

Modular Cooking Range Line thermaline 90 - Electric Bain Marie, 1/1GN, Right Tap, 1 Side-Marine

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


589823 (MCBGAEIDM)

 Electric Bain-marie Top with
 right tap, one-side operated,
 1/1 GN - Marine

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. Water basin in 1.4435 (AISI 316L) stainless steel, seamlessly welded into the top of the appliance. Water temperature regulated by sensors. Safety systems and automatic low-water level shut-off protect against overheating. All-round basin raised edges to protect against soil infiltration. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX5 water resistance certification. Configuration: One-side operated top with right mixing tap.

Main Features

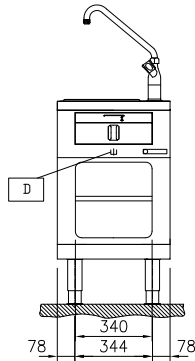
- Filling water level is plate-marked on the side of the well.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- IPX5 water resistance certification.
- Easy to clean basin with rounded corners.
- THERMODUL connection system creates a seamless work top when 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 silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent 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.
- Standby function for energy saving and fast recovery of maximum power.
- Raised edge all around the well to protect from infiltration of dirt from worktop.
- Water temperature controlled by electronic sensor and can be selected as either temperature or power levels.
- Safety systems protect against overtemperature and can be manually reset.

Construction

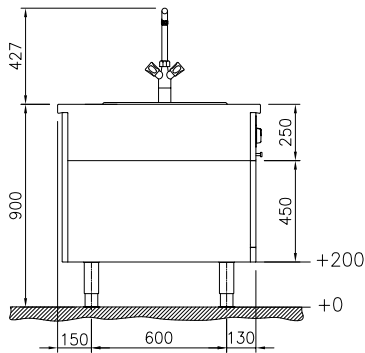
- 2 mm top in 1.4301 (AISI 304).
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Water basin in 1.4435 (AISI 316L) stainless steel is seamlessly welded into the top of the appliance.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- Unit constructed 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.

APPROVAL: _____

Front

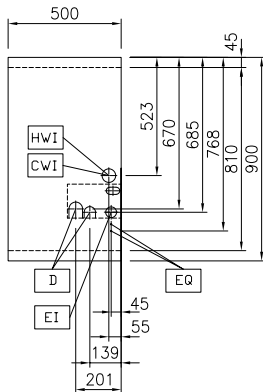


Side



D = Drain
 EI = Electrical inlet (power)
 EQ = Equipotential screw
 WI = Water inlet

Top



Electric

Supply voltage:

589823 (MCBGAE1DM) 440 V/3 ph/50/60 Hz

Current consumption:

4 Amps

Total Watts:

1.5 kW

Water:

Inlet water line size:

3/4" / 3/4"

Incoming Cold/hot Water line size:

3/4"

Drain line size:

1"

Key Information:

Configuration:

One-Side Operated;Top

Number of wells:

1

Usable well dimensions (width):

307 mm

Usable well dimensions (height):

170 mm

Usable well dimensions (depth):

509 mm

Well capacity:

0 lt MIN; 0 lt MAX

Thermostat Range:

30 °C MIN; 90 °C MAX

External dimensions, Width:

500 mm

External dimensions, Depth:

900 mm

External dimensions, Height:

700 mm

Net weight:

44 kg

Optional Accessories

- | | | | | | |
|--|------------|--------------------------|---|------------|--------------------------|
| • Connecting rail kit, 900mm | PNC 912502 | <input type="checkbox"/> | • Stainless steel lower side panel (12,5mm), 900x300mm, left side, wall mounted | PNC 913643 | <input type="checkbox"/> |
| • Stainless steel side panel, 900x700mm, freestanding | PNC 912512 | <input type="checkbox"/> | • Stainless steel lower side panel (12,5mm), 900x300mm, right side, wall mounted | PNC 913644 | <input type="checkbox"/> |
| • Portioning shelf, 500mm width | PNC 912523 | <input type="checkbox"/> | • Wall mounting kit for units - TL85/90 - Factory Fitted (H=700) | PNC 913655 | <input type="checkbox"/> |
| • Portioning shelf, 500mm width | PNC 912553 | <input type="checkbox"/> | • Adapter Container in 1/1 GN Bain Marie | PNC 913657 | <input type="checkbox"/> |
| • Folding shelf, 300x900mm | PNC 912581 | <input type="checkbox"/> | • Filter W=500mm | PNC 913664 | <input type="checkbox"/> |
| • Folding shelf, 400x900mm | PNC 912582 | <input type="checkbox"/> | • Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90) | PNC 913672 | <input type="checkbox"/> |
| • Fixed side shelf, 200x900mm | PNC 912589 | <input type="checkbox"/> | • Stainless steel side panel, 900x700mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions) | PNC 913688 | <input type="checkbox"/> |
| • Fixed side shelf, 300x900mm | PNC 912590 | <input type="checkbox"/> | | | |
| • Fixed side shelf, 400x900mm | PNC 912591 | <input type="checkbox"/> | | | |
| • 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) | PNC 912975 | <input type="checkbox"/> | | | |
| • 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) | PNC 912976 | <input type="checkbox"/> | | | |
| • Endrail kit, flush-fitting, left | PNC 913111 | <input type="checkbox"/> | | | |
| • Endrail kit, flush-fitting, right | PNC 913112 | <input type="checkbox"/> | | | |
| • Lid for aquacooker 1/1 GN and bain marie 1/1 GN | PNC 913139 | <input type="checkbox"/> | | | |
| • Endrail kit (12.5mm) for thermaline 90 units, left | PNC 913202 | <input type="checkbox"/> | | | |
| • Endrail kit (12.5mm) for thermaline 90 units, right | PNC 913203 | <input type="checkbox"/> | | | |
| • Stainless steel side panel, left, H=700 | PNC 913222 | <input type="checkbox"/> | | | |
| • Stainless steel side panel, right, H=700 | PNC 913223 | <input type="checkbox"/> | | | |
| • T-connection rail for back-to-back installations without backsplash | PNC 913227 | <input type="checkbox"/> | | | |
| • Insert profile d=900 | PNC 913232 | <input type="checkbox"/> | | | |
| • Endrail kit, (12.5mm), for back-to-back installation, left | PNC 913251 | <input type="checkbox"/> | | | |
| • Endrail kit, (12.5mm), for back-to-back installation, right | PNC 913252 | <input type="checkbox"/> | | | |
| • Endrail kit, flush-fitting, for back-to-back installation, left | PNC 913255 | <input type="checkbox"/> | | | |
| • Endrail kit, flush-fitting, for back-to-back installation, right | PNC 913256 | <input type="checkbox"/> | | | |
| • Side reinforced panel only in combination with side shelf, for freestanding units | PNC 913260 | <input type="checkbox"/> | | | |
| • Side reinforced panel only in combination with side shelf, for back-to-back installations, left | PNC 913275 | <input type="checkbox"/> | | | |
| • Side reinforced panel only in combination with side shelf, for back-to-back installation, right | PNC 913276 | <input type="checkbox"/> | | | |
| • Set of 2 flanged feet for Marine appliances | PNC 913295 | <input type="checkbox"/> | | | |
| • GN DIVIDER SET FOR BAIN MARIE | PNC 913297 | <input type="checkbox"/> | | | |