

Modular Cooking Range Line thermaline 90 - Half Module Freestanding Gas Fry Top, 1 Side, H=700 (Town Gas)

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



593328 (MCHAEADDVO)

Gas Fry Top with smooth chrome Plate, one-side operated, town gas

593332 (MCHCEADDVO)

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 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 nonstick 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: Freestanding, One-side operated.

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.
- Safety thermostat and thermostatic control.
- 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 "softtouch" 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.
- 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
- Cooking surface in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- Cooking surface to be completely smooth or completely ribbed.
- IPx4 water protection.
- Internal frame for heavy duty sturdiness in stainless steel.

APPROVAL:





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	Optional Accessories			 Shelf fixation for TL80-85-90 one-side PNC 913279 operated, TL80 two-side operated 	L
	Connecting rail kit, 900mm	PNC 912502	\Box		_
	Stainless steel side panel,	PNC 912512		 Stainless steel dividing panel, 900x700mm, (it should only be used 	_
	900x700mm, freestanding	1110 712012	_	between Electrolux Professional	
	Portioning shelf, 400mm width	PNC 912522		thermaline Modular 90 and thermaline	
	Portioning shelf, 400mm width	PNC 912552	_	C90)	
	_			 Stainless steel side panel, PNC 913688 	
	Folding shelf, 300x900mm	PNC 912581	_	900x700mm, flush-fitting (it should	
	Folding shelf, 400x900mm	PNC 912582		only be used against the wall, against	
•	Fixed side shelf, 200x900mm	PNC 912589		a niche and in between Electrolux	
•	Fixed side shelf, 300x900mm	PNC 912590		Professional thermaline and	
•	Fixed side shelf, 400x900mm	PNC 912591		ProThermetic appliances and external appliances - provided that these have	
•	Stainless steel front kicking strip,	PNC 912630		at least the same dimensions)	
	400mm width			at least the same aimensions)	
•	Stainless steel side kicking strip left	PNC 912657		Recommended Detergents	
	and right, freestanding, 900mm width			 C41 HI-TEMP RAPID DEGREASER, 1 PNC 0S2292 	
•	Stainless steel side kicking strip left	PNC 912663		pack of six 1 lt. bottles (trigger incl.)	
	and right, back-to-back, 1810mm				
	width				
•	Stainless steel plinth, freestanding,	PNC 912954			
	400mm width				
•	Connecting rail kit: modular 90 (on the	PNC 912975			
	left) to ProThermetic tilting (on the				
	right), ProThermetic stationary (on the				
	left) to ProThermetic tilting (on the				
	right)	DNC 01007/			
•	Connecting rail kit: modular 80 (on the	PNC 912976			
	right) to ProThermetic tilting (on the left), ProThermetic stationary (on the				
	right) to ProThermetic tilting (on the				
	left)				
•	Endrail kit, flush-fitting, left	PNC 913111			
	Endrail kit, flush-fitting, right	PNC 913112			
•	Scraper for smooth plates (only for 593328)	PNC 913119			
_	Scraper for ribbed plates (only for	PNC 913120			
•	593332)	1110 713120	_		
	Endrail kit (12.5mm) for thermaline 90	PNC 913202			
	units, left	1110 710202	_		
•	Endrail kit (12.5mm) for thermaline 90	PNC 913203			
	units, right`				
•	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	PNC 913227			
-	installations without backsplash (to be		_		
	ordered as S-code)				
•	Insert profile d=900	PNC 913232			
	Perforated shelf for warming cabinets	PNC 913233			
	and cupboard bases (one-side				
	operated TL80-85-90 and two-side				
	operated for TL80)				
•	Endrail kit, (12.5mm), for back-to-back	PNC 913251			
	installation, left	D) 10 2:22 = -	_		
•	Endrail kit, (12.5mm), for back-to-back	PNC 913252			
	installation, right	D. 10 01====			
•	Endrail kit, flush-fitting, for back-to-	PNC 913255			
	back installation, left	DVIO 017057			
•	Endrail kit, flush-fitting, for back-to-	PNC 913256			
	back installation, right	DNIC 0170 (0	_		
•	Side reinforced panel only in	PNC 913260			
	combination with side shelf, for freestanding units				
	S	DNC 017075			
•	Side reinforced panel only in combination with side shelf, for back-	PNC 913275			
	to-back installations, left				
_	Side reinforced panel only in	PNC 913276			
•	combination with side shelf, for back-	1110 /102/0	_		
	to-back installation, right				



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Gas

Gas Power: 10 kW

Gas Type Option:

Gas Inlet: 1/2"

Key Information:

Cooking Surface Depth: 615 mm Cooking Surface Width: 300 mm Working Temperature MIN: 110 °C Working Temperature MAX: 270 °C External dimensions, Width: 400 mm External dimensions, Depth: 900 mm External dimensions, Height: 700 mm

Storage Cavity Dimensions

(width):

340 mm

Storage Cavity Dimensions

(height):

330 mm

Storage Cavity Dimensions

(depth):

740 mm

Net weight:

91 kg

On Base;One-Side

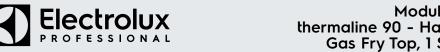
Configuration: Operated

Cooking surface type:

593328 (MCHAEADDVO) Smooth 593332 (MCHCEADDVO) Ribbed

Chromium Plated mild

Cooking surface - material: steel mirror



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