Electrolux PROFESSIONAL

Modular Cooking Range Line thermaline 90 - Full Module Electric Fry Top with Mixed Plate, 1 Side-Marine

ITEM #

MODEL #

NAME #

SIS #

AIA #

589832 (MCHOAAHODM) Electric Fry Top with smooth and 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

- Choice of one or two heating zones. An indicator lamp shows operating state of each zone.
- Large drain hole on cooking surface permits the draining of residual cooking juices into a large collector placed under the cooking surface.
- Overheat protection: the 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 "soft-touch" grip for easier handling and cleaning. The special design of the controls prevents 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).
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).
- 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.
- IPX5 water resistance certification.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth.
- Cooking surface 2/3 smooth and 1/3 ribbed.

Sustainability

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

Optional Accessories

• Connecting rail kit, 900mm	PNC 912502	❑
• 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	❑
• Scraper for smooth plates	PNC 913119	❑
• Scraper for ribbed plates	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 (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	❑
• 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 913652	❑
• Filter W=800mm	PNC 913665	❑

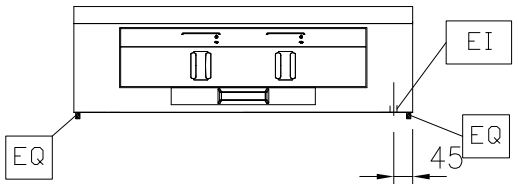
Recommended Detergents

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

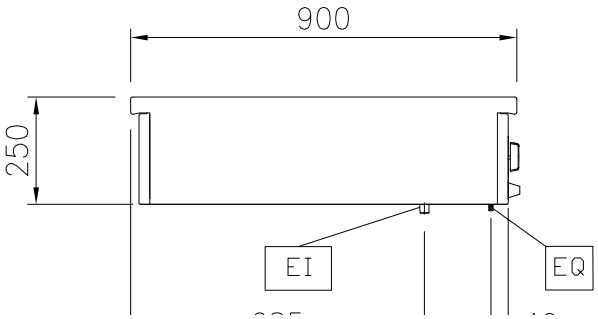
The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

Modular Cooking Range Line
thermaline 90 - Full Module Electric Fry Top with Mixed Plate, 1 Side-Marine

Front

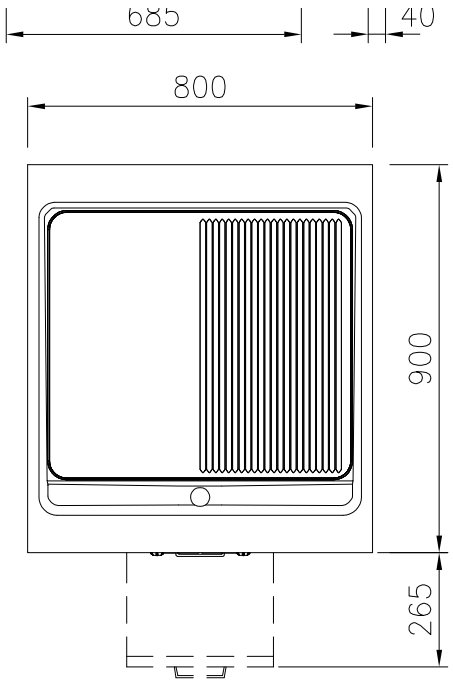


Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top



Electric

Supply voltage:	440 V/3 ph/50/60 Hz
Total Watts:	15.3 kW

Key Information:

Cooking Surface Depth:	615 mm
Cooking Surface Width:	700 mm
Working Temperature MIN:	80 °C
Working Temperature MAX:	280 °C
External dimensions, Width:	800 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	250 mm
Net weight:	120 kg
Configuration:	One-Side Operated;Top
Cooking surface type:	half ribbed/ half smooth
Cooking surface - material:	Chromium Plated mild steel mirror

Sustainability

Current consumption:	21 Amps

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

2025.12.08

Optional Accessories

• Connecting rail kit, 900mm	PNC 912502	❑
• 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	❑
• Scraper for smooth plates	PNC 913119	❑
• Scraper for ribbed plates	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 (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	❑
• 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 913652	❑
• Filter W=800mm	PNC 913665	❑

Recommended Detergents

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

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