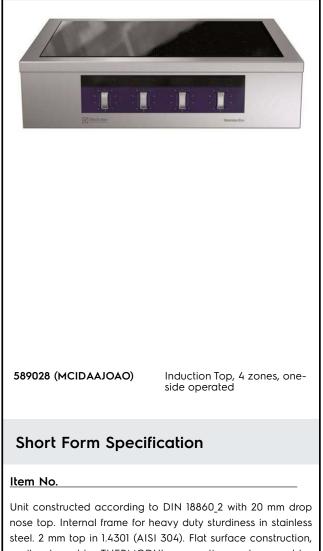
Electrolux PROFESSIONAL

Modular Cooking Range Line thermaline 90 - 4 Zone Induction Top, 1 Side

| MODEL # NAME # SIS # AIA # | ITEM # | _ |
|-------------------------------------|--------------|---|
| SIS # | MODEL # | _ |
| | NAME # | _ |
| <u>AIA #</u> | <u>SIS #</u> | _ |
| | AIA # | _ |



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. Smooth 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 silicon "soft" grip enable easier handling and cleaning. IPX5 water resistance certification.

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

Main Features

- 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.
- 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.
- 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 "softtouch" 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.
- 9 power levels.
- Fast deployment with full heating power immediately.
- Low heat dissipation to the kitchen.

Construction

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

Sustainability

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

APPROVAL:



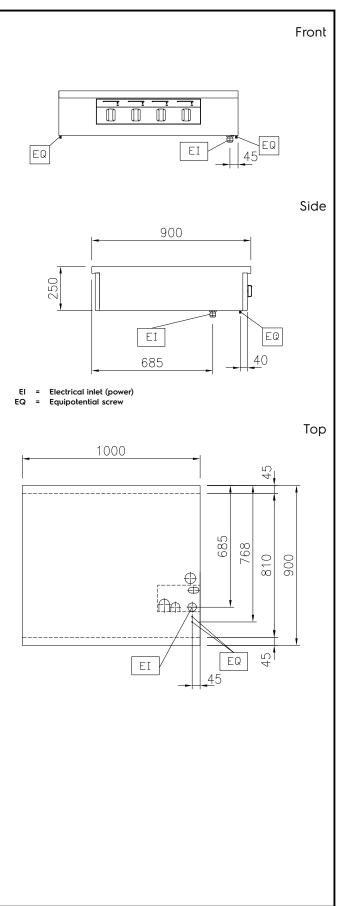
Optional Accessories

| Scraper for cook tops Connecting rail kit, 900mm Portioning shelf, 1000mm width Portioning shelf, 1000mm width Folding shelf, 300x900mm Folding shelf, 400x900mm Fixed side shelf, 200x900mm Fixed side shelf, 300x900mm Fixed side shelf, 400x900mm 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 910601 PNC 912502 PNC 912528 PNC 912558 PNC 912581 PNC 912582 PNC 912589 PNC 912590 PNC 912591 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), or 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 | |
| • T-connection rail for back-to-back installations without backsplash (to be ordered as S-code) | PNC 913227 | |
| Insert profile d=900 | PNC 913232 | |
| • Endrail kit, (12.5mm), for back-to-back installation, left | PNC 913251 | |
| • Endrail kit, (12.5mm), for back-to-back installation, right | PNC 913252 | |
| Endrail kit, flush-fitting, for back-to- back installation, left | PNC 913255 | |
| Endrail kit, flush-fitting, for back-to- back installation, right | PNC 913256 | |
| • Filter W=1000mm | PNC 913666 | |
| Electric mainswitch 63A 10mm2 NM for modular H800 electric units (factory fitted) | PNC 913677 | |









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| Supply voltage: Total Watts: | 400 V/3N ph/50/60 Hz 20 kW |
| Key Information: | |
| External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight: Configuration: Front Plates Power: Back Plates Power: Front Plates dimensions: Back Plates dimensions: Induction Top Dimensions (width): Induction Top Dimensions (depth): | 1000 mm 900 mm 250 mm 94 kg One-Side Operated;Top 5 - 5 kW 320x330 320x330 320x330 320x330 1000 mm 900 mm |
| Sustainability | |

Current consumption:

30 Amps



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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.