



**Electrolux**  
PROFESSIONAL

**Cooking Range Line thermaline 90**  
**2 Zone Full Surface Induction Top, 1**  
**Side, H=700 - H3 - Marine USPHS only**  
**M2M**

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

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

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

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

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



**589929 (HCJQGBEODM)**

Full Surface Induction Top  
with generator cabinet, 2  
zones, one-side operated  
with splashback - Marine  
USPHS (only M2M)

### Short Form Specification

**Item No.** \_\_\_\_\_

Unit constructed according to DIN 18860\_2 with 20 mm drop nose top and 120 mm recessed plinth. Internal frame for heavy duty sturdiness in stainless steel. 3mm top with 3 mm reinforcement in 1.4301 (AISI 304). Large multi-coil glass ceramic surface without any "dead" spots allows for quick and easy cleaning. Features 9 power levels with fast deployment to full heating power and very low heat dissipation to the kitchen. Overheat protection switches off the supply in case of overheating. Metal knobs with embedded hygienic "soft-touch" grip enable easier handling and cleaning. IPX6 water resistance certification. Configuration: one side operated. Can be installed on any base, also from other supplier. Bases must be designed according to the TL90 and TL85 construction guidelines. The generator cabinet base can be placed anywhere within the cooking block. Rolling rack included.

### Main Features

- Almost the entire surface of the ceramic plate can be used without "dead" spots.
- Fast deployment with full heating power immediately.
- Low heat dissipation to the kitchen.
- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- Pans can easily be moved from one area to another without lifting.
- The large surface multi-coil induction top offers a substantial increase in pan and pot capacity thanks to the seamless transition between individual heating zones, ideal for à la carte operation.
- The smooth glass-ceramic surface can be quickly and easily cleaned, thus providing maximum hygiene.
- All major components may be easily accessed from the front.
- 9 power levels.
- IPX6 water protection.
- <p>The generator cabinet base can be placed anywhere within the cooking block.</p>
- <p>Heavy-duty control knobs with a vertical metal insert and an integrated hygienic soft-touch grip for easier handling and cleaning. The special design of the controls prevents infiltration of liquids or soil into vital components.</p>

### Construction

- Control light for each zone.
- Internal frame for heavy duty sturdiness in stainless steel.
- 6mm ceran glass surface.
- 3mm top with 3 mm reinforcement in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top.
- <p>Also available with 400V / 3ph / 50/60 Hz.</p>

### Sustainability



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

### Optional Accessories

- S04 Glasses & Hard Surfaces Cleaner, 6 x 750ml bottles PNC 0S2884 ☐
- Scraper for cook tops PNC 910601 ☐
- Portioning shelf 1000x65mm - Marine USPHS (only M2M) PNC 913713 ☐

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



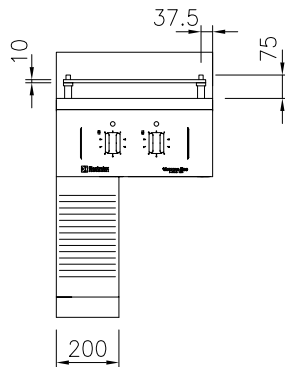
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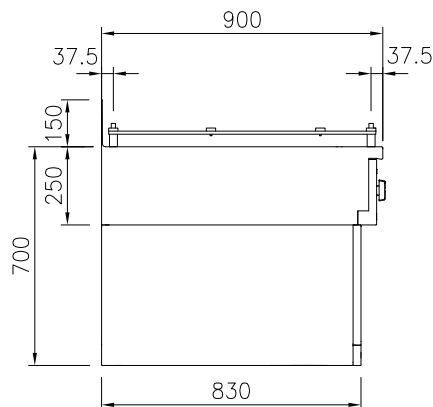
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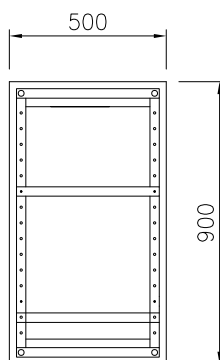
Front



Side



Top



EI = Electrical inlet (power)  
EQ = Equipotential screw

**Electric**

Supply voltage: 440 V/3 ph/60 Hz  
Total Watts: 14 kW

**Key Information:**

External dimensions, Width: 500 mm  
External dimensions, Depth: 900 mm  
External dimensions, Height: 700 mm  
Net weight: 85 kg  
Configuration: One-Side Operated  
Front Plates Power: 7 - 0 kW  
Back Plates Power: 7 - kW  
Front Plates dimensions: 420x370  
Back Plates dimensions: 420x370  
Induction Top Dimensions (width): 500 mm  
Induction Top Dimensions (depth): 900 mm

**Sustainability**

Current consumption: 19.5 Amps



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only M2M  
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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