



Modular Cooking Range Line thermaline 90 - Gas French Top on Static Gas Oven, 1 Side, H=800

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



589639 (MCVGFAJCPO)

Gas French top on gas
static oven, one-side
operated

IPX4 water resistant certification.
Configuration: Freestanding, One-side operated.

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 and oven handles with embedded hygienic silicon "soft" grip enable easier handling and cleaning. Gas static oven chamber with 40 mm thick oven door and ribbed enamelled steel base plate. Oven chamber with 2 levels of runners for 2/1 GN shelves to enable simultaneous and faster cooking. Heavy duty thermostat with temperature range up to 300°C, electronic sensor for precise temperature control and manual humidity control in the cooking chamber. Upper heating element can also be used for grilling, with or without ventilating mode.

APPROVAL: _____



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Main Features

- Durable cast iron cooking plate, easy to clean.
- Central burner with optimized combustion, flame failure device and protected pilot light.
- Oven temperature up to 300 °C
- 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.
- 40 mm thick oven door for heat insulation.
- 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.
- 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.
- Electrical ignition powered by battery with thermocouple for added safety.
- 100% safety pilot and thermocouple.
- Manual oven shut-off valve.
- All major components may be easily accessed from the front.
- 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.
- 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.

Included Accessories

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

Optional Accessories

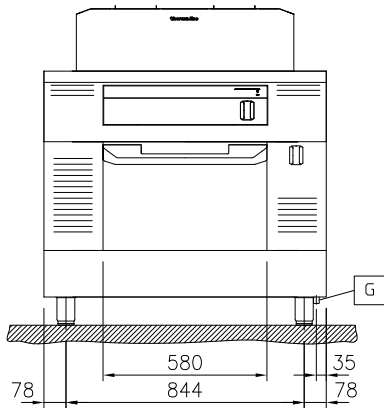
- | | | |
|--|------------|--------------------------|
| • Baking sheet 2/1 GN for ovens | PNC 910651 | <input type="checkbox"/> |
| • Bottom steel plate 2/1 GN for fire clay plate 800&900 with baking oven | PNC 910655 | <input type="checkbox"/> |
| • Fire clay plate 2/1 GN for ovens | PNC 910656 | <input type="checkbox"/> |
| • Connecting rail kit, 900mm | PNC 912502 | <input type="checkbox"/> |
| • Stainless steel side panel (12mm), 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 side kicking strips left and right, back-to-back, 1800mm width | PNC 912627 | <input type="checkbox"/> |
| • Stainless steel plinth, freestanding, 1000mm width | PNC 912922 | <input type="checkbox"/> |
| • Connecting rail kit, right | PNC 912975 | <input type="checkbox"/> |
| • Connecting rail kit, 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 (12mm) for thermaline 90 units, left | PNC 913202 | <input type="checkbox"/> |
| • Endrail kit (12mm) for thermaline 90 units, right | PNC 913203 | <input type="checkbox"/> |
| • Stainless steel side panel, left, H=800, flush | PNC 913224 | <input type="checkbox"/> |
| • Stainless steel side panel, left, H=800, flush | PNC 913225 | <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 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 913259 | <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 913277 | <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 913278 | <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 913698 | <input type="checkbox"/> |



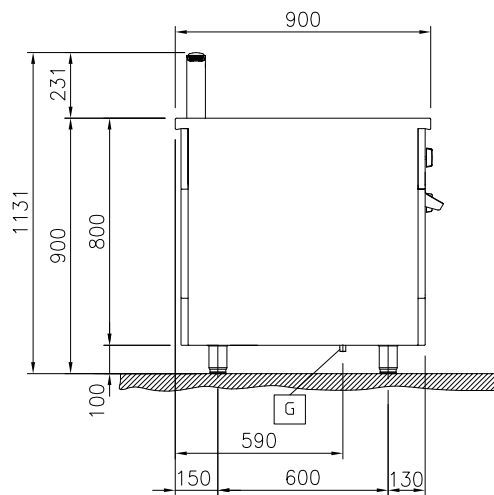
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Front

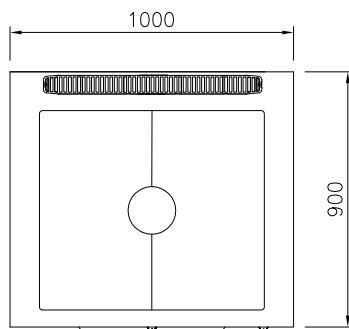


Side



EQ = Equipotential screw
G = Gas connection

Top



Gas

Gas Power:	19.5 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:	195 kg
Configuration:	On Oven; One-Side Operated
Oven GN:	GN 2/1
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.

2025.05.16