

Modular Cooking Range Line thermaline 90 - 4 Zone Full Surface Induction Top on Open Base, 1 Side, Backsplash, H=700



589055 (MCJDEBJ1AO)

Full Surface Induction Top on Open Base, 4 zones, one-side operated with backsplash - H2

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. Large multi-coil 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: Freestanding, One-side operated with backsplash, on open base, hygienic class H2.

ITEM #		
MODEL #		
NAME #		
<u>SIS #</u>		
AIA #		

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 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.
- 9 power levels.
- Almost the entire surface of the ceramic plate can be used without "dead" spots.
- Fast deployment with full heating power immediately.
- Low heat dissipation to the kitchen.
- The large surface multi-coil induction top offers a substantial increase in pan and pot capacity thanks to the seamless transition between individual heating zones, ideal for à la carte operation.

Construction

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

Sustainability

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

APPROVAL:



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Optional Accessories

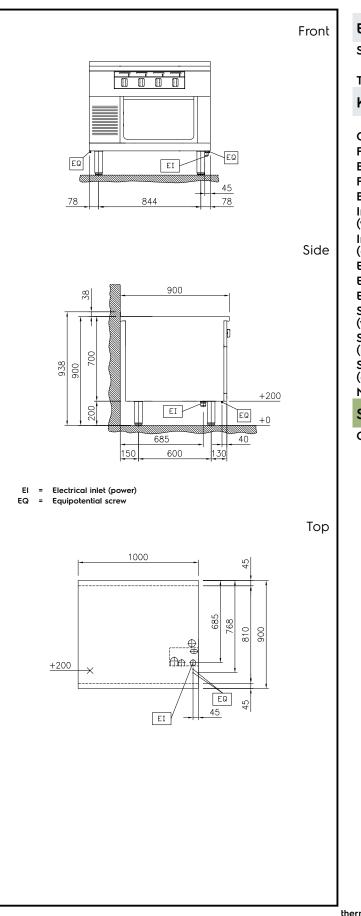
Optional Accessories		
 Scraper for cook tops 	PNC 910601	
 Connecting rail kit for appliances with backsplash, 900mm 	PNC 912499	
 Portioning shelf, 1000mm width 	PNC 912528	
Portioning shelf, 1000mm width	PNC 912558	
 Folding shelf, 300x900mm 	PNC 912581	
• Folding shelf, 400x900mm	PNC 912582	
• Fixed side shelf, 200x900mm	PNC 912589	
• Fixed side shelf, 300x900mm	PNC 912590	
• Fixed side shelf, 400x900mm	PNC 912591	
Stainless steel front kicking strip,	PNC 912636	
1000mm width	1100 /12000	
 Stainless steel side kicking strips left and right, against the wall, 900mm 	PNC 912660	
width		
• Stainless steel side kicking strip left and right, back-to-back, 1810mm width	PNC 912663	
 Stainless steel plinth, against wall, 1000mm width 	PNC 912941	
Connecting rail kit for appliances with	PNC 912981	
backsplash: modular 90 (on the left) to		
ProThermetic tilting (on the right),		
ProThermetic stationary (on the left) to ProThermetic tilting (on the right)		
 Connecting rail kit for appliances with 	PNC 912982	
backsplash: modular 90 (on the right)	1100 /12/02	-
to ProThermetic tilting (on the left),		
ProThermetic stationary (on the right) to		
ProThermetic tilting (on the left)	DU 0 017015	
 Back panel, 1000x700mm, for units with backsplash 	PNC 913015	
 Stainless steel panel, 900x700mm, against wall, left side 	PNC 913101	
 Stainless steel panel, 900x700mm, against wall, right side 	PNC 913105	
• Endrail kit, flush-fitting, with backsplash,	PNC 913117	
leftEndrail kit, flush-fitting, with backsplash,	PNC 913118	
right		
• Endrail kit (12.5mm) for thermaline 90 units with backsplash, left	PNC 913208	
• Endrail kit (12.5mm) for thermaline 90 units with backsplash, right	PNC 913209	
U-clamping rail for back-to-back installations with backsplash	PNC 913226	
 Insert profile d=900 	PNC 913232	
 Perforated shelf for warming cabinets 	PNC 913234	
and cupboard bases (one-side	FINC 915254	
operated TL80-85-90 and two-side		
operated for TL80)		
Side reinforced panel only in	PNC 913267	
combination with side shelf, for against the wall installations, left		
 Side reinforced panel only in 	PNC 913269	
combination with side shelf, for against	1 110 713207	
the wall installations, right		
Shelf fixation for TL80-85-90 one-side	PNC 913281	
operated, TL80 two-side operated		
• Filter W=1000mm	PNC 913666	

- Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)
- Stainless steel side panel, 900x700mm, PNC 913688
 flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances provided that these have at least the same dimensions)



Electrolux PROFESSIONAL

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Electric	
Supply voltage: 589055 (MCJDEBJ1AO) Total Watts:	400 V/3N ph/50/60 Hz 28 kW
Key Information:	
Configuration: Front Plates Power: Back Plates Power: Front Plates dimensions: Back Plates dimensions: Induction Top Dimensions (width): Induction Top Dimensions (depth): External dimensions, Width: External dimensions, Depth: External dimensions, Height: Storage Cavity Dimensions (width): Storage Cavity Dimensions (height): Storage Cavity Dimensions (depth): Net weight:	On Base;One-Side Operated 7 - 7 kW 7 - 7 kW 420x370 420x370 420x370 420x370 1000 mm 900 mm 1000 mm 900 mm 700 mm 580 mm 330 mm 740 mm 120 kg
Sustainability	• •
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Current consumption:

43 Amps



Modular Cooking Range Line thermaline 90 - 4 Zone Full Surface Induction Top on Open Base, 1 Side, Backspilash, H=700 The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.