



**Electrolux**  
PROFESSIONAL

## Modular Cooking Range Line thermaline 90 - 4 Zone Electric Solid Top, 2 Sides

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

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

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

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

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



**589008 (MCLCACJOAO)**

Electric Solid Top, 4 zones,  
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. Solid top made of smooth, pore-free, steel. 4 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

- Rapid heat up of the plate and continuously ready for use.
- 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.
- 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.
- 4 heating zones independently controlled.
- Solid top cooking surface made of 20 mm thick steel, DIN 1.7335, smooth pore-free and easy to clean.

### 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: \_\_\_\_\_

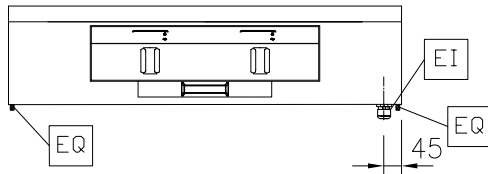


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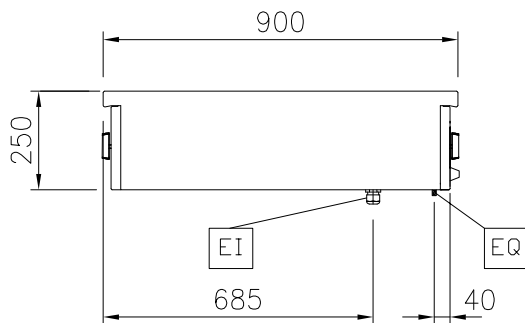
### Optional Accessories

• Connecting rail kit, 900mm	PNC 912502	<input type="checkbox"/>
• Portioning shelf, 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"/>
• 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 40A - factory fitted	PNC 913248	<input type="checkbox"/>
• Filter W=1000mm	PNC 913666	<input type="checkbox"/>
• Electric mains switch 63A 10mm <sup>2</sup> NM for modular H800 electric units (factory fitted)	PNC 913677	<input type="checkbox"/>

Front

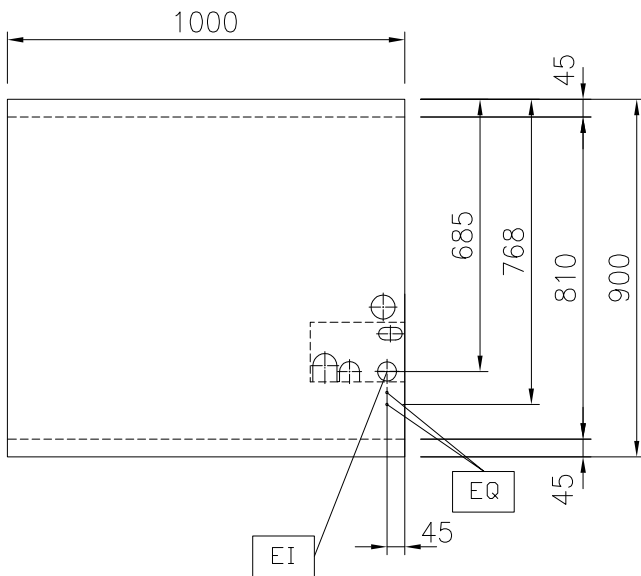


Side



EI = Electrical inlet (power)  
EQ = Equipotential screw

Top



## Electric

Supply voltage: 400 V/3N ph/50/60 Hz  
Total Watts: 16 kW

## Key Information:

Working Temperature MIN: 100 °C  
Working Temperature MAX: 450 °C  
External dimensions, Width: 1000 mm  
External dimensions, Depth: 900 mm  
External dimensions, Height: 250 mm  
Net weight: 160 kg  
Configuration: Two-Side Operated;Top  
Front Plates Power: 4 - 4 kW  
Back Plates Power: 4 - 4 kW  
Solid top usable surface (width): 820 mm  
Solid top usable surface (depth): 720 mm

## Sustainability

Current consumption: 34.8 Amps