Modular Cooking Range Line thermaline 90 - 2 Zone Full Surface Induction Top on Closed Base, 1 Side, H=800

589725 (MCJBFAEOAA)

Free-zone Induction on closed base, 2 zones, 1-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 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 8 pots&pans. Minimum cookware diameter is 7 mm. UI design to control each coil independently, power (W) and temperature settings are possible. Filters easy accessible for cleaning by user. Overheat protection switches off the supply in case of overheating. IPX5 water resistance certification. Configuration: Freestanding on closed compartment.

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.

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).
- Closed technical base, containing generators, ventilation system and filters.
- IPX5 water resistance certification.

Sustainability

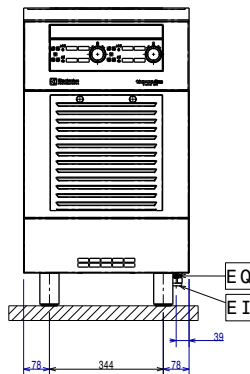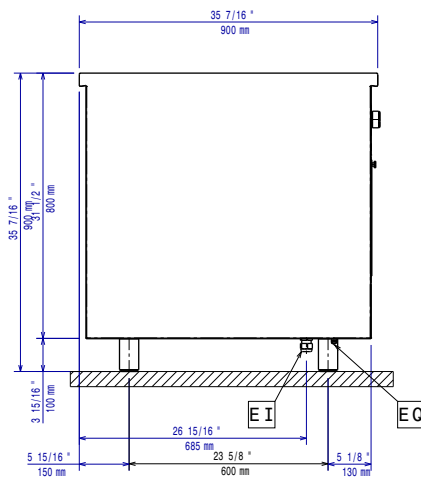- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

APPROVAL:

Optional Accessories

• S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML	PNC 0S2884	❏
• Scraper for cook tops	PNC 910601	❏
• Connecting rail kit, 900mm	PNC 912502	❏
• Stainless steel side panel, 900x800mm, freestanding	PNC 912511	❏
• Portioning shelf, 500mm width	PNC 912523	❏
• Portioning shelf, 500mm width	PNC 912553	❏
• 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, 500mm width	PNC 912595	❏
• Stainless steel side kicking strips left and right, freestanding, 900mm width	PNC 912621	❏
• Stainless steel side kicking strips left and right, back-to-back, 1810mm width	PNC 912627	❏
• Stainless steel plinth, freestanding, 500mm width	PNC 912917	❏
• 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	❏
• 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	❏
• Endrail kit, flush-fitting, left	PNC 913111	❏
• Endrail kit, flush-fitting, right	PNC 913112	❏
• Endrail kit (12.5mm) for thermaline 90 units, left	PNC 913202	❏
• Endrail kit (12.5mm) for thermaline 90 units, right	PNC 913203	❏
• Stainless steel side panel, left, H=800, flush	PNC 913224	❏
• Stainless steel side panel, left, H=800, flush	PNC 913225	❏
• T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)	PNC 913227	❏
• Insert profile d=900	PNC 913232	❏
• Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80)	PNC 913233	❏
• Endrail kit, (12.5mm), for back-to-back installation, left	PNC 913251	❏
• Endrail kit, (12.5mm), for back-to-back installation, right	PNC 913252	❏
• Endrail kit, flush-fitting, for back-to-back installation, left	PNC 913255	❏
• Endrail kit, flush-fitting, for back-to-back installation, right	PNC 913256	❏
• Side reinforced panel only in combination with side shelf, for freestanding units	PNC 913259	❏
• Side reinforced panel only in combination with side shelf, for back-to-back installations, left	PNC 913277	❏
• Side reinforced panel only in combination with side shelf, for back-to-back installation, right	PNC 913278	❏
• Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated	PNC 913279	❏
• Filter W=500mm	PNC 913664	❏
• Stainless steel dividing panel, 900x800mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)	PNC 913673	❏
• Stainless steel side panel, 900x800mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions)	PNC 913689	❏

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thermaline 90 - 2 Zone Full Surface Induction Top on Closed Base, 1
Side, H=800**
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Front

Side

EI = Electrical inlet (power)
EQ = Equipotential screw

Top
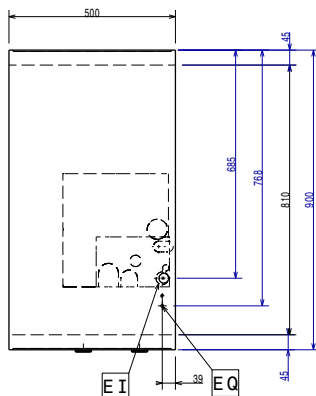
Electric

Supply voltage:	400 V/3N ph/50/60 Hz
Total Watts:	16 kW

Key Information:

External dimensions, Width:	500 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	800 mm
Net weight:	52 kg
Configuration:	On Base;One-Side Operated
Front Plates Power:	8 - 0 kW
Back Plates Power:	8 - kW
Front Plates dimensions:	320x320
Back Plates dimensions:	320x320
Induction Top Dimensions (width):	500 mm
Induction Top Dimensions (depth):	900 mm

Sustainability

Current consumption:	21.5 Amps

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