

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

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_


**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 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 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: 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).
- 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

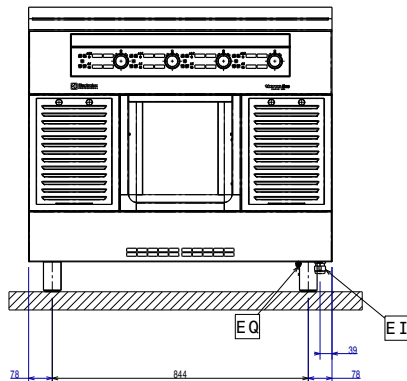
|   |            |                          |   |            |                          |
|---|------------|--------------------------|---|------------|--------------------------|
| • S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML   | PNC 0S2884 | <input type="checkbox"/> | • Stainless steel dividing panel, 900x800mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)  | PNC 913673 | <input type="checkbox"/> |
| • Scraper for cook tops   | PNC 910601 | <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"/> |
| • Connecting rail kit for appliances with backsplash, 900mm   | PNC 912499 | <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, against the wall, 900mm width   | PNC 912624 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel side kicking strips left and right, back-to-back, 1810mm width  | PNC 912627 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel plinth, against wall, 1000mm width  | PNC 912903 | <input type="checkbox"/> |   |            |                          |
| • Connecting rail kit for appliances with backsplash: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) | PNC 912981 | <input type="checkbox"/> |   |            |                          |
| • Connecting rail kit for appliances with backsplash: modular 90 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) | PNC 912982 | <input type="checkbox"/> |   |            |                          |
| • Back panel, 1000x800mm, for units with backsplash   | PNC 913028 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel panel, 900x800mm, against wall, left side   | PNC 913102 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel panel, 900x800mm, against wall, right side  | PNC 913106 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit, flush-fitting, with backsplash, left   | PNC 913117 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit, flush-fitting, with backsplash, right  | PNC 913118 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit (12.5mm) for thermaline 90 units with backsplash, left  | PNC 913208 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit (12.5mm) for thermaline 90 units with backsplash, right   | PNC 913209 | <input type="checkbox"/> |   |            |                          |
| • U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code)  | PNC 913226 | <input type="checkbox"/> |   |            |                          |
| • Insert profile d=900  | PNC 913232 | <input type="checkbox"/> |   |            |                          |
| • Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80)  | PNC 913234 | <input type="checkbox"/> |   |            |                          |
| • Side reinforced panel only in combination with side shelf, for against the wall installations, left   | PNC 913268 | <input type="checkbox"/> |   |            |                          |
| • Side reinforced panel only in combination with side shelf, for against the wall installations, right  | PNC 913270 | <input type="checkbox"/> |   |            |                          |
| • Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated   | PNC 913281 | <input type="checkbox"/> |   |            |                          |
| • Filter W=1000mm   | PNC 913666 | <input type="checkbox"/> |   |            |                          |



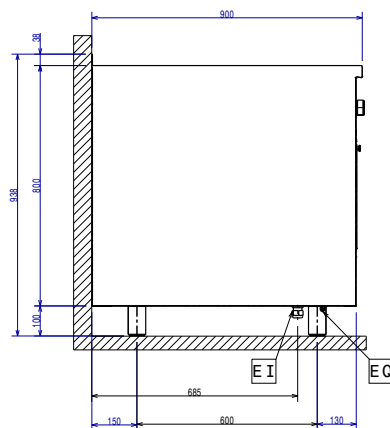
**Electrolux**  
PROFESSIONAL

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

Front

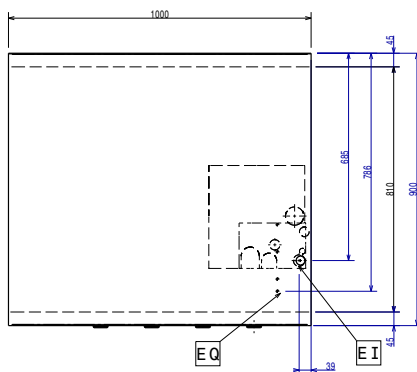


Side



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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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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