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 - Marine

**589830
(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.

APPROVAL:

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.

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

Recommended Detergents

• C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)	PNC 0S2292	❑

Electric

Supply voltage:

589828 (MCHMAADODM)	440 V/3 ph/50/60 Hz
589830 (MCHNAADODM)	440 V/3 ph/50/60 Hz
Total Watts:	5.1 kW

Key Information:

Configuration:	One-Side Operated;Top
Cooking Surface Depth:	615 mm
Cooking Surface Width:	300 mm
Working Temperature MIN:	80 °C
Working Temperature MAX:	280 °C
External dimensions, Width:	400 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	250 mm
Net weight:	69 kg
Cooking surface type:	
589828 (MCHMAADODM)	Smooth
589830 (MCHNAADODM)	Ribbed
Cooking surface - material:	Chromium Plated mild steel mirror

Sustainability

Current consumption:	7 Amps

ELECTROLUX PROFESSIONAL

Front

Side

900

250

685

40

EI = Electrical inlet (power)
EQ = Equipotential screw

Top

400

900

265

Front

Side

900

250

685

40

EI = Electrical inlet (power)
EQ = Equipotential screw

Top

400

900

430

The company reserves the right to make modifications to the products
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