



**Modular Cooking Range Line
thermaline 90 - Full Module
Freestanding Electric Fry Top with Mixed
Plate, 1 Side, H=800**

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



589568 (MCHFFAHDAO)

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:



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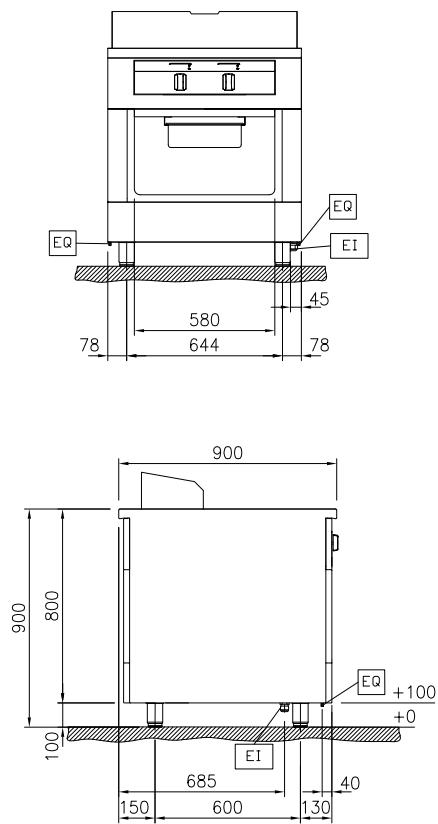
Optional Accessories

- Connecting rail kit, 900mm
- Stainless steel side panel, 900x800mm, freestanding
- Portioning shelf, 800mm width
- Portioning shelf, 800mm width
- Folding shelf, 300x900mm
- Folding shelf, 400x900mm
- Fixed side shelf, 200x900mm
- Fixed side shelf, 300x900mm
- Fixed side shelf, 400x900mm
- Stainless steel front kicking strip, 800mm width
- Stainless steel side kicking strips left and right, freestanding, 900mm width
- Stainless steel side kicking strips left and right, back-to-back, 1810mm width
- Stainless steel plinth, freestanding, 800mm width
- 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)
- 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)
- Endrail kit, flush-fitting, left
- Endrail kit, flush-fitting, right
- Scraper for smooth plates
- Scraper for ribbed plates
- Endrail kit (12.5mm) for thermaline 90 units, left
- Endrail kit (12.5mm) for thermaline 90 units, right
- Stainless steel side panel, left, H=800, flush
- Stainless steel side panel, left, H=800, flush
- T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)
- Insert profile d=900
- Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80)
- Energy optimizer kit 24A - factory fitted
- Endrail kit, (12.5mm), for back-to-back installation, left
- Endrail kit, (12.5mm), for back-to-back installation, right
- Endrail kit, flush-fitting, for back-to-back installation, left
- Endrail kit, flush-fitting, for back-to-back installation, right

PNC 912502	• Side reinforced panel only in combination with side shelf, for freestanding units	PNC 913259	<input type="checkbox"/>
PNC 912511	• Side reinforced panel only in combination with side shelf, for back-to-back installations, left	PNC 913277	<input type="checkbox"/>
PNC 912526	• Side reinforced panel only in combination with side shelf, for back-to-back installation, right	PNC 913278	<input type="checkbox"/>
PNC 912556	• Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated	PNC 913281	<input type="checkbox"/>
PNC 912581	• Filter W=800mm	PNC 913665	<input type="checkbox"/>
PNC 912582	• Stainless steel dividing panel, 900x800mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)	PNC 913673	<input type="checkbox"/>
PNC 912589	• Electric mainswitch 25A 4mm ² NM for modular H800 electric units (factory fitted)	PNC 913676	<input type="checkbox"/>
PNC 912590	• Stainless steel side panel, 900x800mm, 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 913689	<input type="checkbox"/>
PNC 912621			
PNC 912627			
PNC 912920			
PNC 912975			
PNC 912976			
PNC 913111			
PNC 913112			
PNC 913119			
PNC 913120			
PNC 913202			
PNC 913203			
PNC 913224			
PNC 913225			
PNC 913227			
PNC 913232			
PNC 913234			
PNC 913246			
PNC 913251			
PNC 913252			
PNC 913255			
PNC 913256			

Recommended Detergents

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



EQ = Electrical inlet (power)
 EI = Equipotential screw

Front

Electric

Supply voltage: 400 V/3N ph/50/60 Hz
 Total Watts: 15.3 kW

Key Information:

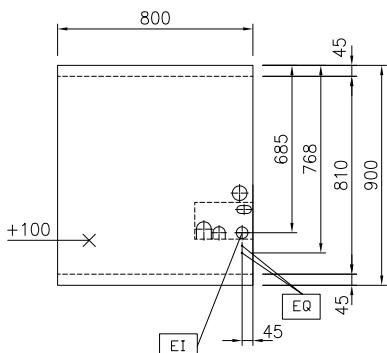
Cooking Surface Depth: 615 mm
 Cooking Surface Width: 700 mm
 Working Temperature MIN: 80 °C
 Working Temperature MAX: 280 °C
 External dimensions, Width: 800 mm
 External dimensions, Depth: 900 mm
 External dimensions, Height: 800 mm
 Storage Cavity Dimensions (width): 580 mm
 Storage Cavity Dimensions (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

Side

Top



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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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