

Modular Cooking Range Line thermaline 90 - Electric Bain Marie, Rear Tap, 1/1GN, 1 Side-Marine

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



589820 (MCBAEADIDM)

Electric Bain-marie Top with rear tap, one-side operated, 1/1 GN - Marine

Short Form Specification

Item No.

Unit constructed according to DIN 18860_2 with 20 mm drop nose top. 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. Water basin in 1.4435 (AISI 316L) stainless steel, seamlessly welded into the top of the appliance. Water temperature regulated by sensors. Safety systems and automatic low-water level shut-off protect against overheating. All-round basin raised edges to protect against soil infiltration. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

IPX5 water resistance certification.

Configuration: One-side operated top with rear mixing tap.

Main Features

- Filling water level is plate-marked on the side of the well.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Easy to clean basin with rounded corners.
- 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.
- Raised edge all around the well to protect from infiltration of dirt from worktop.
- Water temperature controlled by electronic sensor and can be selected as either temperature or power levels.
- Safety systems protect against overtemperature and can be manually reset.
- 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).
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- IPX5 water resistance certification.
- Water basin in 1.4435 (AISI 316L) stainless steel is seamlessly welded into the top of the appliance.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- 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.

Sustainability



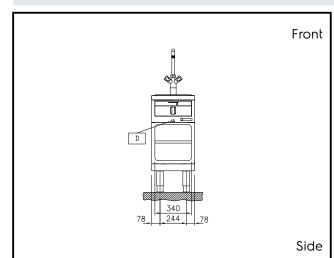
 Standby function for energy saving and fast recovery of maximum power.

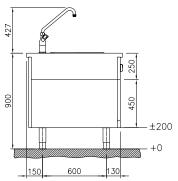
APPROVAL:



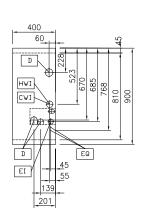


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ΕI Electrical inlet (power) Equipotential screw Water inlet EQ



Electric Supply voltage: 440 V/3 ph/50/60 Hz Total Watts: 1.5 kW Water: Inlet water line size: 3/4" Incoming Cold/hot Water line 3/4" Drain line size: **Key Information:** Number of wells: Usable well dimensions (width): 307 mm Usable well dimensions 170 mm (height): Usable well dimensions 509 mm (depth): Well capacity: 5 lt MIN; 32 lt MAX Thermostat Range: 30 °C MIN; 90 °C MAX External dimensions, Width: 400 mm 900 mm External dimensions, Depth: External dimensions, Height: 700 mm Net weight: 43 kg

One-Side Operated;Top

Configuration: Sustainability

Top

Current consumption: 4 Amps





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Optional Accessories • Connecting rail kit, 900mm • Stainless steel side panel,	PNC 912502 PNC 912512	• Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)	
900x700mm, freestanding Portioning shelf, 400mm width Portioning shelf, 400mm width Folding shelf, 300x900mm Folding shelf, 400x900mm Fixed side shelf, 200x900mm Fixed side shelf, 300x900mm Fixed side shelf, 400x900mm Fixed side shelf, 400x900mm Endrail kit, flush-fitting, left Endrail kit, flush-fitting, right Lid for aquatooker 1/1 GN and	PNC 912552 PNC 912581 PNC 912582	Stainless steel side panel, 900x700mm, 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 913688	
bain marie 1/1 GNEndrail kit (12.5mm) for thermaline	PNC 913202		
90 units, left • Endrail kit (12.5mm) for thermaline	PNC 913203		
90 units, right • Stainless steel side panel, left, H=700	PNC 913222		
 Stainless steel side panel, right, H=700 	PNC 913223		
T-connection rail for back-to- back installations without backsplash	PNC 913227		
• Endrail kit, (12.5mm), for back-to- back installation, left	PNC 913251		
• Endrail kit, (12.5mm), for back-to- back installation, right	PNC 913252		
 Endrail kit, flush-fitting, for back- to-back installation, left 	PNC 913255		
 Endrail kit, flush-fitting, for back- to-back installation, right 	PNC 913256		
 Side reinforced panel only in combination with side shelf, for freestanding units 	PNC 913260		
 Side reinforced panel only in combination with side shelf, for back-to-back installations, left 	PNC 913275		
 Side reinforced panel only in combination with side shelf, for back-to-back installation, right 	PNC 913276		
GN DIVIDER SET FOR BAIN MARIE	PNC 913297		
 Stainless steel lower side panel (12,5mm), 900x300mm, left side, wall mounted 	PNC 913643		
 Stainless steel lower side panel (12,5mm), 900x300mm, right side, wall mounted 	PNC 913644		
• Wall mounting kit for units - TL85/90 - Factory Fitted (H=700)	PNC 913655		
Adapter Container in 1/1 GN Bain Marie	PNC 913657		
• Filter W=400mm	PNC 913663		

