

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

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

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

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

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

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



**589736 (MCJDEBJ9AA)**

Free-zone Induction on  
 cupboard base (34x72x33h  
 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 cupboard base, with splashback 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.
- Easy removable door without tools for efficient cleaning.

### Sustainability

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



**APPROVAL:** \_\_\_\_\_

### Optional Accessories

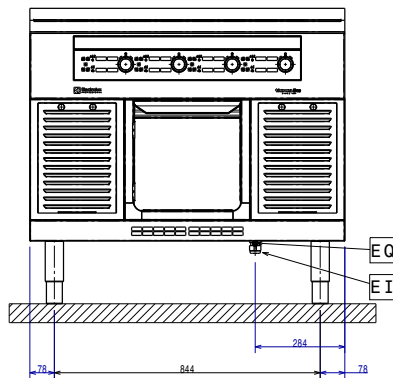
• S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML	PNC 0S2884	<input type="checkbox"/>	• Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)	PNC 913672	<input type="checkbox"/>
• Scraper for cook tops	PNC 910601	<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 ProThermetic appliances and external appliances - provided that these have at least the same dimensions)	PNC 913688	<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 912636	<input type="checkbox"/>			
• Stainless steel side kicking strips left and right, against the wall, 900mm width	PNC 912660	<input type="checkbox"/>			
• Stainless steel side kicking strip left and right, back-to-back, 1810mm width	PNC 912663	<input type="checkbox"/>			
• Stainless steel plinth, against wall, 1000mm width	PNC 912941	<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, 1000x700mm, for units with backsplash	PNC 913015	<input type="checkbox"/>			
• Stainless steel panel, 900x700mm, against wall, left side	PNC 913101	<input type="checkbox"/>			
• Stainless steel panel, 900x700mm, against wall, right side	PNC 913105	<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 913267	<input type="checkbox"/>			
• Side reinforced panel only in combination with side shelf, for against the wall installations, right	PNC 913269	<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"/>			



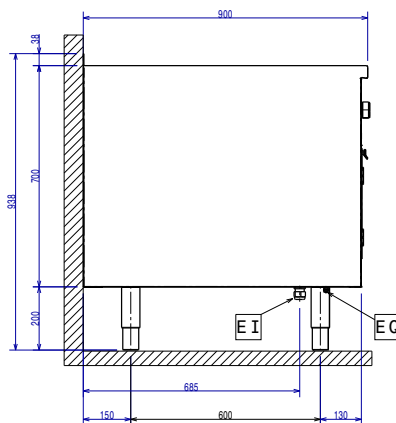
**Electrolux**  
PROFESSIONAL

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**thermaline 90 - 4 Zone Full Surface Induction**  
**Top on Cupboard Base, 1 Side, Backsplash,**  
**H=700**

Front

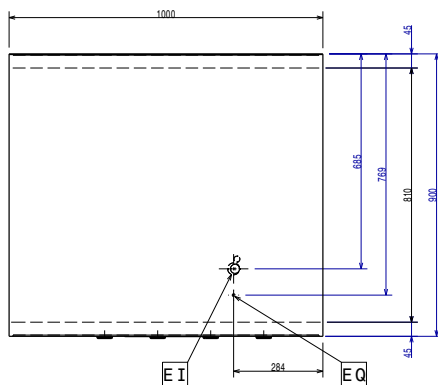


Side



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



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Side, Backsplash, H=700  
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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