

Electrolux

Modular Cooking Range Line S90 2 Zone Electric Solid Top on Open Base, Island, 1 Side

ITEM # _____

MODEL # _____

PROJECT NAME # _____

SIS # _____

AIA # _____



Modular Cooking Range Line S90 2 Zone Electric Solid Top on Open Base, Island, 1 Side

584142 (WLWRAAOOOC) S90 2 Zone Electric Solid Top,
Open Base, Island,
1 Side Operation – 208 V

Short Form Specification

Item No. _____

Unit to be Electrolux S90 Heavy Duty Electric Two Zone Solid Top on open base. Electrical characteristics to be _____ 208 V three phase. Unit to be installed in central island type installations with operations from one side. Unit shall have joint-free large cooking surface with 2 heating areas with individual temperature settings for each zone from as low as 212 °F (100 °C) to as high as 842 °F (450 °C). Large flat cooking surface made of mild steel permits the use of a number of various sized pots and pans, all easily moved across the surface without lifting. Body and open base of unit entirely in 304 stainless steel. Unit shall have heavy duty 304 stainless steel internal frame. Extra strength worktop in heavy duty 0.118" (3 mm) stainless steel. "Lasertec" connection system permits units to be connected to each other creating a seamless worktop.

Covered by Electrolux Platinum Star® Service Program two-year parts and one-year labor warranty, installation start-up and performance check-up after one year from installation.



Approval: _____

Main features

- Unit for island type installation with operation by chef from one side (nobs only on one side of the console).
- 2 high powered heating electric zones.
- Solid top made of mild steel, smooth pore-free and easy to clean.
- 2 heating zones independently controlled.
- Surface temperature can be regulated with two power levels up to 842 °F (450 °C) for a very high degree of accuracy.
- Joint-free large cooking surface.
- Rapid heat up of the plate and continuously ready for use.
- Setting different temperature zones provides a temperature gradient over the plate for different cooking needs.
- Various sizes of pans can be used at the same time due to large surface area with no intermediate sectors.
- Pans can easily be moved from one area to another without lifting.
- Open base compartment for storage of pots, pans, sheet pans etc.
- Heavy duty internal frame in 304 type stainless steel.
- Control parts are protected against water and heat.
- All major components can be accessed from the front for ease of maintenance.
- "Lasertec connection system" creates seamless worktop when units are connected to each other.
- Unit delivered with four 7-7/8" (200 mm) legs as standard (all round stainless steel plinth as option).

Optional Accessories

- Set of 4 castors (2 with brakes)
- Left side stainless steel 0.118" (3 mm) panel
- Right side stainless steel 0.118" (3 mm) panel
- 5" (130 mm) portioning shelf
- 7.8" (200 mm) portioning shelf
- All round stainless steel plinth
- Shelf for open base
- Shelf fixation kit for open base
- Polinox steel wool for solid top cleaning



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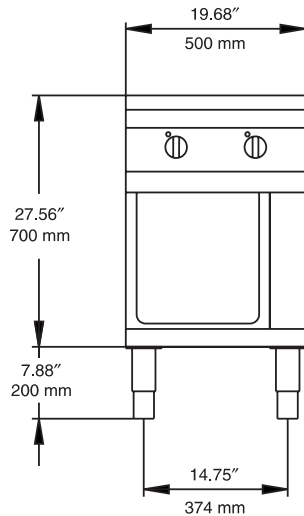
Modular Cooking Range Line

Electrolux Professional, Inc.

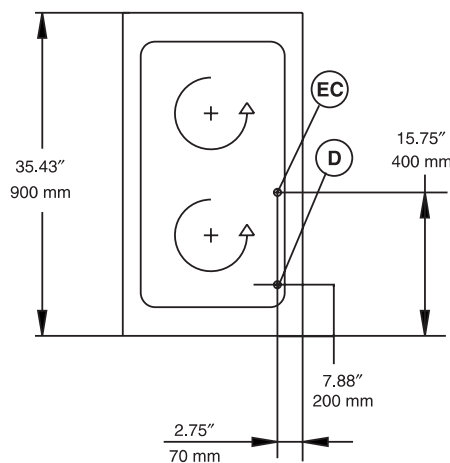
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Front View

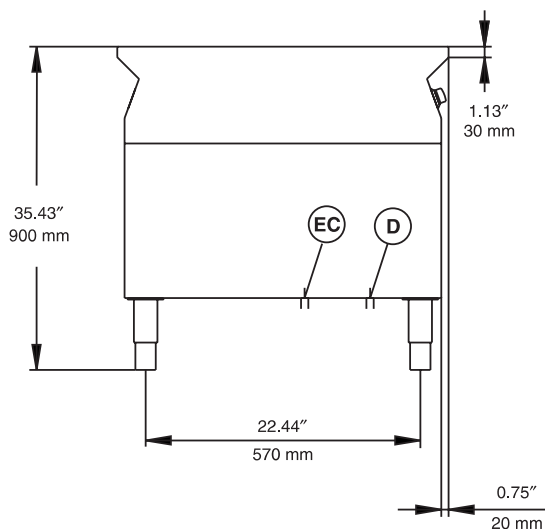


Top View



EC = Electrical connection
D = Water drain

Side View



Electric

Supply voltage:

584142 (WLWRAA000C) 208 V/3p/60Hz - 27.5

Total Watts:

584142 (WLWRAA000C) 6.4 kW

Drain

Drain Line Size: 1" ID

Drain only for draining of dirty water used for cleaning top burners spillage area.

Key Information

Solid top usable surface (width): 15.7" (400 mm)

Solid top usable surface (depth): 29" (740 mm)

Solid top working temperature: 212 °F (100 °C) MIN

Solid top working temperature: 842 °F (450 °C) MAX

Storage Cavity Dimensions (width): 13-3/8" (340 mm)

Storage Cavity Dimensions (height): 14-1/16" (358 mm)

Storage Cavity Dimensions (depth): 29-1/16" (738 mm)

Net weight: 507 lb (230 kg)

Shipping weight: 51 lb (250 kg)

Shipping width: 27-9/16" (700 mm)

Shipping height: 43-5/16" (1100 mm)

Shipping depth: 43-5/16" (1100 mm)

Shipping volume: 30.01 cu.ft (0.85 m³)

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap off approximately 6" (150 mm) should be maintained or some form of heat insulation fitted.