Modular Cooking Range Line thermaline 90 - 4 Zone Full Surface Induction Top on Cupbpard Base, 1 Side, H=700

589735 (MCJDEAJ9AA)

Free-zone Induction on cupboard base (34x72x33h cm), H2, 4 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 16 pots&pans. Minimum cookware diameter is 7 mm. UI design to control each coil independetly, 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, 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.
- Cupboard door handle is ergonomically designed with silicon "soft" grip for easy handling and cleaning.

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 (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).
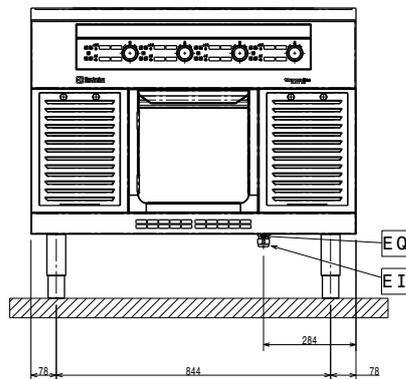
APPROVAL:

Optional Accessories

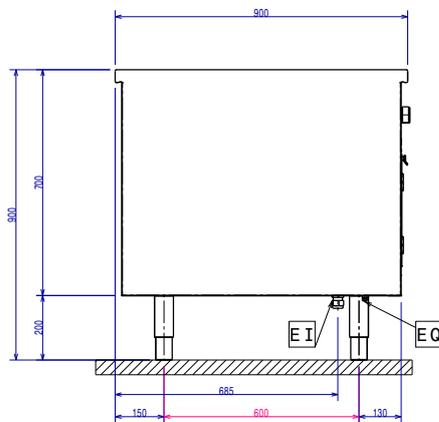|		
• Scraper for cook tops	PNC 910601	❏
• Connecting rail kit, 900mm	PNC 912502	❏
• Stainless steel side panel, 900x700mm, freestanding	PNC 912512	❏
• Portioning shelf, 1000mm width	PNC 912528	❏
• Portioning shelf, 1000mm width	PNC 912558	❏
• Folding shelf, 300x900mm	PNC 912581	❏
• Folding shelf, 400x900mm	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, 1000mm width	PNC 912636	❏
• Stainless steel side kicking strip left and right, freestanding, 900mm width	PNC 912657	❏
• Stainless steel side kicking strip left and right, back-to-back, 1810mm width	PNC 912663	❏
• Stainless steel plinth, freestanding, 1000mm width	PNC 912960	❏
• 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=700	PNC 913222	❏
• Stainless steel side panel, right, H=700	PNC 913223	❏
• 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 913260	❏
• Side reinforced panel only in combination with side shelf, for back-to-back installations, left	PNC 913275	❏
• Side reinforced panel only in combination with side shelf, for back-to-back installation, right	PNC 913276	❏
• Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated	PNC 913279	❏
• Filter W=1000mm	PNC 913666	❏
• Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)	PNC 913672	❏
• 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 ProThermetic appliances and external appliances - provided that these have at least the same dimensions)	PNC 913688	❏
• Peak management system for Free-zone Induction, half module (8 coils)	PNC 921026	❏

Recommended Detergents

• C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)	PNC 0S2292	❏
• S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T	PNC 0S2881	❏
• S02 Degreaser for ovens and SpeedDelight. Specific for cleaning the cooking chambers of GourmeXpress and SpeeDelight. Active up to a maximum of 50°C Complete with spray bottle Pack of 6 750ml bottles	PNC 0S2882	❏
• S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity	PNC 0S2883	❏
• S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML	PNC 0S2884	❏
• S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity	PNC 0S3257	❏

**Modular Cooking Range Line
thermaline 90 - 4 Zone Full Surface Induction Top on Cupbpard Base, 1
Side, H=700**
The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

2026.02.23

Front

Side

EI = Electrical inlet (power)
EQ = Equipotential screw

Top
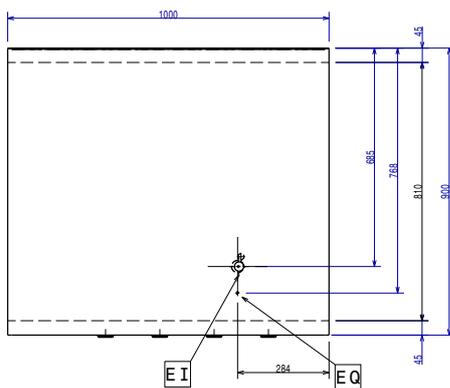
Electric

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:	700 mm
Storage Cavity Dimensions (width):	340 mm
Storage Cavity Dimensions (height):	330 mm
Storage Cavity Dimensions (depth):	716 mm
Net weight:	128 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

Modular Cooking Range Line
thermaline 90 - 4 Zone Full Surface Induction Top on Cupbpard Base, 1
Side, H=700
The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

2026.02.23