



**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: 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
- 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:



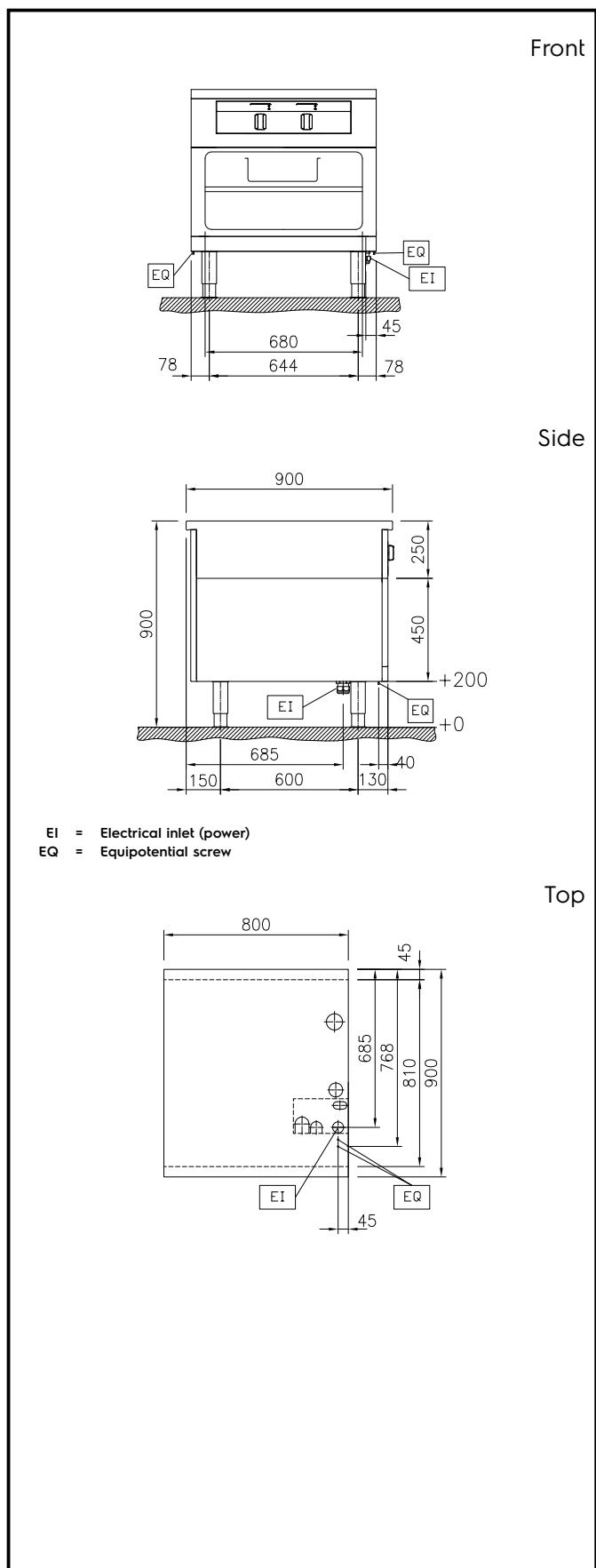
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Optional Accessories

- Connecting rail kit, 900mm
- Stainless steel side panel, 900x700mm, freestanding
- Portioning shelf, 800mm width
- Portioning shelf, 800mm 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
- Scraper for ribbed plates
- 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
- Filter W=800mm
- 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)

- PNC 912502 incl.)
- PNC 912512
- PNC 912526
- PNC 912556
- PNC 912581
- PNC 912582
- PNC 912589
- PNC 912590
- PNC 912591
- PNC 913111
- PNC 913112
- PNC 913119
- PNC 913120
- PNC 913202
- PNC 913203
- PNC 913222
- PNC 913223
- PNC 913227
- PNC 913251
- PNC 913252
- PNC 913255
- PNC 913256
- PNC 913260
- PNC 913275
- PNC 913276
- PNC 913665
- PNC 913672
- PNC 913688
- C41 HI-TEMP RAPID DEGREASER, PNC 0S2292
1 pack of six 1 lt. bottles (trigger)

Recommended Detergents


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