

Modular Cooking Range Line thermaline 90 - Half Module Freestanding Electric Fry Top, 1 Side, H=700- H3 -Marine

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



589836 (MCHXEADIDM)

Electric Fry Top with smooth chrome Plate, one-side operated - H3 - Marine

589838 (MCHZEADIDM)

Electric Fry Top with ribbed chrome Plate, one-side operated - H3 - Marine

Short Form Specification

Item No.

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. 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: Freestanding, One-side operated.

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 "softtouch" 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).
- 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
- IPX5 water resistance certification.
- Cooking surface in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- Cooking surface to be completely smooth or completely ribbed.
- Internal frame for heavy duty sturdiness in stainless steel.

Sustainability



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

APPROVAL:





dimensions)

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Optional Accessories Recommended Detergents • Connecting rail kit, 900mm PNC 912502 ■ • C41 HI-TEMP RAPID DEGREASER, PNC 0S2292 ■ 1 pack of six 1 lt. bottles (trigger • Stainless steel side panel, PNC 912512 incl.) 900x700mm, freestanding • 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 PNC 913119 589836) Scraper for ribbed plates (only for PNC 913120 589838) • Endrail kit (12.5mm) for thermaline PNC 913202 90 units, left • Endrail kit (12.5mm) for thermaline PNC 913203 90 units, right Stainless steel side panel, left, PNC 913222 H=700 PNC 913223 Stainless steel side panel, right, H=700• T-connection rail for back-to-back PNC 913227 installations without backsplash (to be ordered as S-code) Endrail kit, (12.5mm), for back-to-PNC 913251 back installation, left • Endrail kit, (12.5mm), for back-to-PNC 913252 back installation, right • Endrail kit, flush-fitting, for back-to- PNC 913255 back installation, left Endrail kit, flush-fitting, for back-to- PNC 913256 back installation, right • Side reinforced panel only in PNC 913260 combination with side shelf, for freestanding units • Side reinforced panel only in PNC 913275 combination with side shelf, for back-to-back installations, left • Side reinforced panel only in PNC 913276 combination with side shelf, for back-to-back installation, right PNC 913295 Set of 2 flanged feet for Marine appliances (only for 589838) PNC 913663 Filter W=400mm • Stainless steel dividing panel, PNC 913672 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90) • Stainless steel side panel, PNC 913688 📮 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



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Electric

Supply voltage: 440 V/3 ph/50/60 Hz

Total Watts: 5.1 kW

Key Information:

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: 700 mm

Storage Cavity Dimensions

(width): 340 mm

Storage Cavity Dimensions

(height): 330 mm

Storage Cavity Dimensions

 (depth):
 740 mm

 Net weight:
 91 kg

On Base;One-Side

Configuration: Operated

Cooking surface type:

589836 (MCHXEADIDM) Smooth 589838 (MCHZEADIDM) Ribbed

Chromium Plated mild

Cooking surface - material: steel mirror

Sustainability

Current consumption: 7 Amps





