

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

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



589550 (MCHFEAHDPO)

Gas 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. Features safety thermostat, thermostatic control and led indication of pilot flame. Electrical ignition powered by battery with thermocouple for added safety. 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.
- Safety thermostat and thermostatic control.
- 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.
- Electrical ignition powered by battery with thermocouple for added safety.
- Led indication of pilot flame

Construction

- IPx4 water protection.
- 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.
- Internal frame for heavy duty sturdiness in stainless steel.
- Cooking surface 2/3 smooth and 1/3 ribbed.

APPROVAL:

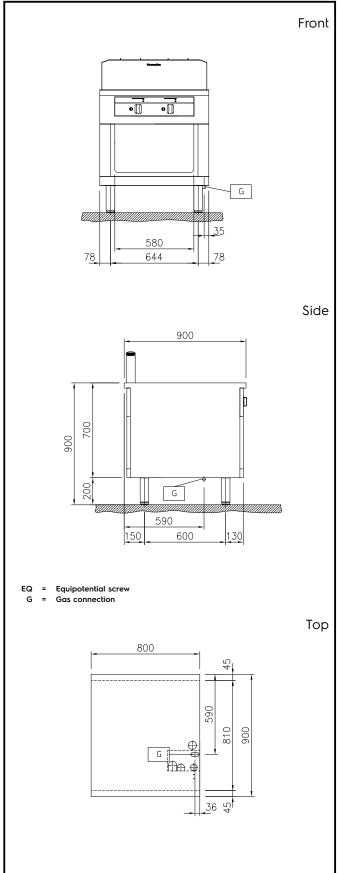




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Optional Accessories • Connecting rail kit, 900mm	PNC 912502		 Side reinforced panel only in combination with side shelf, for freestanding units 	
 Stainless steel side panel, 900x700mm, freestanding 	PNC 912512		 Side reinforced panel only in combination with side shelf, for 	
 Portioning shelf, 800mm width 	PNC 912526		back-to-back installations, left	
 Portioning shelf, 800mm width 	PNC 912556			
 Folding shelf, 300x900mm 	PNC 912581		combination with side shelf, for	
• Folding shelf, 400x900mm	PNC 912582		back-to-back installation, right	
• Fixed side shelf, 200x900mm	PNC 912589		 Shelf fixation for TL80-85-90 one- side operated, TL80 two-side 	
• Fixed side shelf, 300x900mm	PNC 912590		operated	
• Fixed side shelf, 400x900mm	PNC 912591			
Stainless steel front kicking strip, 800mm width	PNC 912634		900x700mm, (it should only be used between Electrolux	_
• Stainless steel side kicking strip left and right, freestanding, 900mm	PNC 912657		Professional thermaline Modular 90 and thermaline C90)	
width			 Stainless steel side panel, PNC 913688 900x700mm, flush-fitting (it should 	
 Stainless steel side kicking strip left and right, back-to-back, 1810mm width 	PNC 912663		only be used against the wall, against a niche and in between	
• Stainless steel plinth, freestanding, 800mm width	PNC 912958		Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided	
 Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary 	PNC 912975		that these have at least the same dimensions)	
(on the left) to ProThermetic tilting (on the right)			Recommended Detergents • C41 HI-TEMP RAPID DEGREASER, PNC 0S2292	
 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) 			1 pack of six 1 lt. bottles (trigger incl.)	
• 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) 				
 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			
 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			





Gas	
Gas Power: Gas Type Option:	20 kW
Gas Inlet:	1/2"
Key Information:	
Cooking Surface Depth:	615 mm
Cooking Surface Width:	700 mm
Working Temperature MIN:	110 °C
Working Temperature MAX:	270 °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

