



Modular Cooking Range Line
thermaline 90 - 4-Burner Gas Top with
Ecoflam on Passthrough Static Gas
Oven, 2 Sides, H=800

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



589618 (MCQNFCJCPO) * NOT TRANSLATED *

Main Features

- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Large sized pan support in cast iron with long center fins to allow the use of the largest down to the smallest pans.
- Manual gas valves allow precise control of the flame intensity between high and low positions.
- Manual oven shut-off valve.
- Pans can easily be moved from one area to another without lifting.
- 40 mm thick oven door for heat insulation.
- 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 "soft-touch" grip for easier handling and cleaning. The special design of the controls prevents infiltration of liquids or soil into vital components.
- Oven chamber to have 2 levels of runners to accommodate 2/1 GN trays and ribbed enamelled steel base plate.
- The upper heating element of the oven can also be used for grilling.
- Manual control of humidity in cooking chamber.
- Electronic sensor for precise temperature control.
- Burners with optimized combustion. Triple ring flower flame burners with anti-clogging design.
- Deep flat spillage tray with rounded corners and drain hole to facilitate cleaning.
- 100% safety pilot and thermocouple.
- Oven temperature up to 300 °C
- 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.
- Patented Flower Flame burners that adjust to the size and form of the cookware (Patent EP2708813B1 and related family).

Construction

- Each burner equipped with thermocouple safety hand valve and protected pilot flame.

APPROVAL: _____



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on Passthrough Static Gas Oven, 2 Sides,
H=800**

- 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 protection.
- Internal frame for heavy duty sturdiness in stainless steel.

Sustainability



- Model is supplied with Ecoflam pan detection system, which reduces energy consumption and unnecessary heat dispersion in the kitchen.



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Gas Oven, 2 Sides, H=800**
The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

2025.12.12

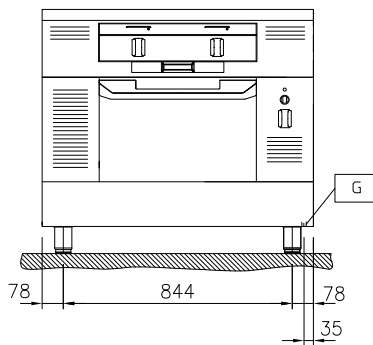
Included Accessories

- 1 of Grid, chromium plated, for ovens PNC 910652
 2/1 GN

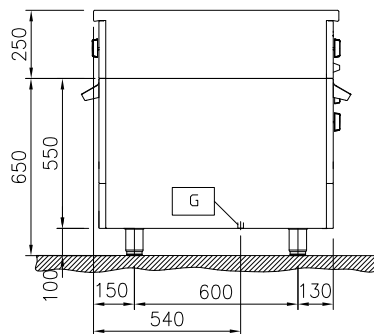
Optional Accessories

- | | | |
|--|------------|--------------------------|
| • Baking sheet 2/1 GN for ovens | PNC 910651 | <input type="checkbox"/> |
| • Bottom steel plate 2/1 GN for fire clay plate 800x900 with baking oven | PNC 910655 | <input type="checkbox"/> |
| • Fire clay plate 2/1 GN for ovens | PNC 910656 | <input type="checkbox"/> |
| • Connecting rail kit, 900mm | PNC 912502 | <input type="checkbox"/> |
| • Stainless steel side panel, 900x800mm, freestanding | PNC 912511 | <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 912600 | <input type="checkbox"/> |
| • Stainless steel side kicking strips left and right, freestanding, 900mm width | PNC 912621 | <input type="checkbox"/> |
| • Stainless steel plinth, freestanding, 1000mm width | PNC 912922 | <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 913232 | <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 913284 | <input type="checkbox"/> |
| • KIT LPG NOZZLES G30/30MBAR-4BUR+OVEN10KW | PNC 913292 | <input type="checkbox"/> |
| • STAINLESS STEEL DIVIDING PANEL 900X800MM LEFT/RIGHT | PNC 913673 | <input type="checkbox"/> |
| • STAINLESS STEEL SIDE COVER PANEL, FLUSH 900X800MM LEFT/RIGHT | PNC 913689 | <input type="checkbox"/> |
| • GAS MAINSWITCH FOR MODULAR H800 GAS UNITS (FACTORY FITTED) | PNC 913698 | <input type="checkbox"/> |

Front

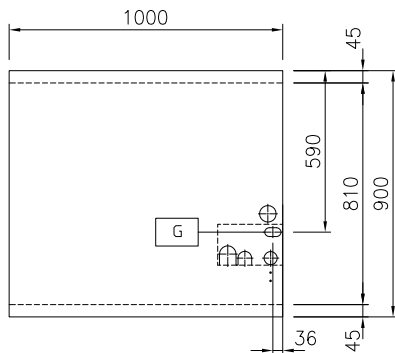


Side



EQ = Equipotential screw
 G = Gas connection

Top



Gas

Gas Power:	47 kW
Gas Type Option:	
Gas Inlet:	1/2"

Key Information:

Oven working Temperature:	80 °C MIN; 300 °C MAX
Oven Cavity Dimensions (width):	683 mm
Oven Cavity Dimensions (height):	255 mm
Oven Cavity Dimensions (depth):	671 mm
External dimensions, Width:	1000 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	800 mm
Net weight:	163 kg
Configuration:	Both-Sides Operated; On Oven
Front Burners Power:	10 - 10 kW
Back Burners Power:	10 - 10 kW
Back Burners Dimension - mm	Ø 70 Ø 70
Front Burners Dimension - mm	Ø 70 Ø 70