



**Electrolux**  
PROFESSIONAL

## Modular Cooking Range Line thermaline 90 - 2 Zone Electric Solid Top with Ecotop, 2 Sides

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

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

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

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

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



589005 (MCLBACEOAO)

Electric Solid Top, 2 zones,  
ecoTop coating, two-side  
operated

### Short Form Specification

#### Item No. \_\_\_\_\_

Unit constructed according to DIN 18860\_2 with 20 mm drop nose top. 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. ECOTOP model with a 20 mm thick steel cooking surface with heat retaining coating. 2 independently controlled heating zones with 2 electronic sensors per zone for temperature surface control and 8 power levels. Rapid plate heat up, continuously ready to use. Overheat protection switches off the supply in case of overheating. Standby function saves energy and quickly recovers maximum power. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

IPX5 water resistance certification.

Configuration: Two-side operated top with backsplash. The base needs to be supplied by the factory. Please include appropriate base.

### Main Features

- 2 heating zones independently controlled.
- Rapid heat up of the plate and continuously ready for use.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Pans can easily be moved from one area to another without lifting.
- Wide rounded cleaning zone around the plates for easier cleaning.
- All major components may be easily accessed from the front.
- 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.
- Metal knobs with embedded hygienic "soft-touch" grip for easier handling and cleaning. The special design of the controls prevents infiltration of liquids or soil into vital components.
- Large visible digital display manufactured in tempered glass to resist heat and chemicals, showing temperatures or power settings. The display also shows on/off status of the appliance and on/off status of the heating elements.
- Cooking plate and base joint profile guarantee against soil infiltration.
- Two electronic sensors per zone to control surface temperature and to protect cooking plate from overheating.
- 8 power levels.
- ECOTOP model has a 20 mm thick steel DIN 1.7335 nickel coated cooking surface.

### Construction

- 2 mm top in 1.4301 (AISI 304).
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top.
- IPX5 water resistance certification.
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top and 70 mm recessed plinth.

### Sustainability

- Standby function for energy saving and fast recovery of maximum power.

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



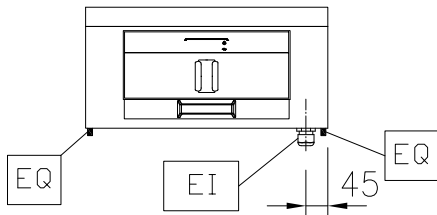
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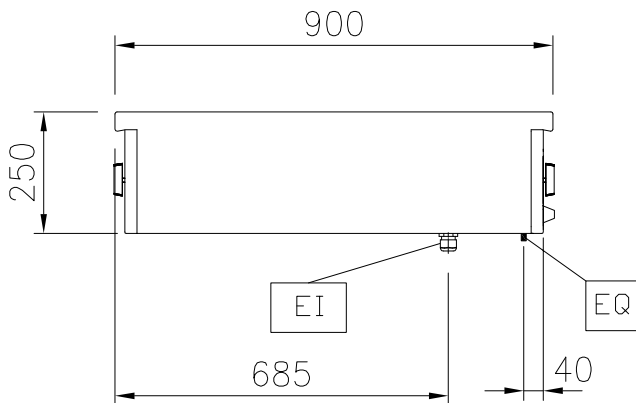
### Optional Accessories

• Connecting rail kit, 900mm	PNC 912502	<input type="checkbox"/>
• Portioning shelf, 500mm width	PNC 912523	<input type="checkbox"/>
• Portioning shelf, 500mm width	PNC 912553	<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"/>
• 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	<input type="checkbox"/>
• 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	<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"/>
• Energy optimizer kit 14A - factory fitted	PNC 913244	<input type="checkbox"/>
• Filter W=500mm	PNC 913664	<input type="checkbox"/>
• Electric mains switch 25A 4mm <sup>2</sup> NM for modular H800 electric units (factory fitted)	PNC 913676	<input type="checkbox"/>

Front

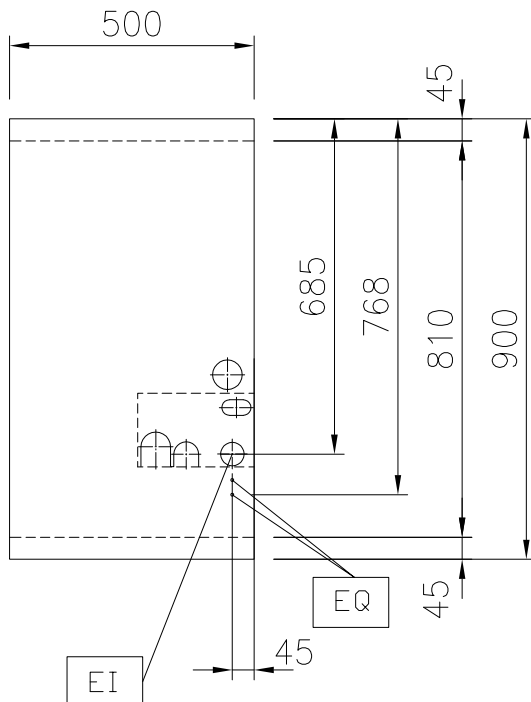


Side



EI = Electrical inlet (power)  
EQ = Equipotential screw

Top



## Electric

Supply voltage: 400 V/3N ph/50/60 Hz  
Total Watts: 6 kW

## Key Information:

Working Temperature MIN: 100 °C  
Working Temperature MAX: 450 °C  
External dimensions, Width: 500 mm  
External dimensions, Depth: 900 mm  
External dimensions, Height: 250 mm  
Net weight: 75 kg  
Configuration: Two-Side Operated; Top  
Front Plates Power: 3 - 0 kW  
Back Plates Power: 3 - kW  
Solid top usable surface (width): 360 mm  
Solid top usable surface (depth): 730 mm

## Sustainability

Current consumption: 13 Amps