

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



589821 (MCBBEAHIDM)

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-covered 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.

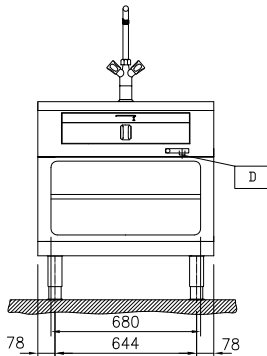
APPROVAL: _____



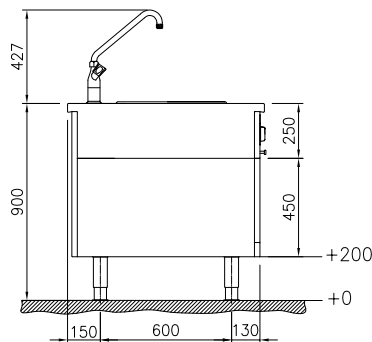
Electrolux
PROFESSIONAL

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

Front

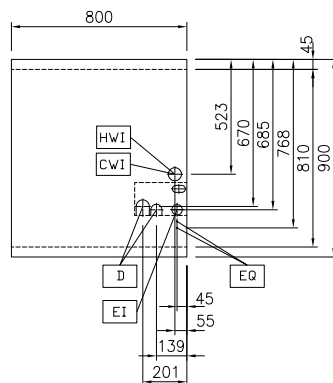


Side



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: 3 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): 630 mm
Usable well dimensions (height): 170 mm
Usable well dimensions (depth): 510 mm
Well capacity: 10 lt MIN; 65 lt 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



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

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2026.07.10

Optional Accessories

- Connecting rail kit, 900mm PNC 912502 ☐
- Stainless steel side panel, 900x700mm, freestanding PNC 912512 ☐
- Portioning shelf, 800mm width PNC 912526 ☐
- Portioning shelf, 800mm width PNC 912556 ☐
- Folding shelf, 300x900mm PNC 912581 ☐
- Folding shelf, 400x900mm PNC 912582 ☐
- Fixed side shelf, 200x900mm PNC 912589 ☐
- Fixed side shelf, 300x900mm PNC 912590 ☐
- Fixed side shelf, 400x900mm PNC 912591 ☐
- Endrail kit, flush-fitting, left PNC 913111 ☐
- Endrail kit, flush-fitting, right PNC 913112 ☐
- Lid for bain marie 2/1 GN PNC 913147 ☐
- Endrail kit (12.5mm) for thermaline 90 units, left PNC 913202 ☐
- Endrail kit (12.5mm) for thermaline 90 units, right PNC 913203 ☐
- 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 ☐
- 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 ☐
- Filter W=800mm PNC 913665 ☐
- Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90) PNC 913672 ☐

- 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 ☐