

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: the 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:



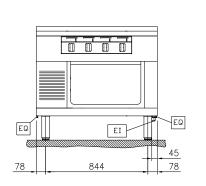


# Modular Cooking Range Line thermaline 90 - 4 Zone Full Surface Induction Top on Open Base, 1 Side, Backsplash, H=700

|   | Optional Accessories Scraper for cook tops  | PNC 910601               | <ul> <li>Stainless steel dividing panel,<br/>900x700mm, (it should only be used<br/>between Electrolux Professional</li> </ul> | PNC 913672 |  |
|---|---|--------------------------|--|------------|--|
| • | Connecting rail kit for appliances with   | PNC 912499               | thermaline Modular 90 and thermaline C90)  |            |  |
|   | backsplash, 900mm Portioning shelf, 1000mm width Portioning shelf, 1000mm width   | PNC 912528<br>PNC 912558 | <ul> <li>Stainless steel side panel, 900x700mm,<br/>flush-fitting (it should only be used</li> </ul>                           | PNC 913688 |  |
|   | Folding shelf, 300x900mm  | PNC 912581               | against the wall, against a niche and in between Electrolux Professional   |            |  |
|   | Folding shelf, 400x900mm  | PNC 912582               | thermaline and ProThermetic  |            |  |
| • | Fixed side shelf, 200x900mm   | PNC 912589               | appliances and external appliances - provided that these have at least the   |            |  |
| • | Fixed side shelf, 300x900mm   | PNC 912590               | same dimensions)   |            |  |
|   | Fixed side shelf, 400x900mm   | PNC 912591               |  |            |  |
|   | Stainless steel front kicking strip,<br>1000mm width  | PNC 912636               |  |            |  |
|   | Stainless steel side kicking strips left and right, against the wall, 900mm width   | PNC 912660               |  |            |  |
|   | Stainless steel side kicking strip left and right, back-to-back, 1810mm width   |                          |  |            |  |
|   | Stainless steel plinth, against wall,<br>1000mm width   | PNC 912941               |  |            |  |
| • | Connecting rail kit for appliances with<br>backsplash: modular 90 (on the left) to<br>ProThermetic tilting (on the right),<br>ProThermetic stationary (on the left) to<br>ProThermetic tilting (on the right) | PNC 912981               |  |            |  |
| • | Connecting rail kit for appliances with<br>backsplash: modular 90 (on the right)<br>to ProThermetic tilting (on the left),<br>ProThermetic stationary (on the right) to<br>ProThermetic tilting (on the left) | PNC 912982               |  |            |  |
| • | 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, left   |                          |  |            |  |
|   | Endrail kit, flush-fitting, with backsplash, 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 (to be ordered as S-code)  | PNC 913226               |  |            |  |
| • | Insert profile d=900  | PNC 913232               |  |            |  |
| • | Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80)  | PNC 913234               |  |            |  |
| • | Side reinforced panel only in<br>combination with side shelf, for against<br>the wall installations, left   | PNC 913267               |  |            |  |
| • | Side reinforced panel only in<br>combination with side shelf, for against<br>the wall installations, right  | PNC 913269               |  |            |  |
| • | Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated   | PNC 913281               |  |            |  |
| • | Filter W=1000mm   | PNC 913666               |  |            |  |

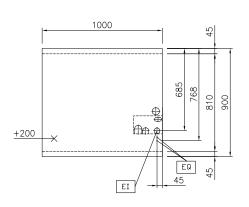






900 82 900 +200 685 150 600 130

EI = Electrical inlet (power)
EQ = Equipotential screw



## **Electric**

Front

Side

Top

 $\textbf{Supply voltage:} \hspace{1.5cm} 400 \text{ V/3N ph/50/60 Hz}$ 

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):

Storage Cavity Dimensions

(height): Storage Cavity Dimensions

(depth):
Net weight:

On Base;One-Side Configuration: 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):

**Induction Top Dimensions** 

1000 mm 900 mm

580 mm

330 mm

740 mm

120 kg

Sustainability

(depth):

Current consumption: 43 Amps

