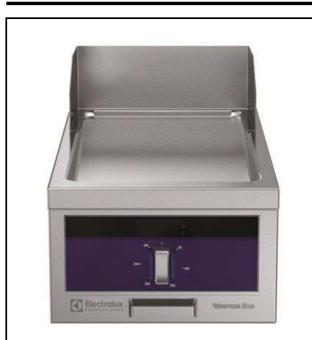
Electrolux PROFESSIONAL

Modular Cooking Range Line thermaline 90 - Half Module Electric Fry Top, 1 Side-Marine



589828
(MCHMAADODM)Electric Fry Top with smooth chrome Plate,
one-side operated - Marine589830
(MCHNAADODM)Electric Fry Top with ribbed chrome Plate,
one-side operated - 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. Chromium-plated mild steel cooking surface with non-stick finishing for optimal grilling. Powerblock heating system for optimal temperature distribution. Large drain hole allows draining of cooking juices into a large collector. Overheat protection switches off the supply in case of overheating. Standby function saves energy and quickly recovers maximum power. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

IPX5 water resistant certification.

Configuration: One-side operated top. The base needs to be supplied by the factory. Please include appropriate base.

ITEM #	
MODEL #	
NAME #	
<u>SIS #</u>	
<u>AIA #</u>	

Main Features

- Large drain hole on cooking surface permits the draining of residual cooking juices into a large collector placed under the cooking surface.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- Units have separate controls for each half module of the cooking surface.
- 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 silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent 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.

Construction

- 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 1.4301 (AISI 304).
- IPX5 water resistance certification.
- Cooking surface in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- Cooking surface to be completely smooth or completely ribbed.

Sustainability

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

APPROVAL:



Optional Accessories	
 Connecting rail kit, 900mm 	PNC 912502
 Portioning shelf, 400mm width 	PNC 912522
 Portioning shelf, 400mm width 	PNC 912552
 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
 Scraper for smooth plates (only for 589828) 	PNC 913119
 Scraper for ribbed plates (only for 589830) 	PNC 913120
• Endrail kit (12.5mm) for thermaline 90 units, left	PNC 913202
 Endrail kit (12.5mm) for thermaline 90 units, right 	PNC 913203
• 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
	DNIC 017/7/

- Stainless steel side panel (12,5mm), PNC 913636 900x400mm, left side, wall mounted
- Stainless steel side panel (12,5mm), PNC 913637 900x400mm, right side, wall mounted
- Stainless steel side panel, PNC 913638
 900x400mm, flush-fitting, left side, wall
 mounted
- Stainless steel side panel, PNC 913639 900x400mm, flush-fitting, right side, wall mounted
 Wall mounting kit top - TL85/90 - PNC 913648
- Wall mounting kit top TL85/90 PNC 913648 Factory Fitted
 Filter W=400mm PNC 913663

Recommended Detergents

• C41 HI-TEMP RAPID DEGREASER. Suitable for cleaning plates and grills with high temperature surfaces (max 175°C). Pack of 6 11 bottles (includes 1 spray bottle code 0S2331)

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Electric

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	Supply voltage: 589828 (MCHMAADODM) 589830 (MCHNAADODM) Total Watts:	440 V/3 ph/50/60 Hz 440 V/3 ph/50/60 Hz 5.1
	Key Information:	
	Configuration: Cooking Surface Depth: Cooking Surface Width: Working Temperature MIN: Working Temperature MAX: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight:	One-Side Operated;Top 615 mm 300 mm 80 °C 280 °C 400 mm 900 mm 250 mm 69 kg
	Cooking surface type: 589828 (MCHMAADODM)	Smooth
	589830 (MCHNAADODM)	Ribbed
	Cooking surface - material:	Chromium Plated mild steel mirror
	Sustainability	

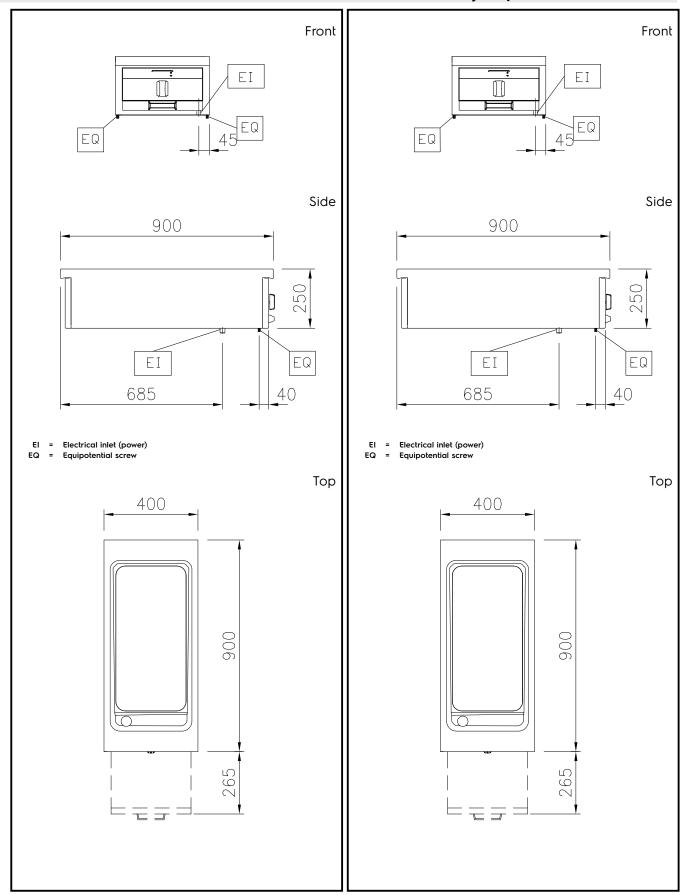
Current consumption:

PNC 0S2292

7 Amps



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BORGE BD 301

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