![Electrolux Professional logo]

Modular Cooking Range Line thermaline 90 - 4 Zone Full Surface Induction Top on Open Base, 1 Side, Backsplash, H=800

589729 (MCJDFBJ1AA)   Free-zone Induction on open base (34x74x33h cm), H2, 4 zones, 1-side operated with backsplash

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 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. Free zone multi-coil glass ceramic surface without dead spots can host up to 16 pots&pans. Minimum cookware diameter is 7 mm. UI design to control each coil independetly, power (W) and temperature settings are possible. Overheat protection switches off the supply in case of overheating. IPX5 water resistance certification. Configuration: Freestanding, one-side operated, on open base, with backsplash, hygienic class H2.

Main Features

- The free zone induction offers the possibility to use multiple pots and pans, even small sizes (min diameter 7 cm), thanks to the multi-coil system design that makes all the surface active, ideal for à la carte menu.
- The smooth glass-ceramic surface features limited temperature increase and it can be quickly and easily cleaned, thus providing maximum hygiene.
- 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.
- 360° round stepless metal knobs, working clock and anticlock wise for quick parameters selection and adjustment.
- Each zone is controlled by a touch-sensitive keypad with 7 touch buttons, 4 displays and a round knob. Each zone consists in 4 coils, which can be individually controlled or bridged in 2, 3 or 4. Power (watts) or temperature (°C) can be selected. A function is also available to set and save 3 different configurations.
- Power setting from 25 to 2000 watt in 30 steps or temperature settings from 30 to 250° C in steps of 1°C.
- Electronic sensor, placed underneath the glass, below the coil center position, to precisely measure the temperature of the pan/pot bottom
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Heating system automatically switches off when pots and pans are removed.
- Low heat dissipation to the kitchen.

Construction

- 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 stainless steel.
- All major components may be easily accessed from the front, including the induction filters.
- 2 mm top in 1.4301 (AISI 304).
- 34x74x33 cm (wxdxh) open base with round corners H2 for storage.
- IPX5 water resistance certification.

Sustainability

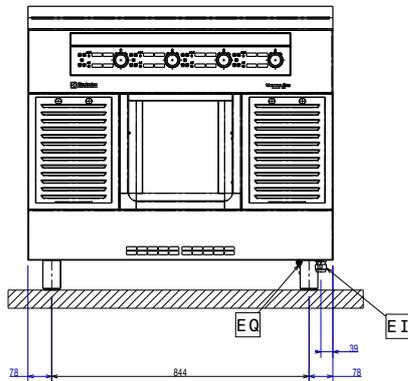- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

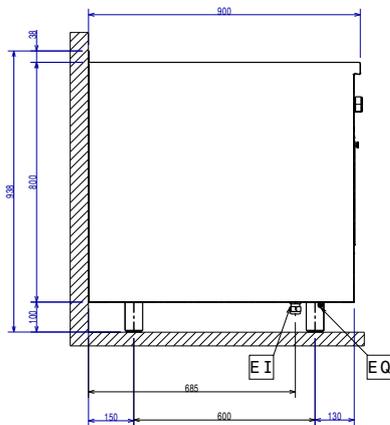**APPROVAL:**

Optional Accessories

• Scraper for cook tops	PNC 910601	❏
• Connecting rail kit for appliances with backsplash, 900mm	PNC 912499	❏
• Portioning shelf, 1000mm width	PNC 912528	❏
• Portioning shelf, 1000mm width	PNC 912558	❏
• 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	❏
• Stainless steel front kicking strip, 1000mm width	PNC 912600	❏
• Stainless steel side kicking strips left and right, wall mounted, 900mm width	PNC 912624	❏
• Stainless steel side kicking strips left and right, back-to-back, 1800mm width	PNC 912627	❏
• Stainless steel plinth, against wall, 1000mm width	PNC 912903	❏
• Connecting rail kit for appliances with backsplash, right	PNC 912981	❏
• Connecting rail kit for appliances with backsplash, left	PNC 912982	❏
• Back panel, 1000x800mm, for tops and units with backsplash	PNC 913028	❏
• Stainless steel panel (12mm) 900x800mm, against wall, left side	PNC 913102	❏
• Stainless steel panel (12mm) 900x800mm, against wall, right side	PNC 913106	❏
• Endrail kit, flush-fitting, with backsplash, left	PNC 913117	❏
• Endrail kit, flush-fitting, with backsplash, right	PNC 913118	❏
• Endrail kit (12mm) for thermaline 90 units with backsplash, left	PNC 913208	❏
• Endrail kit (12mm) for thermaline 90 units with backsplash, right	PNC 913209	❏
• U-clamping rail for back-to-back installations with backsplash	PNC 913226	❏
• - NOT TRANSLATED -	PNC 913232	❏
• - NOT TRANSLATED -	PNC 913268	❏
• - NOT TRANSLATED -	PNC 913270	❏
• FILTER W=1000MM	PNC 913666	❏
• STAINLESS STEEL DIVIDING PANEL 900X800MM LEFT/RIGHT	PNC 913673	❏
• STAINLESS STEEL SIDE COVER PANEL, FLUSH 900X800MM LEFT/RIGHT	PNC 913689	❏
• PEAK MANAGEMENT SYSTEM FOR FREE-ZONE INDUCTION, HALF MODULE (8 COILS)	PNC 921026	❏

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Backsplash, H=800**
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Front

Side

EI = Electrical inlet (power)
EQ = Equipotential screw

Top
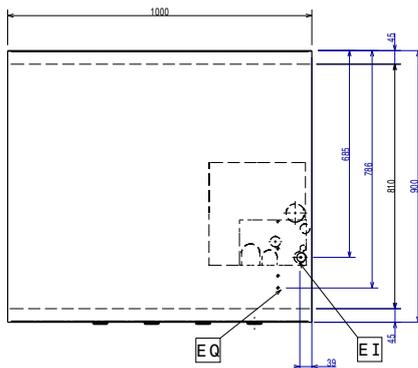
Electric

Supply voltage:	400 V/3N ph/50/60 Hz
Total Watts:	32 kW

Key Information:

External dimensions, Width:	1000 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	800 mm
Storage Cavity Dimensions (width):	340 mm
Storage Cavity Dimensions (height):	330 mm
Storage Cavity Dimensions (depth):	738.5 mm
Net weight:	120 kg
Configuration:	On Base;One-Side Operated
Front Plates Power:	8 - 8 kW
Back Plates Power:	8 - 8 kW
Front Plates dimensions:	320x320 320x320
Back Plates dimensions:	320x320 320x320
Induction Top Dimensions (width):	1000 mm
Induction Top Dimensions (depth):	900 mm

Sustainability

Current consumption:	43 Amps

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