

Modular Cooking Range Line thermaline 90 - Full Module Freestanding Gas Fry Top, Mixed Plate, 1 Side, Backsplash, H=700 (Town G

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



593337 (MCHFEBHDVO)

Gas Fry Top with smooth and ribbed chrome Plate, one-side operated with backsplash, 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. Stainless steel high splash guards on the rear and sides. 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 with backsplash.

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.
- 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.
- Electrical ignition powered by battery with thermocouple for added safety.
- Led indication of pilot flame
- 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.

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 2/3 smooth and 1/3 ribbed.
- IPx4 water protection.
- Internal frame for heavy duty sturdiness in stainless steel.

APPROVAL:

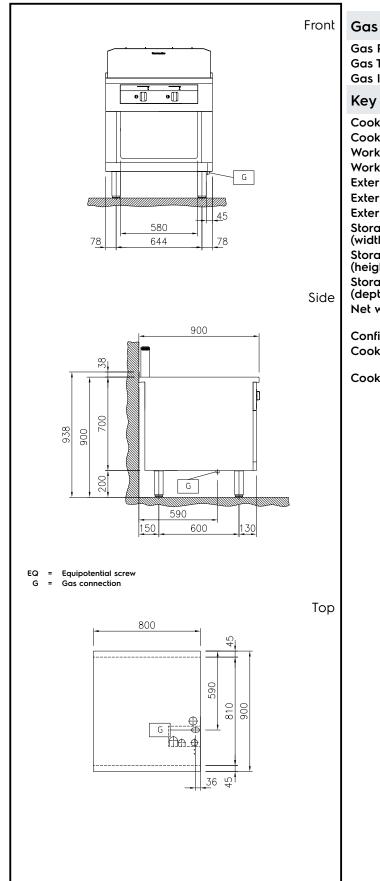




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Optional Accessories • Connecting rail kit for appliances	PNC 912499		 Shelf fixation for TL80-85-90 one- side operated, TL80 two-side operated 	
with backsplash, 900mm • Portioning shelf, 800mm width	PNC 912526			
Portioning shelf, 800mm width	PNC 912556		used between Electrolux	
• Folding shelf, 300x900mm	PNC 912581		Professional thermaline Modular	
• Folding shelf, 400x900mm	PNC 912582		90 and thermaline C90)	
• Fixed side shelf, 200x900mm	PNC 912589			Ц
• Fixed side shelf, 300x900mm	PNC 912590	_	900x700mm, flush-fitting (it should only be used against the wall,	
• Fixed side shelf, 400x900mm	PNC 912591		against a niche and in between	
• Stainless steel front kicking strip,	PNC 912634		Electrolux Professional thermaline and ProThermetic appliances and	
 800mm width Stainless steel side kicking strips left and right, against the wall, 900mm width 	PNC 912660		external appliances - provided that these have at least the same dimensions)	
Stainless steel side kicking strip left and right, back-to-back, 1810mm width	PNC 912663		Recommended Detergents • C41 HI-TEMP RAPID DEGREASER, PNC 0S2292 1 pack of six 1 lt. bottles (trigger	
• Stainless steel plinth, against wall, 800mm width	PNC 912939		incl.)	
Connecting rail kit for appliances with backsplash: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right)	PNC 912981			
 Connecting rail kit for appliances with backsplash: modular 90 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) 				
 Back panel, 800x700mm, for units with backsplash 	PNC 913013			
 Stainless steel panel, 900x700mm, against wall, left side 	PNC 913101			
 Stainless steel panel, 900x700mm, against wall, right side 	PNC 913105			
 Endrail kit, flush-fitting, with backsplash, left 	PNC 913117			
 Endrail kit, flush-fitting, with backsplash, right 	PNC 913118			
 Scraper for smooth plates 	PNC 913119			
Scraper for ribbed plates	PNC 913120			
• Endrail kit (12.5mm) for thermaline 90 units with backsplash, left	PNC 913208			
• Endrail kit (12.5mm) for thermaline 90 units with backsplash, right	PNC 913209			
 U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code) 	PNC 913226			
 Insert profile d=900 	PNC 913232			
 Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80) 	PNC 913234			
Side reinforced panel only in combination with side shelf, for against the wall installations, left	PNC 913267			
 Side reinforced panel only in combination with side shelf, for against the wall installations, right 	PNC 913269			





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:	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
Cooking surface - material:	steel mirror

