



## Modular Cooking Range Line thermaline 90 - 4 Zone Full Surface Induction Top on Cupboard Base, 2 Sides, H=700



589731 (MCJDECJ9AA)

Free-zone Induction on  
pass-through cupboard  
base (34x82x33h cm), H2, 4  
zones, 2-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 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, two-side operated, on pass-through cupboard base, 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.

### 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).
- 34x72x33 cm (wxhx) passthrough cupboard base with round corners H2 for storage.
- IPX5 water resistance certification.

### Sustainability

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



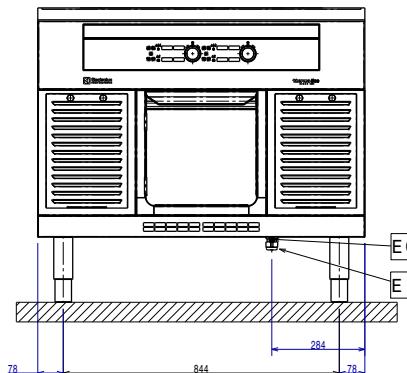
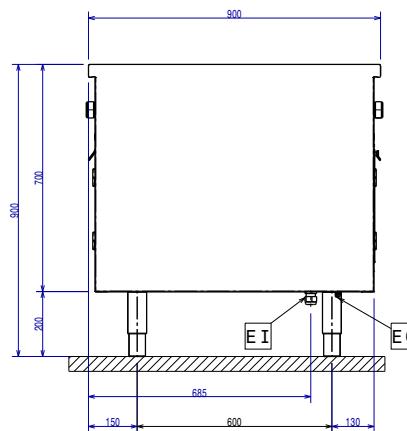
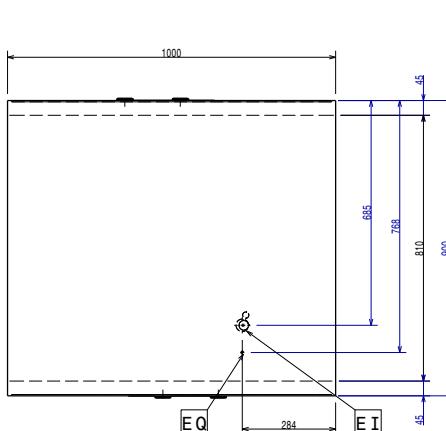
### APPROVAL:



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**Optional Accessories**

• S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML	PNC 0S2884	<input type="checkbox"/>
• Scraper for cook tops	PNC 910601	<input type="checkbox"/>
• Connecting rail kit, 900mm	PNC 912502	<input type="checkbox"/>
• Stainless steel side panel, 900x700mm, freestanding	PNC 912512	<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 912636	<input type="checkbox"/>
• Stainless steel side kicking strip left and right, freestanding, 900mm width	PNC 912657	<input type="checkbox"/>
• Stainless steel plinth, freestanding, 1000mm width	PNC 912960	<input type="checkbox"/>
• Connecting rail kit: modular 90 (on the left) to ProThermic tilting (on the right), ProThermic stationary (on the left) to ProThermic tilting (on the right)	PNC 912975	<input type="checkbox"/>
• Connecting rail kit: modular 80 (on the right) to ProThermic tilting (on the left), ProThermic stationary (on the right) to ProThermic tilting (on the 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 (12.5mm) for thermaline 90 units, left	PNC 913202	<input type="checkbox"/>
• Endrail kit (12.5mm) for thermaline 90 units, right	PNC 913203	<input type="checkbox"/>
• Insert profile d=900	PNC 913232	<input type="checkbox"/>
• Perforated shelf for warming cabinets and cupboard bases (two-side operated for TL90)	PNC 913237	<input type="checkbox"/>
• Side reinforced panel only in combination with side shelf, for freestanding units	PNC 913260	<input type="checkbox"/>
• Shelf fixation for TL90 two-side operated	PNC 913282	<input type="checkbox"/>
• Filter W=1000mm	PNC 913666	<input type="checkbox"/>
• Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)	PNC 913672	<input type="checkbox"/>
• Stainless steel side panel, 900x700mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermic appliances and external appliances - provided that these have at least the same dimensions)	PNC 913688	<input type="checkbox"/>


**Front**

**Side**

**Top**
**Electric**

**Supply voltage:** 400 V/3N ph/50/60 Hz  
**Total Watts:** 32 kW

**Key Information:**

<b>External dimensions, Width:</b>	1000 mm
<b>External dimensions, Depth:</b>	900 mm
<b>External dimensions, Height:</b>	700 mm
<b>Storage Cavity Dimensions (width):</b>	340 mm
<b>Storage Cavity Dimensions (height):</b>	330 mm
<b>Storage Cavity Dimensions (depth):</b>	716 mm
<b>Net weight:</b>	136 kg
<b>Configuration:</b>	On Base; Two-Side Operated
<b>Front Plates Power:</b>	8 - 8 kW
<b>Back Plates Power:</b>	8 - 8 kW
<b>Front Plates dimensions:</b>	320x320 320x320
<b>Back Plates dimensions:</b>	320x320 320x320
<b>Induction Top Dimensions (width):</b>	1000 mm
<b>Induction Top Dimensions (depth):</b>	900 mm

**Sustainability**

**Current consumption:** 43 Amps