

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

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**589570 (MCHFFAHDPO)**

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

### 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:** \_\_\_\_\_

### Optional Accessories

- |  |            |                          |   |            |                          |
|--|------------|--------------------------|---|------------|--------------------------|
| • Connecting rail kit, 900mm   | PNC 912502 | <input type="checkbox"/> | • Side reinforced panel only in combination with side shelf, for freestanding units               | PNC 913259 | <input type="checkbox"/> |
| • Stainless steel side panel, 900x800mm, freestanding  | PNC 912511 | <input type="checkbox"/> | • Side reinforced panel only in combination with side shelf, for back-to-back installations, left | PNC 913277 | <input type="checkbox"/> |
| • Portioning shelf, 800mm width  | PNC 912526 | <input type="checkbox"/> | • Side reinforced panel only in combination with side shelf, for back-to-back installation, right | PNC 913278 | <input type="checkbox"/> |
| • Portioning shelf, 800mm width  | PNC 912556 | <input type="checkbox"/> | • Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated                         | PNC 913281 | <input type="checkbox"/> |
| • Folding shelf, 300x900mm   | PNC 912581 | <input type="checkbox"/> | • Gas mainswitch for modular H800 gas units (factory fitted)                                      | PNC 913698 | <input type="checkbox"/> |
| • Folding shelf, 400x900mm   | PNC 912582 | <input type="checkbox"/> |   |            |                          |
| • Fixed side shelf, 200x900mm  | PNC 912589 | <input type="checkbox"/> |   |            |                          |
| • Fixed side shelf, 300x900mm  | PNC 912590 | <input type="checkbox"/> |   |            |                          |
| • Fixed side shelf, 400x900mm  | PNC 912591 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel front kicking strip, 800mm width   | PNC 912598 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel side kicking strips left and right, freestanding, 900mm width  | PNC 912621 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel side kicking strips left and right, back-to-back, 1810mm width   | PNC 912627 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel plinth, freestanding, 800mm width  | PNC 912920 | <input type="checkbox"/> |   |            |                          |
| • 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 | <input type="checkbox"/> |   |            |                          |
| • 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 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit, flush-fitting, left   | PNC 913111 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit, flush-fitting, right  | PNC 913112 | <input type="checkbox"/> |   |            |                          |
| • Scraper for smooth plates  | PNC 913119 | <input type="checkbox"/> |   |            |                          |
| • Scraper for ribbed plates  | PNC 913120 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit (12.5mm) for thermaline 90 units, left   | PNC 913202 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit (12.5mm) for thermaline 90 units, right  | PNC 913203 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel side panel, left, H=800, flush   | PNC 913224 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel side panel, left, H=800, flush   | PNC 913225 | <input type="checkbox"/> |   |            |                          |
| • T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)  | PNC 913227 | <input type="checkbox"/> |   |            |                          |
| • Insert profile d=900   | PNC 913232 | <input type="checkbox"/> |   |            |                          |
| • Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80)   | PNC 913234 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit, (12.5mm), for back-to-back installation, left   | PNC 913251 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit, (12.5mm), for back-to-back installation, right  | PNC 913252 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit, flush-fitting, for back-to-back installation, left  | PNC 913255 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit, flush-fitting, for back-to-back installation, right   | PNC 913256 | <input type="checkbox"/> |   |            |                          |

### Recommended Detergents

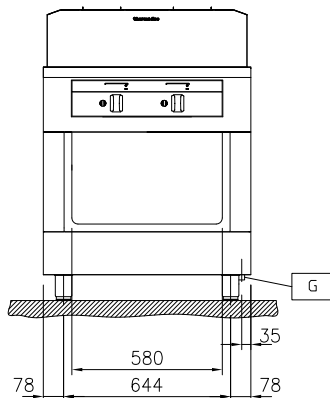
- C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) PNC 0S2292 ☐



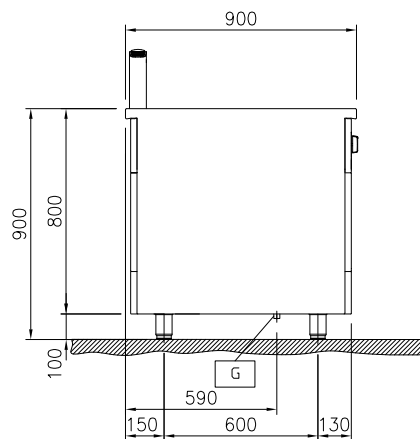
**Electrolux**  
PROFESSIONAL

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**thermaline 90 - Full Module Freestanding**  
**Gas Fry Top with Mixed Plate, 1 Side, H=800**

Front

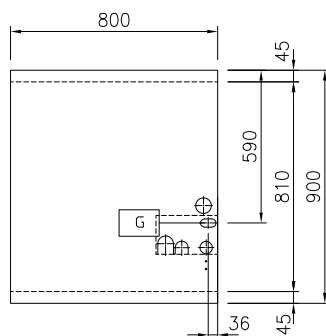


Side



EQ = Equipotential screw  
G = Gas connection

Top



**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:	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



**Modular Cooking Range Line**  
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**1 Side, H=800**  
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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