

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

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



589551 (MCHFEBHDPO)

Gas Fry Top with smooth and 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. Stainless steel high splash guards on the rear and sides. 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 with backsplash.

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: a 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.
- Electrical ignition powered by battery with thermocouple for added safety.
- Led indication of pilot flame
- 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.

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

APPROVAL:

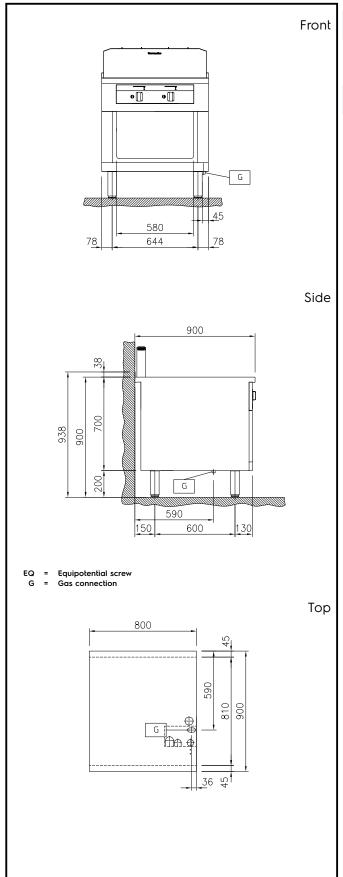




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(Optional Accessories		•		PNC 913281	
	Connecting rail kit for appliances with backsplash, 900mm	PNC 912499		side operated, TL80 two-side operated	DNC 017470	
•	Portioning shelf, 800mm width	PNC 912526	ם [']	 Stainless steel dividing panel, 900x700mm, (it should only be 	PNC 913672	u
	Portioning shelf, 800mm width	PNC 912556		used between Electrolux		
	Folding shelf, 300x900mm	PNC 912581	_	Professional thermaline Modular		
	Folding shelf, 400x900mm	PNC 912582		90 and thermaline C90)		
	Fixed side shelf, 200x900mm	PNC 912589	<u> </u>	Stainless steel side panel,	PNC 913688	
	Fixed side shelf, 300x900mm	PNC 912590		900x700mm, flush-fitting (it should		
		PNC 912591		only be used against the wall, against a niche and in between		
	Fixed side shelf, 400x900mm	PNC 912591 PNC 912634		Electrolux Professional thermaline		
	Stainless steel front kicking strip, 800mm width			and ProThermetic appliances and external appliances - provided		
•	Stainless steel side kicking strips left and right, against the wall, 900mm width	PNC 912660		that these have at least the same dimensions)		
•	Stainless steel side kicking strip left and right, back-to-back, 1810mm width	PNC 912663		Recommended Detergents C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger	PNC 0S2292	
•	Stainless steel plinth, against wall, 800mm width	PNC 912939		incl.)		
•	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				
•	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				
•	Back panel, 800x700mm, for units with backsplash	PNC 913013				
•	Stainless steel panel, 900x700mm, against wall, left side	PNC 913101				
•	Stainless steel panel, 900x700mm, against wall, right side	PNC 913105				
	Endrail kit, flush-fitting, with backsplash, left	PNC 913117				
	Endrail kit, flush-fitting, with backsplash, right	PNC 913118				
	Scraper for smooth plates	PNC 913119				
	Scraper for ribbed plates	PNC 913120				
•	Endrail kit (12.5mm) for thermaline 90 units with backsplash, left	PNC 913208				
•	Endrail kit (12.5mm) for thermaline 90 units with backsplash, right	PNC 913209				
	U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code)	PNC 913226				
	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				
•	Side reinforced panel only in combination with side shelf, for against the wall installations, left	PNC 913267				
•	Side reinforced panel only in combination with side shelf, for against the wall installations, right	PNC 913269				





Gas	
Gas Power:	20 kW
Gas Type Option: 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
.	On Base;One-Side
Configuration:	Operated
Cooking surface type:	half ribbed/ half smooth

Cooking surface - material: steel mirror

Chromium Plated mild

