

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

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**589840 (MCH2EAH1DM)**

Electric Fry Top with smooth and 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. Electrical control via thermocouples for precise temperature control and safety thermostat. Large drain hole allows draining of cooking juices into a large collector. Overheat protection switches off the supply in case of overheating. 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.
- IPX5 water resistance certification.
- Cooking surface 2/3 smooth and 1/3 ribbed.
- 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"/> | • C41 HI-TEMP RAPID DEGREASER, PNC 0S2292 <input type="checkbox"/><br>1 pack of six 1 lt. bottles (trigger incl.) |
| • 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   | PNC 913119 | <input type="checkbox"/> |   |
| • Scraper for ribbed plates   | 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"/> |   |
| • Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)  | PNC 913672 | <input type="checkbox"/> |   |
| • 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 ProThermetic appliances and external appliances - provided that these have at least the same dimensions) | PNC 913688 | <input type="checkbox"/> |   |

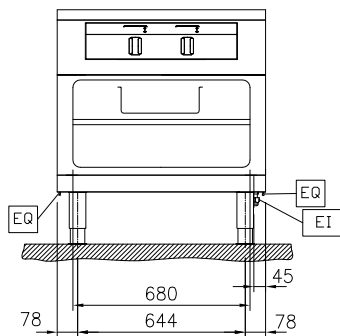
## Recommended Detergents



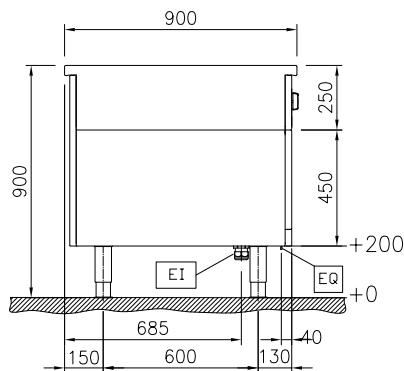
**Electrolux**  
PROFESSIONAL

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

Front

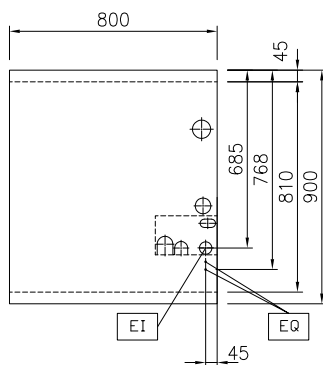


Side



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: 700 mm  
Storage Cavity Dimensions (width): 580 mm  
Storage Cavity Dimensions (height): 330 mm  
Storage Cavity Dimensions (depth): 740 mm  
Net weight: 150 kg  
Configuration: On Base; One-Side Operated  
Cooking surface type: half ribbed/ half smooth  
Cooking surface - material: Chromium Plated mild steel mirror

**Sustainability**

Current consumption: 21 Amps



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**Plate, 1 Side, H=700- H3 -Marin**  
The company reserves the right to make modifications to the products  
without prior notice. All information correct at time of printing.

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