

**Modular Cooking Range Line
thermaline 90 - 4 Zone Full Surface
Induction Top on Passthrough Base, 2
Sides, H=800**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



589738 (MCJDFCJ2AA)

Free-zone Induction on
pass-through base
(34x86x33h 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 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.

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).
- 34x82x33cm (wxdxh) passthrough base with round corners H2 for storage.
- IPX5 water resistance certification.

Sustainability

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

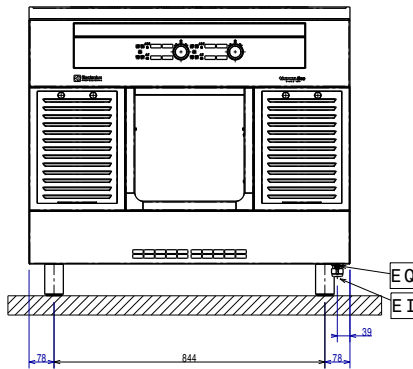


APPROVAL: _____

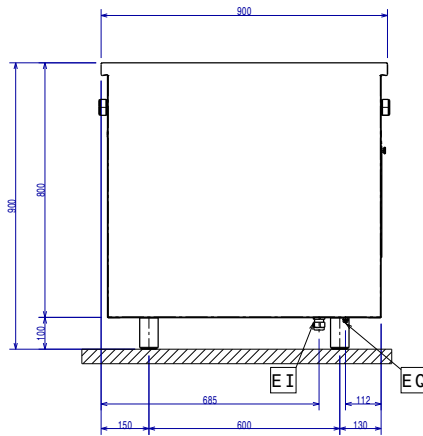
Optional Accessories

• S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML	PNC 0S2884	☐
• Scraper for cook tops	PNC 910601	☐
• Connecting rail kit, 900mm	PNC 912502	☐
• Stainless steel side panel, 900x800mm, freestanding	PNC 912511	☐
• 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 912600	☐
• Stainless steel side kicking strips left and right, freestanding, 900mm width	PNC 912621	☐
• Stainless steel plinth, freestanding, 1000mm width	PNC 912922	☐
• 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	☐
• Insert profile d=900	PNC 913232	☐
• Perforated shelf for warming cabinets and cupboard bases (two-side operated for TL90)	PNC 913237	☐
• Side reinforced panel only in combination with side shelf, for freestanding units	PNC 913259	☐
• Shelf fixation for TL90 two-side operated	PNC 913282	☐
• Filter W=1000mm	PNC 913666	☐
• Stainless steel dividing panel, 900x800mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)	PNC 913673	☐
• 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	☐

Front

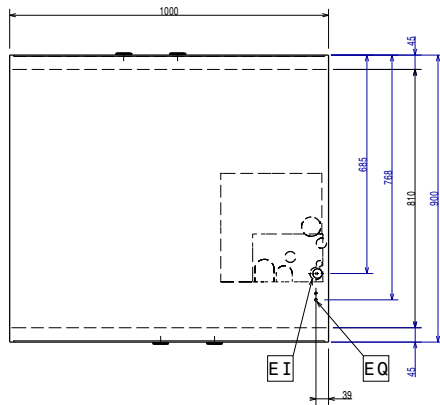


Side



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: Both-Sides Operated; On Base
 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