

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



- 589837 (MCHYEAH1DM)** Electric Fry Top with smooth chrome Plate, one-side operated - H3 - Marine
- 589839 (MCHIEAH1DM)** 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

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

Sustainability

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

APPROVAL: _____

Optional Accessories

• Connecting rail kit, 900mm	PNC 912502	<input type="checkbox"/>
• Stainless steel side panel, 900x700mm, freestanding	PNC 912512	<input type="checkbox"/>
• Portioning shelf, 800mm width	PNC 912526	<input type="checkbox"/>
• Portioning shelf, 800mm width	PNC 912556	<input type="checkbox"/>
• Folding shelf, 300x900mm	PNC 912581	<input type="checkbox"/>
• Folding shelf, 400x900mm	PNC 912582	<input type="checkbox"/>
• Fixed side shelf, 200x900mm	PNC 912589	<input type="checkbox"/>
• Fixed side shelf, 300x900mm	PNC 912590	<input type="checkbox"/>
• Fixed side shelf, 400x900mm	PNC 912591	<input type="checkbox"/>
• Endrail kit, flush-fitting, left	PNC 913111	<input type="checkbox"/>
• Endrail kit, flush-fitting, right	PNC 913112	<input type="checkbox"/>
• Scraper for smooth plates (only for 589837)	PNC 913119	<input type="checkbox"/>
• Scraper for ribbed plates (only for 589839)	PNC 913120	<input type="checkbox"/>
• Endrail kit (12.5mm) for thermaline 90 units, left	PNC 913202	<input type="checkbox"/>
• Endrail kit (12.5mm) for thermaline 90 units, right	PNC 913203	<input type="checkbox"/>
• Stainless steel side panel, left, H=700	PNC 913222	<input type="checkbox"/>
• Stainless steel side panel, right, H=700	PNC 913223	<input type="checkbox"/>
• T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)	PNC 913227	<input type="checkbox"/>
• Endrail kit, (12.5mm), for back-to-back installation, left	PNC 913251	<input type="checkbox"/>
• Endrail kit, (12.5mm), for back-to-back installation, right	PNC 913252	<input type="checkbox"/>
• Endrail kit, flush-fitting, for back-to-back installation, left	PNC 913255	<input type="checkbox"/>
• Endrail kit, flush-fitting, for back-to-back installation, right	PNC 913256	<input type="checkbox"/>
• Side reinforced panel only in combination with side shelf, for freestanding units	PNC 913260	<input type="checkbox"/>
• Side reinforced panel only in combination with side shelf, for back-to-back installations, left	PNC 913275	<input type="checkbox"/>
• Side reinforced panel only in combination with side shelf, for back-to-back installation, right	PNC 913276	<input type="checkbox"/>
• Filter W=800mm	PNC 913665	<input type="checkbox"/>

Recommended Detergents

• C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)	PNC 0S2292	<input type="checkbox"/>
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Electric

<input type="checkbox"/> Supply voltage:	440 V/3 ph/50/60 Hz
<input type="checkbox"/> Total Watts:	15.3 kW

Key Information:

<input type="checkbox"/> Cooking Surface Depth:	615 mm
<input type="checkbox"/> Cooking Surface Width:	700 mm
<input type="checkbox"/> Working Temperature MIN:	80 °C
<input type="checkbox"/> Working Temperature MAX:	280 °C
<input type="checkbox"/> External dimensions, Width:	800 mm
<input type="checkbox"/> External dimensions, Depth:	900 mm
<input type="checkbox"/> External dimensions, Height:	700 mm
<input type="checkbox"/> Storage Cavity Dimensions (width):	580 mm
<input type="checkbox"/> Storage Cavity Dimensions (height):	330 mm
<input type="checkbox"/> Storage Cavity Dimensions (depth):	740 mm
<input type="checkbox"/> Net weight:	150 kg On Base;One-Side Operated
<input type="checkbox"/> Configuration:	
<input type="checkbox"/> Cooking surface type:	
589837 (MCHYEAH1DM)	Smooth
589839 (MCHIEAH1DM)	Ribbed
<input type="checkbox"/> Cooking surface - material:	Chromium Plated mild steel mirror

Sustainability

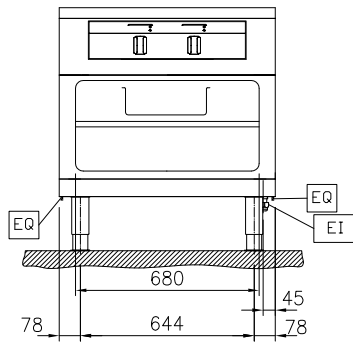
Current consumption:	
589837 (MCHYEAH1DM)	21 Amps
589839 (MCHIEAH1DM)	20 Amps



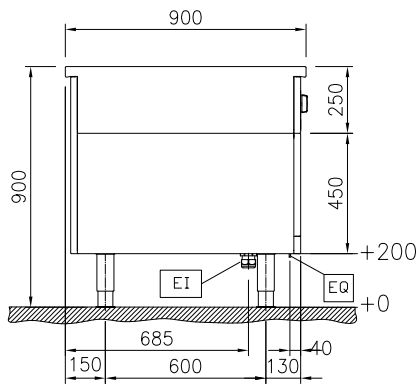
Electrolux
PROFESSIONAL

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Electric Fry Top, 1 Side, H=700 - H3 -Marine

Front

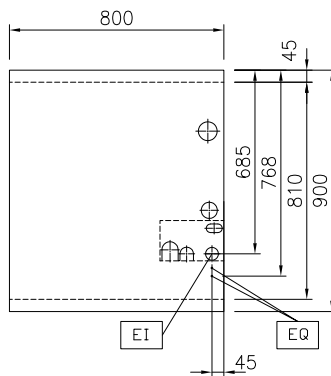


Side

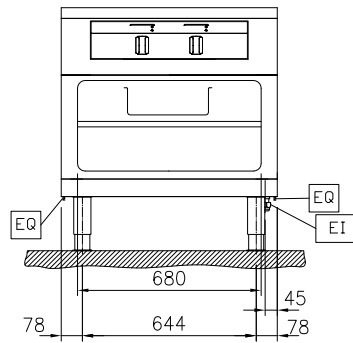


EI = Electrical inlet (power)
EQ = Equipotential screw

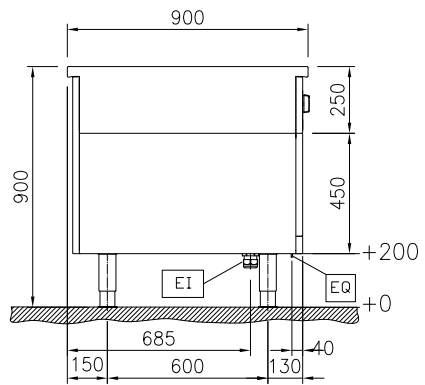
Top



Front

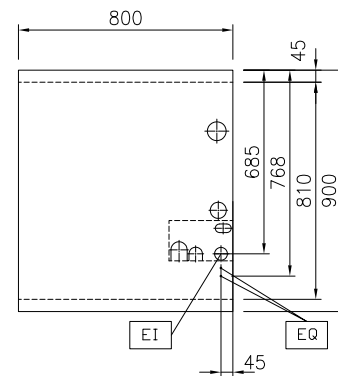


Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top



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H=700 - H3 -Marine
The company reserves the right to make modifications to the products
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