Electrolux PROFESSIONAL

Modular Cooking Range Line thermaline 90 - Full Module Gas Fry Top, 1 Side with Backsplash

ITEM #

MODEL #

NAME #

SIS #

AIA #

589095 (MCHMABHOPO)	Gas Fry Top with smooth chrome Plate, one-side operated with backsplash
589103 (MCHNABHOPO)	Gas Fry Top with ribbed chrome Plate, one-side operated with backsplash

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. 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: One-side operated top with backsplash.

APPROVAL:

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-covered 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.
- IPx4 water protection.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- Cooking surface to be completely smooth or completely ribbed.

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Optional Accessories

• Connecting rail kit for appliances with backsplash, 900mm	PNC 912499	❑
• 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 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)	PNC 912982	❑
• Back panel, 800x700mm, for units with backsplash	PNC 913013	❑
• Back panel, 800x800mm, for units with backsplash	PNC 913026	❑
• Endrail kit, flush-fitting, with backsplash, left	PNC 913117	❑
• Endrail kit, flush-fitting, with backsplash, right	PNC 913118	❑
• 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	❑
• Stainless steel side panel (12,5mm), 900x400mm, left side, wall mounted	PNC 913636	❑
• Stainless steel side panel (12,5mm), 900x400mm, right side, wall mounted	PNC 913637	❑
• Stainless steel side panel, 900x400mm, flush-fitting, left side, wall mounted	PNC 913638	❑
• Stainless steel side panel, 900x400mm, flush-fitting, right side, wall mounted	PNC 913639	❑
• Wall mounting kit top - TL85/90 - Factory Fitted	PNC 913652	❑
• Gas mainswitch for modular H800 gas units (factory fitted)	PNC 913698	❑

Recommended Detergents

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

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:	
589095 (MCHMABHOPO)	Smooth
589103 (MCHNABHOPO)	Ribbed
Cooking surface - material:	Chromium Plated mild steel mirror

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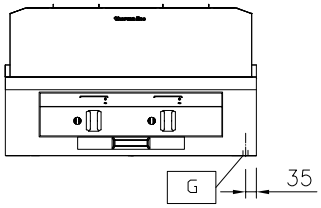
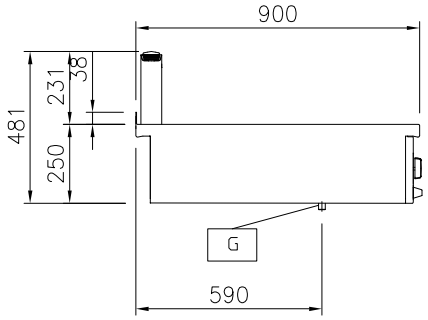
Front

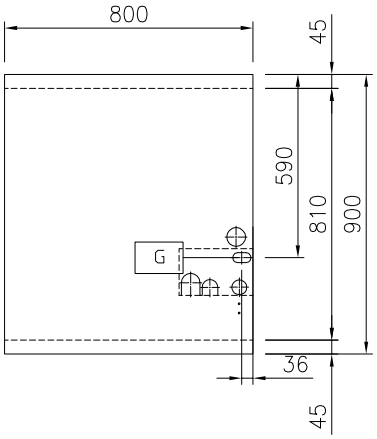


Side

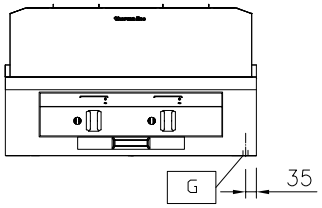


EQ = Equipotential screw
G = Gas connection

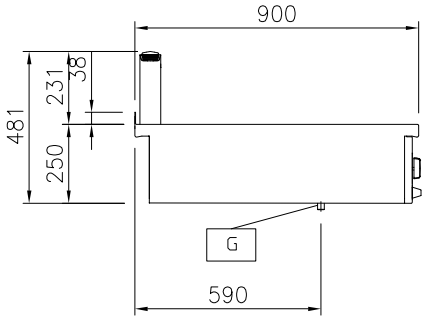
Top



Front



Side



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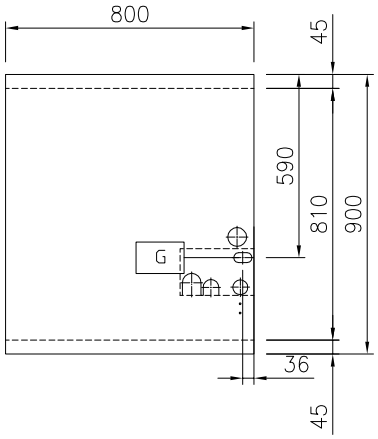

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