



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

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



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:

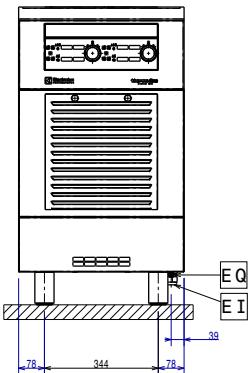
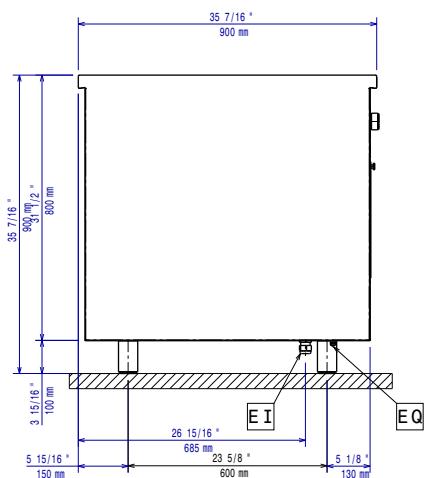


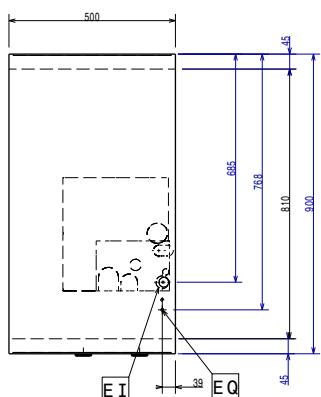
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Optional Accessories

- S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML
- Scraper for cook tops
- Connecting rail kit, 900mm
- Stainless steel side panel, 900x800mm, freestanding
- Portioning shelf, 500mm width
- Portioning shelf, 500mm width
- Folding shelf, 300x900mm
- Folding shelf, 400x900mm
- Fixed side shelf, 200x900mm
- Fixed side shelf, 300x900mm
- Fixed side shelf, 400x900mm
- Stainless steel front kicking strip, 500mm width
- Stainless steel side kicking strips left and right, freestanding, 900mm width
- Stainless steel side kicking strips left and right, back-to-back, 1810mm width
- Stainless steel plinth, freestanding, 500mm width
- 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)
- 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)
- Endrail kit, flush-fitting, left
- Endrail kit, flush-fitting, right
- Endrail kit (12.5mm) for thermaline 90 units, left
- Endrail kit (12.5mm) for thermaline 90 units, right
- Stainless steel side panel, left, H=800, flush
- Stainless steel side panel, left, H=800, flush
- T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)
- Insert profile d=900
- Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80)
- Endrail kit, (12.5mm), for back-to-back installation, left
- Endrail kit, (12.5mm), for back-to-back installation, right
- Endrail kit, flush-fitting, for back-to-back installation, left
- Endrail kit, flush-fitting, for back-to-back installation, right
- Side reinforced panel only in combination with side shelf, for freestanding units
- Side reinforced panel only in combination with side shelf, for back-to-back installations, left

PNC 0S2884	<input type="checkbox"/>	• Side reinforced panel only in combination with side shelf, for back-to-back installation, right	PNC 913278	<input type="checkbox"/>
PNC 910601	<input type="checkbox"/>	• Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated	PNC 913279	<input type="checkbox"/>
PNC 912502	<input type="checkbox"/>	• Filter W=500mm	PNC 913664	<input type="checkbox"/>
PNC 912511	<input type="checkbox"/>	• Stainless steel dividing panel, 900x800mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)	PNC 913673	<input type="checkbox"/>
PNC 912523	<input type="checkbox"/>	• 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	<input type="checkbox"/>
PNC 912553	<input type="checkbox"/>			
PNC 912581	<input type="checkbox"/>			
PNC 912582	<input type="checkbox"/>			
PNC 912589	<input type="checkbox"/>			
PNC 912590	<input type="checkbox"/>			
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PNC 912627	<input type="checkbox"/>			
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PNC 912976	<input type="checkbox"/>			
PNC 913111	<input type="checkbox"/>			
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PNC 913255	<input type="checkbox"/>			
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PNC 913259	<input type="checkbox"/>			
PNC 913277	<input type="checkbox"/>			

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