



Modular Cooking Range Line thermaline 85 - 4 Zone Full Surface Induction Top on Cupboard Base, 1 Side, Backsplash (H2)



588737
(MBJDGBJ9AA)

Free-zone Induction on cupboard base
(34x72x33h 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 independently, 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 cupboard base, with backsplash, hygienic class H2.

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

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: the 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.
- Cupboard door handle is ergonomically designed with silicon "soft" grip for easy handling and cleaning.

Construction

- Cupboard door removable without tools for easy and efficient cleaning.
- 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).
- 34x72x33 cm (wxdxh) cupboard base with round corners H2 and door for storage.
- IPX5 water resistance certification.

Sustainability

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

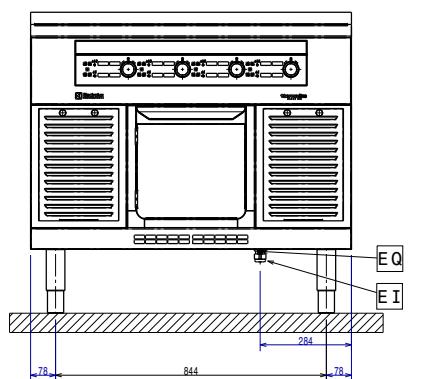


Optional Accessories

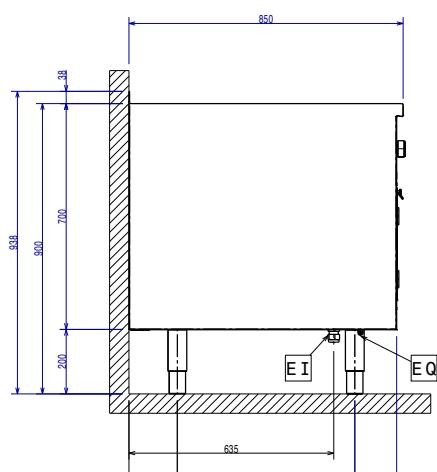
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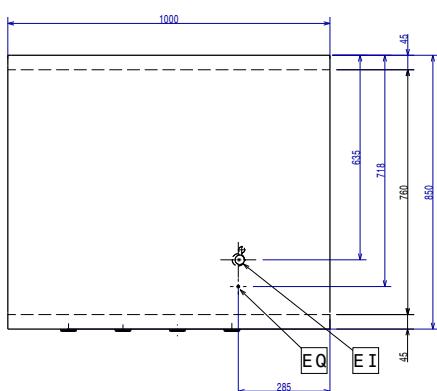
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Front



Side



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:	850 mm
External dimensions, Height:	700 mm
Storage Cavity Dimensions (width):	340 mm
Storage Cavity Dimensions (height):	330 mm
Storage Cavity Dimensions (depth):	716 mm
Net weight:	125 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

Sustainability

Current consumption: 43 Amps

EI = Electrical inlet (power)
EQ = Equipotential screw

