

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

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

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

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

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

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



**589820 (MCBAEAD1DM)** 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: the 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 "soft-touch" 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.

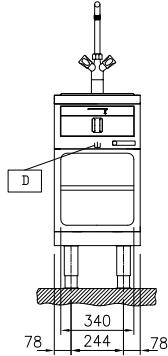
### Sustainability

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

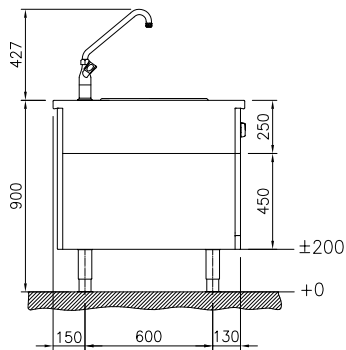


**APPROVAL:** \_\_\_\_\_

Front

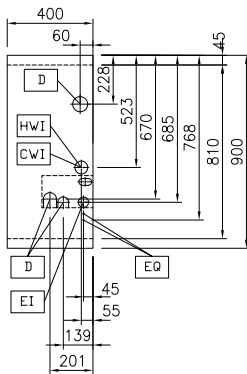


Side



D = Drain  
 EI = Electrical inlet (power)  
 EQ = Equipotential screw  
 WI = Water inlet

Top



### 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 size: 3/4"  
 Drain line size: 1"

### Key Information:

Number of wells: 1  
 Usable well dimensions (width): 307 mm  
 Usable well dimensions (height): 170 mm  
 Usable well dimensions (depth): 509 mm  
 Well capacity: 5 lt MIN; 32 lt MAX  
 Thermostat Range: 30 °C MIN; 90 °C MAX  
 External dimensions, Width: 400 mm  
 External dimensions, Depth: 900 mm  
 External dimensions, Height: 700 mm  
 Net weight: 43 kg  
 Configuration: One-Side Operated;Top

### Sustainability

Current consumption: 4 Amps

### Optional Accessories

- |   |            |                          |   |
|---|------------|--------------------------|---|
| • Connecting rail kit, 900mm  | PNC 912502 | <input type="checkbox"/> |   |
| • Stainless steel side panel, 900x700mm, freestanding   | PNC 912512 | <input type="checkbox"/> |   |
| • Portioning shelf, 400mm width   | PNC 912522 | <input type="checkbox"/> |   |
| • Portioning shelf, 400mm width   | PNC 912552 | <input type="checkbox"/> |   |
| • Folding shelf, 300x900mm  | PNC 912581 | <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"/> |   |
| • Endrail kit, flush-fitting, left  | PNC 913111 | <input type="checkbox"/> |   |
| • Endrail kit, flush-fitting, right   | PNC 913112 | <input type="checkbox"/> |   |
| • Lid for aquacooker 1/1 GN and bain marie 1/1 GN   | PNC 913139 | <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=700   | PNC 913222 | <input type="checkbox"/> |   |
| • Stainless steel side panel, right, H=700  | PNC 913223 | <input type="checkbox"/> |   |
| • T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)   | PNC 913227 | <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"/> |   |
| • Side reinforced panel only in combination with side shelf, for freestanding units               | PNC 913260 | <input type="checkbox"/> |   |
| • Side reinforced panel only in combination with side shelf, for back-to-back installations, left | PNC 913275 | <input type="checkbox"/> |   |
| • Side reinforced panel only in combination with side shelf, for back-to-back installation, right | PNC 913276 | <input type="checkbox"/> |   |
| • GN DIVIDER SET FOR BAIN MARIE   | PNC 913297 | <input type="checkbox"/> |   |
| • Stainless steel lower side panel (12,5mm), 900x300mm, left side, wall mounted                   | PNC 913643 | <input type="checkbox"/> |   |
| • Stainless steel lower side panel (12,5mm), 900x300mm, right side, wall mounted                  | PNC 913644 | <input type="checkbox"/> |   |
| • Wall mounting kit for units - TL85/90 - Factory Fitted (H=700)                                  | PNC 913655 | <input type="checkbox"/> |   |
| • Filter W=400mm  | PNC 913663 | <input type="checkbox"/> |   |
|   |            |                          | • Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90) PNC 913672 <input type="checkbox"/>  |
|   |            |                          | • 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 <input type="checkbox"/> |