



**Electrolux**  
PROFESSIONAL

**Modular Cooking Range Line  
thermaline 90 - 4 Zone Electric  
Solid Top with Ecotop, 2 Sides**

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

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

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

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

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



**589011 (MCLDACJOAO)**

Electric Solid Top, 4 zones,  
ecoTop coating, two-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. ECOTOP model with a 20 mm thick steel cooking surface with heat retaining coating. 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: 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.
- 4 heating zones independently controlled.

**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.



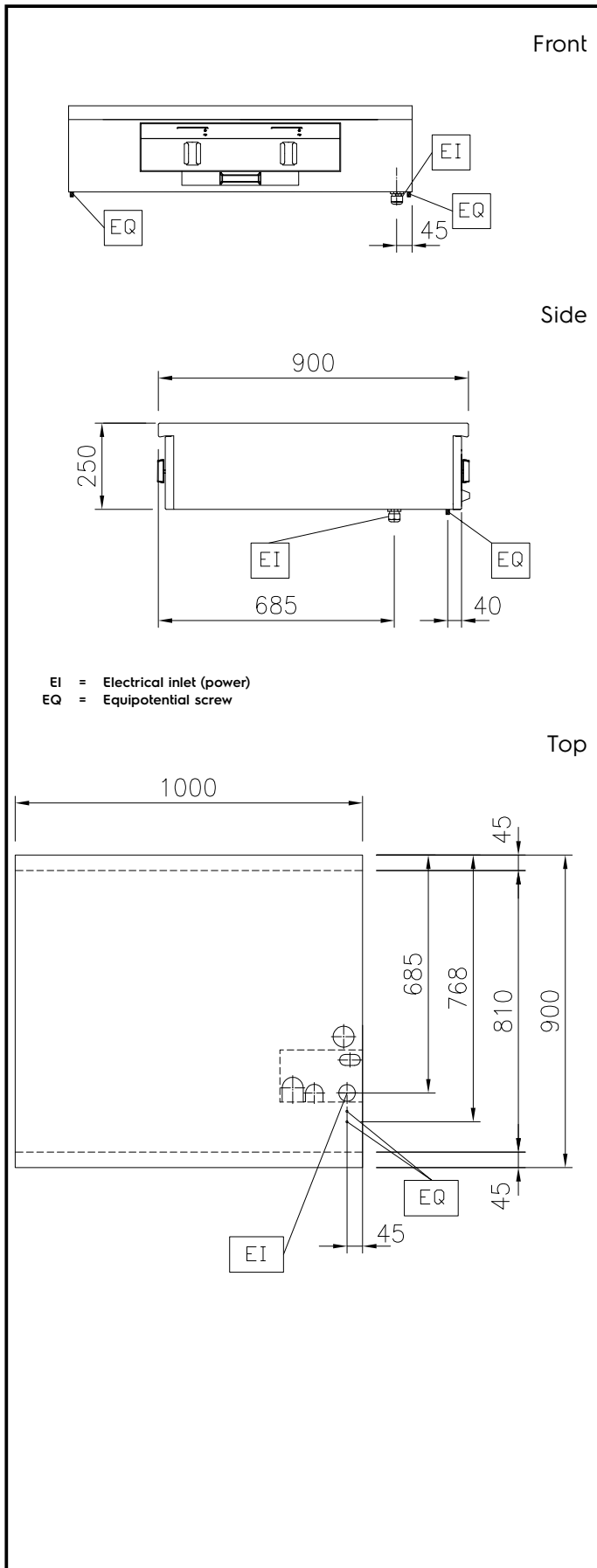
APPROVAL: \_\_\_\_\_



Experience the Excellence  
[www.electroluxprofessional.com](http://www.electroluxprofessional.com)

**Optional Accessories**

- Connecting rail kit, 900mm PNC 912502
- 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
- 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
- Energy optimizer kit 40A - factory fitted PNC 913248
- Filter W=1000mm PNC 913666
- Electric mainswitch 63A 10mm<sup>2</sup> NM for modular H800 electric units (factory fitted) PNC 913677



## 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
----------------------	-----------