



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

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



589819 Electric Multi Braiser, one-side operated, 2/1
(MCAHEAH1DM) GN - H3 - Marine

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.
- 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.



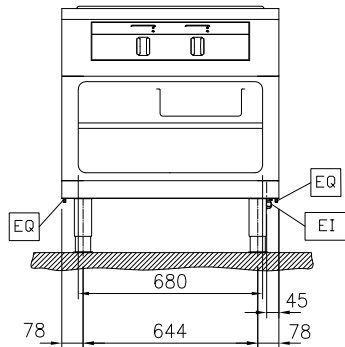
Optional Accessories

APPROVAL: _____

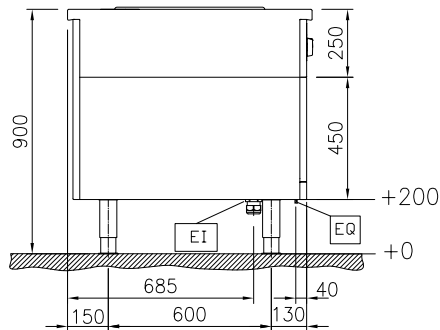


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Front

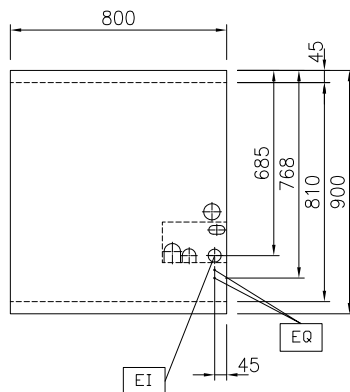


Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top



Electric

Supply voltage: 440 V/3 ph/50/60 Hz
 Total Watts: 10.2 kW

Key Information:

Usable well dimensions (width): 630 mm
 Usable well dimensions (height): 110 mm
 Usable well dimensions (depth): 510 mm
 Cooking Well Height: 110 mm
 Well Capacity, Max: 22 lt
 Working Temperature MIN: 80 °C
 Working Temperature MAX: 280 °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: Rectangular;Fixed

Sustainability

Current consumption: 14 Amps