

**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:** \_\_\_\_\_



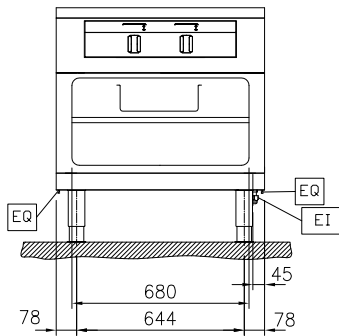
### Optional Accessories

- Connecting rail kit, 900mm PNC 912502
- Stainless steel side panel, 900x700mm, freestanding PNC 912512
- Portioning shelf, 800mm width PNC 912526
- Portioning shelf, 800mm width PNC 912556
- 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 PNC 913119
- Scraper for ribbed plates PNC 913120
- Endrail kit (12.5mm) for thermaline 90 units, left PNC 913202
- Endrail kit (12.5mm) for thermaline 90 units, right PNC 913203
- Stainless steel side panel, left, H=700 PNC 913222
- Stainless steel side panel, right, H=700 PNC 913223
- T-connection rail for back-to-back installations without backsplash (to be ordered as S-code) PNC 913227
- Endrail kit, (12.5mm), for back-to-back installation, left PNC 913251
- Endrail kit, (12.5mm), for back-to-back installation, right PNC 913252
- Endrail kit, flush-fitting, for back-to-back installation, left PNC 913255
- Endrail kit, flush-fitting, for back-to-back installation, right PNC 913256
- Side reinforced panel only in combination with side shelf, for freestanding units PNC 913260
- Side reinforced panel only in combination with side shelf, for back-to-back installations, left PNC 913275
- Side reinforced panel only in combination with side shelf, for back-to-back installation, right PNC 913276
- Filter W=800mm PNC 913665
- Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90) PNC 913672
- 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

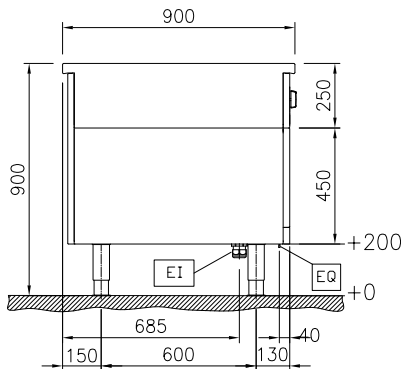
- C41 HI-TEMP RAPID DEGREASER, PNC 0S2292   
1 pack of six 1 lt. bottles (trigger incl.)

### Recommended Detergents

Front

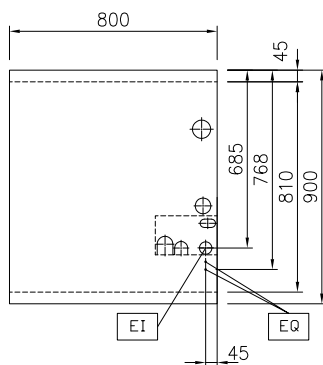


Side



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  
 Chromium Plated mild steel mirror

**Sustainability**

Current consumption: 21 Amps