

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

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

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

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

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

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



**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.

### 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 "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.
- 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

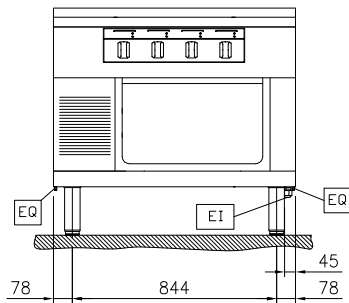
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

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

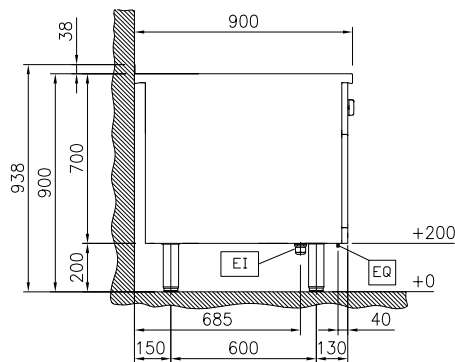
## Optional Accessories

• Scraper for cook tops	PNC 910601	<input type="checkbox"/>
• Connecting rail kit for appliances with backsplash, 900mm	PNC 912499	<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"/>
• Stainless steel front kicking strip, 1000mm width	PNC 912636	<input type="checkbox"/>
• Stainless steel side kicking strips left and right, against the wall, 900mm width	PNC 912660	<input type="checkbox"/>
• Stainless steel side kicking strip left and right, back-to-back, 1810mm width	PNC 912663	<input type="checkbox"/>
• Stainless steel plinth, against wall, 1000mm width	PNC 912941	<input type="checkbox"/>
• Connecting rail kit for appliances with backsplash: modular 90 (on the left) to ProThermatic tilting (on the right), ProThermatic stationary (on the left) to ProThermatic tilting (on the right)	PNC 912981	<input type="checkbox"/>
• Connecting rail kit for appliances with backsplash: modular 90 (on the right) to ProThermatic tilting (on the left), ProThermatic stationary (on the right) to ProThermatic tilting (on the left)	PNC 912982	<input type="checkbox"/>
• Back panel, 1000x700mm, for units with backsplash	PNC 913015	<input type="checkbox"/>
• Stainless steel panel, 900x700mm, against wall, left side	PNC 913101	<input type="checkbox"/>
• Stainless steel panel, 900x700mm, against wall, right side	PNC 913105	<input type="checkbox"/>
• Endrail kit, flush-fitting, with backsplash, left	PNC 913117	<input type="checkbox"/>
• Endrail kit, flush-fitting, with backsplash, right	PNC 913118	<input type="checkbox"/>
• Endrail kit (12.5mm) for thermaline 90 units with backsplash, left	PNC 913208	<input type="checkbox"/>
• Endrail kit (12.5mm) for thermaline 90 units with backsplash, right	PNC 913209	<input type="checkbox"/>
• U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code)	PNC 913226	<input type="checkbox"/>
• Insert profile d=900	PNC 913232	<input type="checkbox"/>
• Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80)	PNC 913234	<input type="checkbox"/>
• Side reinforced panel only in combination with side shelf, for against the wall installations, left	PNC 913267	<input type="checkbox"/>
• Side reinforced panel only in combination with side shelf, for against the wall installations, right	PNC 913269	<input type="checkbox"/>
• Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated	PNC 913281	<input type="checkbox"/>
• Filter W=1000mm	PNC 913666	<input type="checkbox"/>

Front

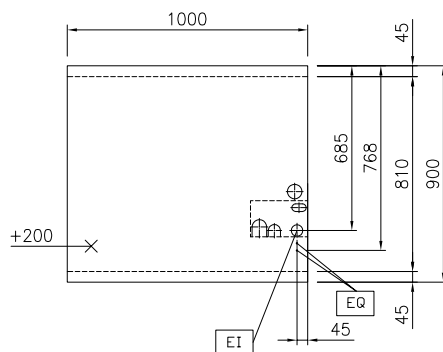


Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw

Top



### Electric

Supply voltage: 400 V/3N ph/50/60 Hz  
 Total Watts: 28 kW

### Key Information:

External dimensions, Width: 1000 mm  
 External dimensions, Depth: 900 mm  
 External dimensions, Height: 700 mm  
 Storage Cavity Dimensions (width): 580 mm  
 Storage Cavity Dimensions (height): 330 mm  
 Storage Cavity Dimensions (depth): 740 mm  
 Net weight: 120 kg  
 Configuration: On Base; One-Side Operated  
 Front Plates Power: 7 - 7 kW  
 Back Plates Power: 7 - 7 kW  
 Front Plates dimensions: 420x370 420x370  
 Back Plates dimensions: 420x370 420x370  
 Induction Top Dimensions (width): 1000 mm  
 Induction Top Dimensions (depth): 900 mm

### Sustainability

Current consumption: 43 Amps