



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

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



589836 (MCHXEAD1DM)

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

589838 (MCHZEAD1DM)

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: 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).
- 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:



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Optional Accessories

- Connecting rail kit, 900mm
- Stainless steel side panel, 900x700mm, freestanding
- Portioning shelf, 400mm width
- Portioning shelf, 400mm width
- Folding shelf, 300x900mm
- Folding shelf, 400x900mm
- Fixed side shelf, 200x900mm
- Fixed side shelf, 300x900mm
- Fixed side shelf, 400x900mm
- Endrail kit, flush-fitting, left
- Endrail kit, flush-fitting, right
- Scraper for smooth plates (only for 589836)
- Scraper for ribbed plates (only for 589838)
- Endrail kit (12.5mm) for thermaline 90 units, left
- Endrail kit (12.5mm) for thermaline 90 units, right
- Stainless steel side panel, left, H=700
- Stainless steel side panel, right, H=700
- T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)
- Endrail kit, (12.5mm), for back-to-back installation, left
- Endrail kit, (12.5mm), for back-to-back installation, right
- Endrail kit, flush-fitting, for back-to-back installation, left
- Endrail kit, flush-fitting, for back-to-back installation, right
- Side reinforced panel only in combination with side shelf, for freestanding units
- Side reinforced panel only in combination with side shelf, for back-to-back installations, left
- Side reinforced panel only in combination with side shelf, for back-to-back installation, right
- Set of 2 flanged feet for Marine appliances (only for 589838)
- Filter W=400mm
- Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)
- Stainless steel side panel, 900x700mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermic appliances and external appliances - provided that these have at least the same dimensions)

Recommended Detergents

PNC 912502	<input type="checkbox"/>	• C41 HI-TEMP RAPID DEGREASER, PNC 0S2292	<input type="checkbox"/>
PNC 912512	<input type="checkbox"/>	1 pack of six 1 lt. bottles (trigger incl.)	
PNC 912522	<input type="checkbox"/>		
PNC 912552	<input type="checkbox"/>		
PNC 912581	<input type="checkbox"/>		
PNC 912582	<input type="checkbox"/>		
PNC 912589	<input type="checkbox"/>		
PNC 912590	<input type="checkbox"/>		
PNC 912591	<input type="checkbox"/>		
PNC 913111	<input type="checkbox"/>		
PNC 913112	<input type="checkbox"/>		
PNC 913119	<input type="checkbox"/>		
PNC 913120	<input type="checkbox"/>		
PNC 913202	<input type="checkbox"/>		
PNC 913203	<input type="checkbox"/>		
PNC 913222	<input type="checkbox"/>		
PNC 913223	<input type="checkbox"/>		
PNC 913227	<input type="checkbox"/>		
PNC 913251	<input type="checkbox"/>		
PNC 913252	<input type="checkbox"/>		
PNC 913255	<input type="checkbox"/>		
PNC 913256	<input type="checkbox"/>		
PNC 913260	<input type="checkbox"/>		
PNC 913275	<input type="checkbox"/>		
PNC 913276	<input type="checkbox"/>		
PNC 913295	<input type="checkbox"/>		
PNC 913663	<input type="checkbox"/>		
PNC 913672	<input type="checkbox"/>		
PNC 913688	<input type="checkbox"/>		



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

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
Configuration: On Base;One-Side Operated
Cooking surface type:
589836 (MCHXEAD1DM) Smooth
589838 (MCHZEAD1DM) Ribbed
Cooking surface - material: Chromium Plated mild steel mirror

Sustainability

Current consumption: 7 Amps

