



Modular Cooking Range Line thermaline 90 - Half Module Gas Fry Top, 1 Side (Town Gas)



593318 (MCHMAADOVO) Gas Fry Top with smooth chrome Plate, one-side operated, town gas
593322 (MCHNAADOVO) Gas Fry Top with ribbed chrome Plate, one-side operated, town gas

Short Form Specification

Item No.

Unit constructed according to DIN 18860_2 with 20 mm drop nose top. 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. Features safety thermostat, thermostatic control and led indication of pilot flame. Electrical ignition powered by battery with thermocouple for added safety. 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: One-side operated top.

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

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.
- Safety thermostat and thermostatic control.
- Electrical ignition powered by battery with thermocouple for added safety.
- Led indication of pilot flame

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
- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).
- Cooking surface in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- Cooking surface to be completely smooth or completely ribbed.
- IPX4 water protection.

APPROVAL: _____



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Optional Accessories

• Connecting rail kit, 900mm (only for 593318)	PNC 912502
• Portioning shelf, 400mm width	PNC 912522
• Portioning shelf, 400mm width	PNC 912552
• 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
• Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) (only for 593318)	PNC 912975
• Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) (only for 593318)	PNC 912976
• Endrail kit, flush-fitting, left	PNC 913111
• Endrail kit, flush-fitting, right	PNC 913112
• Scraper for smooth plates (only for 593318)	PNC 913119
• Scraper for ribbed plates (only for 593322)	PNC 913120
• Endrail kit (12.5mm) for thermaline 90 units, left	PNC 913202
• Endrail kit (12.5mm) for thermaline 90 units, right	PNC 913203
• T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)	PNC 913227
• Insert profile d=900	PNC 913232
• 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
• Wall mounting kit top - TL85/90 - Factory Fitted	PNC 913648

Recommended Detergents

- C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) PNC OS2292 □

Gas

<input type="checkbox"/>	Gas Power:	10 kW
<input type="checkbox"/>	Gas Type Option:	
<input type="checkbox"/>	Gas Inlet:	1/2"
Key Information:		
<input type="checkbox"/>	Cooking Surface Depth:	615 mm
<input type="checkbox"/>	Cooking Surface Width:	300 mm
<input type="checkbox"/>	Working Temperature MIN:	110 °C
<input type="checkbox"/>	Working Temperature MAX:	270 °C
<input type="checkbox"/>	External dimensions, Width:	400 mm
	External dimensions, Depth:	900 mm
	External dimensions, Height:	250 mm
<input type="checkbox"/>	Net weight:	69 kg
<input type="checkbox"/>	Configuration:	One-Side Operated;Top
	Cooking surface type:	

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