



**Electrolux**  
PROFESSIONAL

**Modular Cooking Range Line  
thermaline 90 - 2 Zone Induction  
Wok and Plate, 2 Sides**

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

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

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

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

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



589042 (MCIKACEOAO)

Induction Plate and wok, 2 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. Unit composed of induction wok and plate. Smooth glass ceramic surface without any "dead" spots allows for quick and easy cleaning. The surface is not directly heated to avoid any burnings. Fast deployment with full heating power immediately and very low heat dissipation to the kitchen. Power to the zone can be set with progressive output. 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 resistant certification. Configuration: Two-side operated top with backsplash. The base is supplied by the factory

**Main Features**

- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- IPX5 water resistance certification.
- 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 silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent 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.
- Fast deployment with full heating power immediately.
- Low heat dissipation to the kitchen.
- Power to the zone can be set with progressive output i.e. fine regulation at the lower levels and larger progress at the upper levels.
- The smooth, glass ceramic plate is not directly heated, so there is no burning on cooking surface.
- Unit composed of wok and plate.

**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.
- 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).

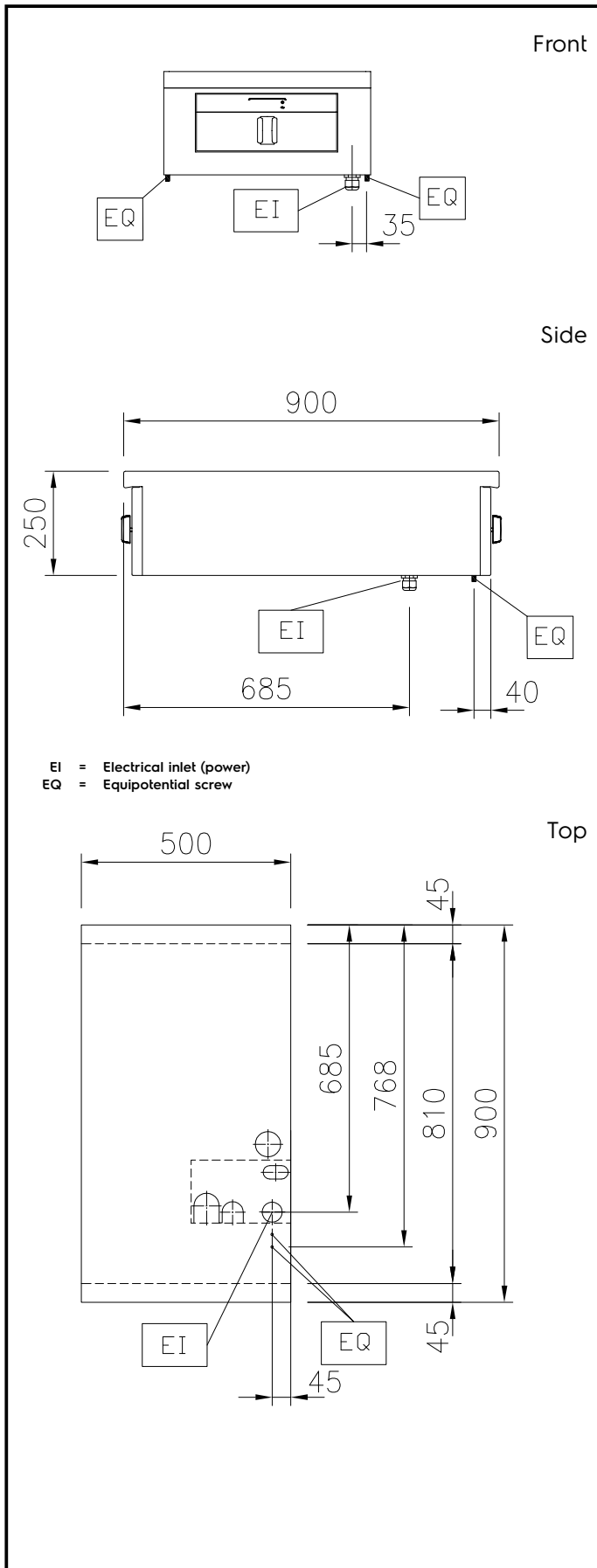
**APPROVAL:** \_\_\_\_\_



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

**Optional Accessories**

- |                                                                                                                                                                      |            |                          |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|--------------------------|
| • Scraper for cook tops                                                                                                                                              | PNC 910601 | <input type="checkbox"/> |
| • Induction Wok pan with wooden handle (diam. 360mm)                                                                                                                 | PNC 910613 | <input type="checkbox"/> |
| • Induction Wok pan with stainless steel handle (diam. 360mm)                                                                                                        | PNC 911587 | <input type="checkbox"/> |
| • 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"/> |
| • 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"/> |



### Electric

Supply voltage:

589042 (MCIKACEOAO)

400 V/3N ph/50/60 Hz

Total Watts:

ISO 9001; ISO 14001 kW

### Key Information:

|                                   |                       |
|-----------------------------------|-----------------------|
| Configuration:                    | Two-Side Operated;Top |
| Front Plates Power:               | 5 - 0 kW              |
| Back Plates Power:                | 5 - kW                |
| Front Plates dimensions:          | Ø 300                 |
| Back Plates dimensions:           | 320x330               |
| Induction Top Dimensions (width): | 500 mm                |
| Induction Top Dimensions (depth): | 900 mm                |
| External dimensions, Width:       | 500 mm                |
| External dimensions, Depth:       | 900 mm                |
| External dimensions, Height:      | 250 mm                |
| Net weight:                       | 25 kg                 |

### Sustainability

|                      |         |
|----------------------|---------|
| Current consumption: | 15 Amps |
|----------------------|---------|