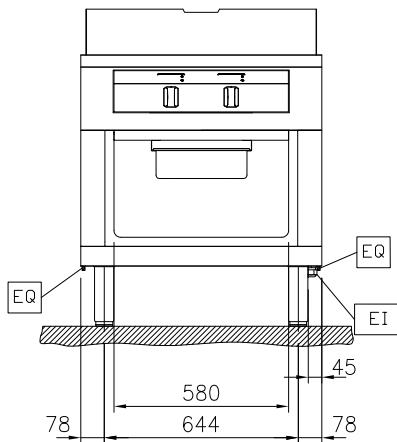
Side
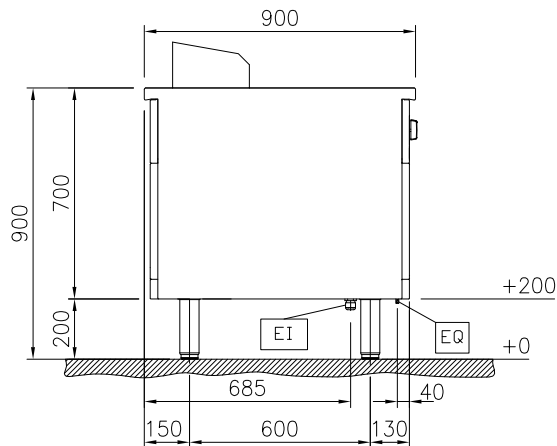
| EI | = | Electrical inlet (power) |
| EQ | = | Equipotential screw |

Top
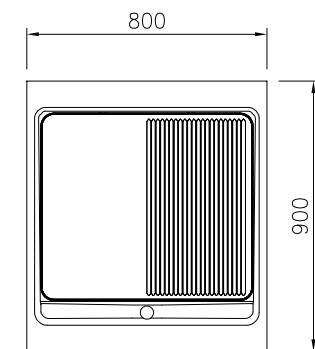
Electric

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):	330 mm
Storage Cavity Dimensions (depth):	740 mm
Net weight:	150 kg
Configuration:	On Base;One-Side Operated
Cooking surface type:	half ribbed/ half smooth
Cooking surface – material:	Chromium Plated mild steel mirror

Sustainability

Current consumption:	22.1 Amps

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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.

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