



Electrolux
PROFESSIONAL

Modular Cooking Range Line thermaline 90 - Half Module Electric Chargrill, 1 Side

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



589833 (MCDDEAEDDM)

Electric Chargrill on base,
one-side operated - Marine
USPH

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. Heavy duty enamelled cast iron cooking grids with stainless steel handle for easy removal. Special system utilizing stainless steel heat spreading shields below the radiants (PATENT PENDING), to avoid burner clogging, minimize flare ups, and provide even heat distribution. Burners are protected by 1.4509 (AISI 441) stainless steel deflective trays. Full-length grease collection drawer with filling indicator to collect residual cooking grease. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX4 water resistance certification. Configuration: One-side operated top. The base is supplied by the factory

Main Features

- All major components may be easily accessed from the front.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- 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.
- Burners are protected by 1.4509 (AISI 441) stainless steel deflective trays avoiding flare-ups and providing even heat distribution.
- Full-length grease collection drawer with filling indicator, to collect residual cooking grease, and handle to facilitate manipulations.

Construction

- 2 mm top in 1.4301 (AISI 304).
- IPx4 water protection.
- 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).
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.

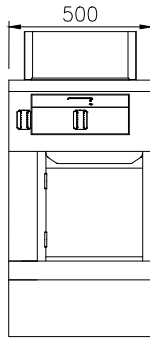
Included Accessories

APPROVAL: _____

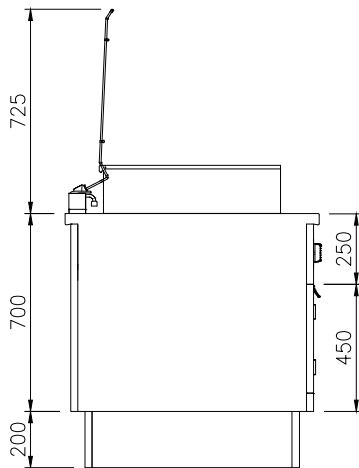


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Front

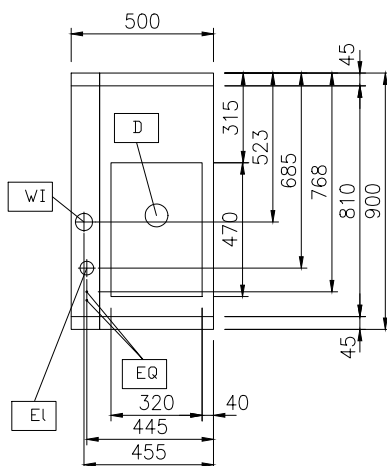


Side



D = Drain
 EI = Electrical inlet (power)
 EQ = Equipotential screw
 WI = Water inlet

Top



Electric

| | |
|------------------------|---------------------|
| Supply voltage: | 440 V/3 ph/50/60 Hz |
| Electrical power, max: | 5.4 kW |
| Total Watts: | 5.4 kW |

Key Information:

| | |
|------------------------------|------------------------------|
| External dimensions, Width: | 500 mm |
| External dimensions, Depth: | 900 mm |
| External dimensions, Height: | 700 mm |
| Net weight: | 70 kg |
| Configuration: | On Base;One-Side Operated |
| Grid dimensions: | 0 mm |

Sustainability

| | |
|----------------------------------|------------|
| Energy consumption, Min/ Max: | 0 - 0 m³/h |
|----------------------------------|------------|