

## Modular Cooking Range Line thermaline 90 - Electric Bain Marie, 2/1GN, Rear Tap, 1 Side-Marine

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



589821 (MCBBEAH1DM)

Electric Bain-marie Top with rear tap, one-side operated, 2/1 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 "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



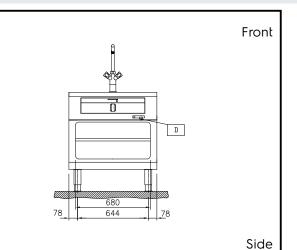
 Standby function for energy saving and fast recovery of maximum power.

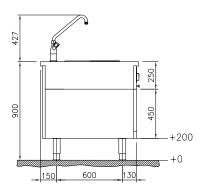
#### APPROVAL:





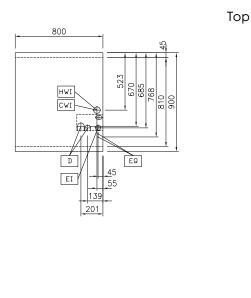
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Electrical inlet (power) ΕI Equipotential screw EQ

Water inlet



Electric	
Supply voltage: Total Watts:	440 V/3 ph/50/60 Hz 3 kW
Water:	
Inlet water line size: Incoming Cold/hot Water line	3/4"

size: 3/4" Drain line size:

**Key Information:** 

Number of wells:

Usable well dimensions (width):

630 mm Usable well dimensions 170 mm (height):

Usable well dimensions

(depth): 510 mm

Well capacity: 10 It MIN; 65 It MAX Thermostat Range: 30 °C MIN; 90 °C MAX

External dimensions, Width: 800 mm External dimensions, Depth: 900 mm External dimensions, Height: 700 mm Net weight: 57 kg

Configuration: One-Side Operated;Top

Sustainability

Current consumption: 8 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 (200)	PNC 913672	
•	900x700mm, freestanding Portioning shelf, 800mm width	PNC 912526 PNC 912556 PNC 912581 PNC 912582 PNC 912589 PNC 912590 PNC 913111 PNC 913111 PNC 913112 PNC 913147 PNC 913202	thermaline C90)  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	
•	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 (to be ordered as S- code)	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			
•		PNC 913255			
•		PNC 913256			
•		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			
•	_	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 2/1 GN Bain Marie	PNC 913658			
•		PNC 913665			

