



## Modular Cooking Range Line thermaline 90 - Freestanding Electric Multi Braiser, 1/1GN, 1 Side, H=700

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_



**589818** Electric Multi Braiser, one-side operated, 1/1  
(MCAGEAD1DM) GN - H3 - Marine

### Main Features

- Large drain hole on cooking surface permits the draining of residual cooking juices into a large collector placed under the cooking surface.
- Multi purpose cooking appliance that can be used to shallow fry, cook liquids or even as a bain marie. Unit can be used for sautéing, poaching, steaming, simmering, stewing, braising, boiling and preparing white sauces.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- 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.
- Handles are ergonomically designed with silicon "soft" grip for easy handling and cleaning.
- Raised edge all around the well to protect from infiltration of dirt from worktop.
- Temperature can be set up to a maximum of 280 ° C.
- Interior dimensions of the well enables the use of GN containers.

### Construction

- IPX5 water resistance certification.
- An 18 mm thick stainless steel plated bottom is seamlessly welded into the chrome nickel steel well.
- Rounded corners and edges aid cleaning.
- Storage space in the base of the appliance that can accept GN1/1 containers.
- 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
- Internal frame for heavy duty sturdiness in stainless steel.

### Sustainability



- Standby function for energy saving and fast recovery of maximum power.

### Optional Accessories

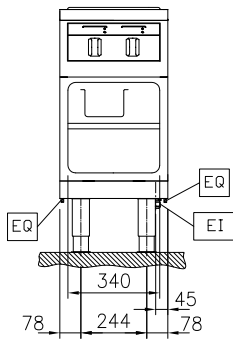
- Wall mounting kit for units - PNC 913655 ☐
- TL85/90 - Factory Fitted (H=700)

APPROVAL: \_\_\_\_\_

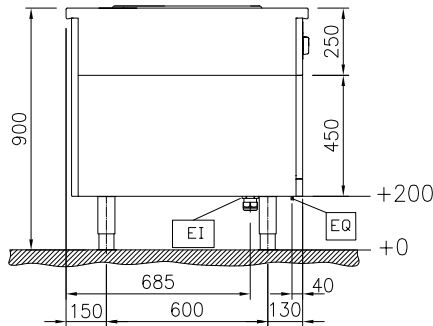


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Front

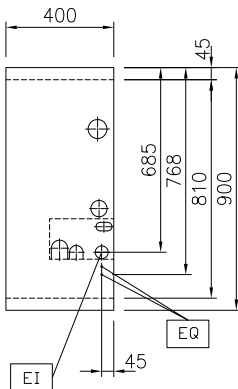


Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw

Top



### Electric

Supply voltage: 440 V/3 ph/50/60 Hz  
 Total Watts: 5 kW

### Key Information:

Usable well dimensions (width): 306 mm  
 Usable well dimensions (height): 110 mm  
 Usable well dimensions (depth): 510 mm  
 Cooking Well Height: 110 mm  
 Well Capacity, Max: ISO 9001; ISO 14001 It  
 Working Temperature MIN: 120 °C  
 Working Temperature MAX: 280 °C  
 External dimensions, Width: 400 mm  
 External dimensions, Depth: 900 mm  
 External dimensions, Height: 700 mm  
 Storage Cavity Dimensions (width): 340 mm  
 Storage Cavity Dimensions (height): 330 mm  
 Storage Cavity Dimensions (depth): 740 mm  
 Net weight: 75 kg  
 Configuration: Rectangular;Fixed

### Sustainability

Current consumption: 7 Amps