



## Modular Cooking Range Line thermaline 90 - Freestanding Gas French Top, 1 Side, H=700

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_



589581 (MCLIEAJDPO)

Gas French top, one-side  
operated - freestanding

### 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 2 mm and 3 mm in 1.4301 (AISI 304). 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. Large surface cooking plate made with durable cast iron, allows the use of various sizes of pans. Central gas burner with optimized combustion, flame failure device and protected pilot light. Center of the plate can reach max. 550°C while decreasing outwards, thus allowing temperature gradients to satisfy different cooking needs. Electrical ignition powered by battery with thermocouple for added safety. Safety thermostat and thermostatic control. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX4 water resistant certification. Configuration: Freestanding, One-side operated.

### Main Features

- Durable cast iron cooking plate, easy to clean.
- Central burner with optimized combustion, flame failure device and protected pilot light.
- Pans can easily be moved from one area to another without lifting.
- Safety thermostat and thermostatic control.
- Various sizes of pans can be used at the same time due to large surface area with no intermediate sectors.
- 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 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.
- Electrical ignition powered by battery with thermocouple for added safety.
- The center of the plate can reach a maximum temperature of 550 °C while decreasing outwards.

### 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
- IPX4 water resistance certification.
- Internal frame for heavy duty sturdiness in stainless steel.

APPROVAL: \_\_\_\_\_



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### Optional Accessories

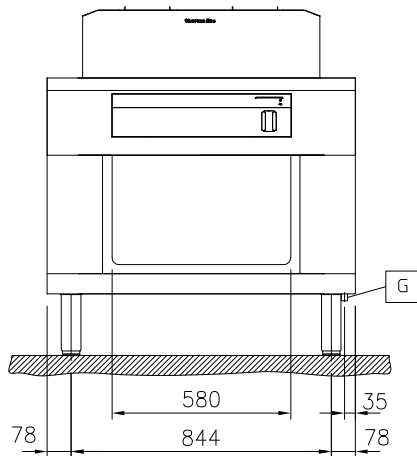
• Connecting rail kit, 900mm	PNC 912502	<input type="checkbox"/>
• Stainless steel side panel, 900x700mm, freestanding	PNC 912512	<input type="checkbox"/>
• Portioning shelf, 1000mm width	PNC 912528	<input type="checkbox"/>
• Portioning shelf, 1000mm width	PNC 912558	<input type="checkbox"/>
• Folding shelf, 300x900mm	PNC 912581	<input type="checkbox"/>
• Folding shelf, 400x900mm	PNC 912582	<input type="checkbox"/>
• Fixed side shelf, 200x900mm	PNC 912589	<input type="checkbox"/>
• Fixed side shelf, 300x900mm	PNC 912590	<input type="checkbox"/>
• Fixed side shelf, 400x900mm	PNC 912591	<input type="checkbox"/>
• Stainless steel front kicking strip, 1000mm width	PNC 912636	<input type="checkbox"/>
• Stainless steel side kicking strip left and right, freestanding, 900mm width	PNC 912657	<input type="checkbox"/>
• Stainless steel side kicking strip left and right, back-to-back, 1800mm width	PNC 912663	<input type="checkbox"/>
• Stainless steel plinth, freestanding, 1000mm width	PNC 912960	<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"/>
• 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"/>
• - NOT TRANSLATED -	PNC 913222	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913223	<input type="checkbox"/>
• T-connection rail for back-to-back installations without backsplash	PNC 913227	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913232	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913234	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913251	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913252	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913255	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913256	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913260	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913275	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913276	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913281	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913672	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913688	<input type="checkbox"/>



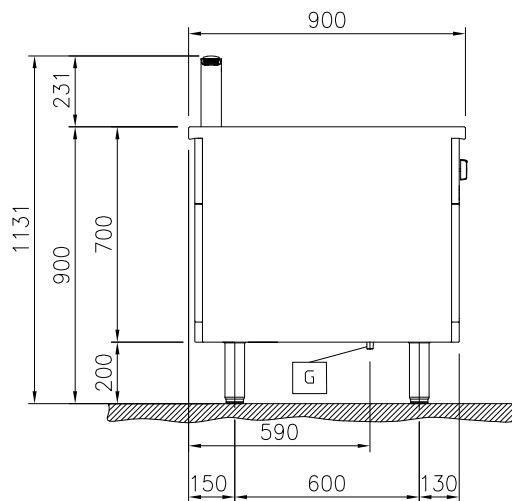
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Front

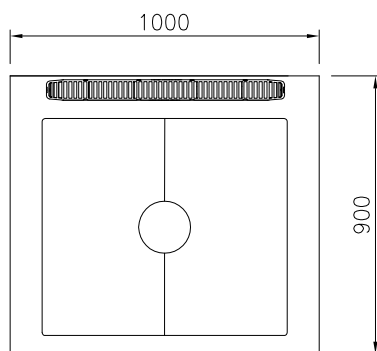


Side



EQ = Equipotential screw  
G = Gas connection

Top



### Gas

Gas Power:	12.5 kW
Gas Type Option:	
Gas Inlet:	1/2"

### Key Information:

External dimensions, Width:	1000 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	700 mm
Storage Cavity Dimensions (width):	680 mm
Storage Cavity Dimensions (height):	330 mm
Storage Cavity Dimensions (depth):	740 mm
Net weight:	152 kg
Configuration:	On Base; One-Side Operated
Solid top usable surface (width):	790 mm
Solid top usable surface (depth):	700 mm



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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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