



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

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



593320 Gas Fry Top with smooth chrome Plate, one-
(MCHMAAHOVO) side operated, town gas

593324 Gas Fry Top with ribbed chrome Plate, one-
(MCHNAAHOVO) 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.

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.
- 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: _____



Experience the Excellence
www.electroluxprofessional.com

Optional Accessories

- Connecting rail kit for appliances with backsplash, 900mm (only for 593324) PNC 912499 ☐
- Connecting rail kit, 900mm (only for 593320) PNC 912502 ☐
- 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 ☐
- Connecting rail kit: modular 90 (on the left) to ProThermatic tilting (on the right), ProThermatic stationary (on the left) to ProThermatic tilting (on the right) (only for 593320) PNC 912975 ☐
- Connecting rail kit: modular 80 (on the right) to ProThermatic tilting (on the left), ProThermatic stationary (on the right) to ProThermatic tilting (on the left) (only for 593320) PNC 912976 ☐
- Connecting rail kit for appliances with backsplash: modular 90 (on the left) to ProThermatic tilting (on the right), ProThermatic stationary (on the left) to ProThermatic tilting (on the right) (only for 593324) PNC 912981 ☐
- Connecting rail kit for appliances with backsplash: modular 90 (on the right) to ProThermatic tilting (on the left), ProThermatic stationary (on the right) to ProThermatic tilting (on the left) (only for 593324) PNC 912982 ☐
- Back panel, 800x700mm, for units with backsplash (only for 593324) PNC 913013 ☐
- Back panel, 800x800mm, for units with backsplash (only for 593324) PNC 913026 ☐
- Endrail kit, flush-fitting, left (only for 593320) PNC 913111 ☐
- Endrail kit, flush-fitting, right (only for 593320) PNC 913112 ☐
- Endrail kit, flush-fitting, with backsplash, left (only for 593324) PNC 913117 ☐
- Endrail kit, flush-fitting, with backsplash, right (only for 593324) PNC 913118 ☐
- Scraper for smooth plates PNC 913119 ☐
- Endrail kit (12.5mm) for thermaline 90 units, left (only for 593320) PNC 913202 ☐
- Endrail kit (12.5mm) for thermaline 90 units, right (only for 593320) PNC 913203 ☐
- Endrail kit (12.5mm) for thermaline 90 units with backsplash, left (only for 593324) PNC 913208 ☐
- Endrail kit (12.5mm) for thermaline 90 units with backsplash, right (only for 593324) PNC 913209 ☐
- U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code) (only for 593324) PNC 913226 ☐
- T-connection rail for back-to-back installations without backsplash (to be ordered as S-code) (only for 593320) PNC 913227 ☐
- Insert profile d=900 PNC 913232 ☐
- Endrail kit, (12.5mm), for back-to-back installation, left (only for 593320) PNC 913251 ☐
- Endrail kit, (12.5mm), for back-to-back installation, right (only for 593320) PNC 913252 ☐

- Endrail kit, flush-fitting, for back-to-back installation, left (only for 593320) PNC 913255 ☐
- Endrail kit, flush-fitting, for back-to-back installation, right (only for 593320) PNC 913256 ☐
- Stainless steel side panel (12,5mm), 900x400mm, left side, wall mounted (only for 593324) PNC 913636 ☐
- Stainless steel side panel (12,5mm), 900x400mm, right side, wall mounted (only for 593324) PNC 913637 ☐
- Stainless steel side panel, 900x400mm, flush-fitting, left side, wall mounted (only for 593324) PNC 913638 ☐
- Stainless steel side panel, 900x400mm, flush-fitting, right side, wall mounted (only for 593324) PNC 913639 ☐
- Wall mounting kit top - TL85/90 - Factory Fitted PNC 913652 ☐

Recommended Detergents

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



Electrolux
PROFESSIONAL

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

Gas

Gas Power: 20 kW

Gas Type Option:

Gas Inlet: 1/2"

Key Information:

Cooking Surface Depth: 615 mm

Cooking Surface Width: 700 mm

Working Temperature MIN: 110 °C

Working Temperature MAX: 270 °C

External dimensions, Width: 800 mm

External dimensions, Depth: 900 mm

External dimensions, Height: 250 mm

Net weight: 120 kg

Configuration: One-Side Operated;Top

Cooking surface type:

593320 (MCHMAAHOVO) Smooth

593324 (MCHNAAHOVO) Ribbed

Chromium Plated mild

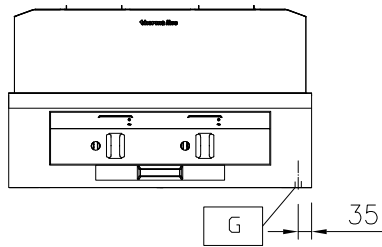
Cooking surface - material: steel mirror



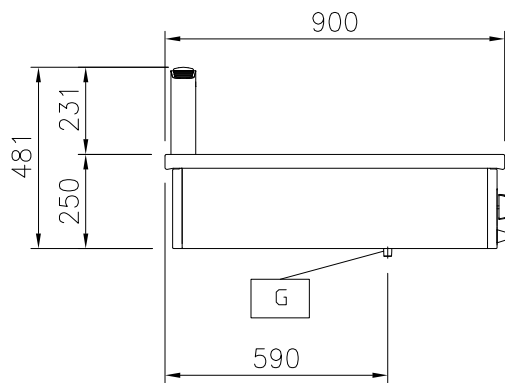
Electrolux
PROFESSIONAL

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

Front

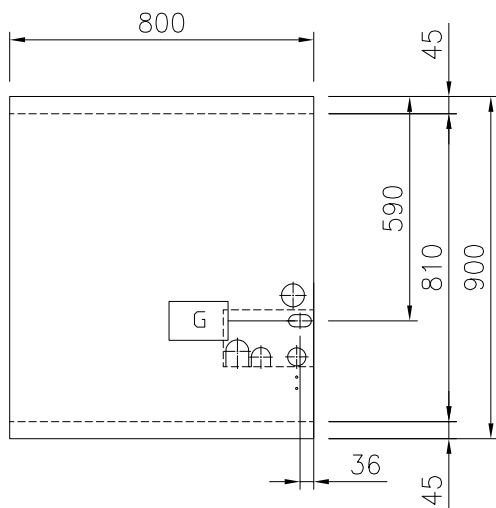


Side

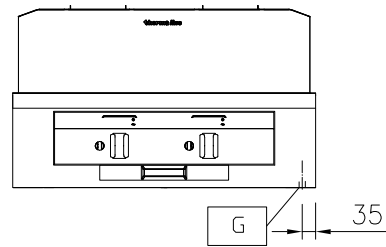


EQ = Equipotential screw
G = Gas connection

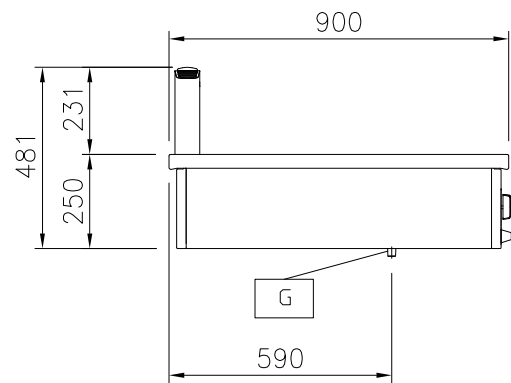
Top



Front

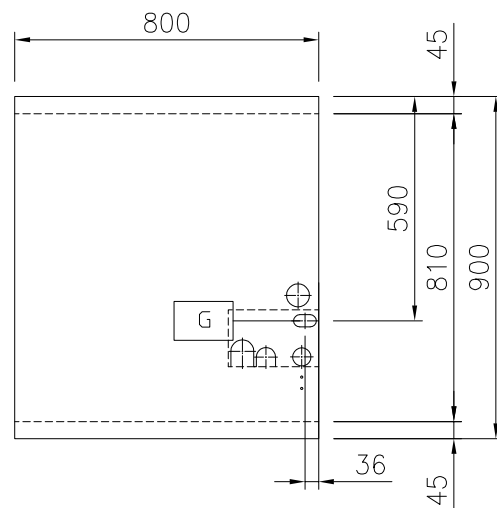


Side



EQ = Equipotential screw
G = Gas connection

Top



Modular Cooking Range Line
thermaline 90 - Full Module Gas Fry Top, 1 Side (Town Gas)
The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

2025.09.29