![Electrolux Professional logo]

Modular Cooking Range Line thermaline 90 - 2-Burner Gas Top with Ecoflam, 1 Side, Backsplash

589080 (MCGDABEOPI)   2-Burner gas Top, ecoflam, one-side operated with backsplash

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. 2 gas burners with optimized combustion, flame failure device, thermocouple safety hand valve and protected pilot flame. Triple ring "flower" flame burners with anti-clogging design. Manual gas valves allow precise flame intensity control. Large pan support in cast iron with long center fins for various pan sizes. ECOFLAM pan detection system to save energy and to reduce unnecessary heat radiation in the kitchen. Deep flat spillage tray with rounded corners and drain hole. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

IPX4 water resistant certification.

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

Main Features

- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Large sized pan support in cast iron with long center fins to allow the use of the largest down to the smallest pans.
- Manual gas valves allow precise control of the flame intensity between high and low positions.
- Pans can easily be moved from one area to another without lifting.
- 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.
- Burners with optimized combustion. Triple ring flower flame burners with anti-clogging design.
- Deep flat spillage tray with rounded corners and drain hole to facilitate cleaning.
- Patented Flower Flame burners that adjust to the size and form of the cookware (Patent EP2708813B1 and related family).

Construction

- Each burner equipped with thermocouple safety hand valve and protected pilot flame.
- 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).
- IPx4 water protection.
- 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

- Model is supplied with Ecoflam pan detection system, which reduces energy consumption and unnecessary heat dispersion in the kitchen.
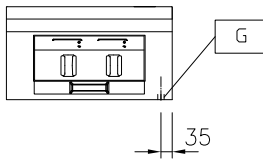
APPROVAL:

Front

Side

35

900

38

288

250

590
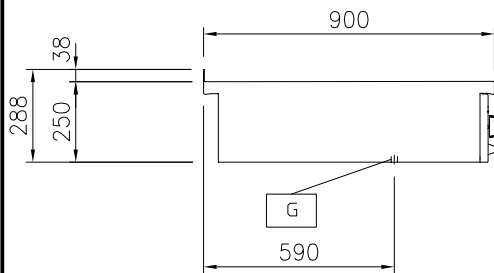
EQ = Equipotential screw
G = Gas connection

Top

500

45

590

810

900

G

36

45
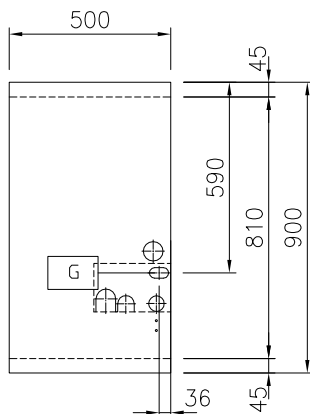
Gas

Gas Power:	20 kW
Gas Type Option:	
Gas Inlet:	1/2"

Key Information:

External dimensions, Width:	500 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	250 mm
Net weight:	41 kg
Configuration:	One-Side Operated;Top
Front Burners Power:	ISO 9001; ISO 14001 - kW
Back Burners Power:	10 - 0 kW
Back Burners Dimension - mm	Ø 70
Front Burners Dimension - mm	Ø 70

2025.07.08

Optional Accessories

- Connecting rail kit for appliances with backsplash, 900mm — PNC 912499 ❑
- Portioning shelf, 500mm width — PNC 912523 ❑
- Portioning shelf, 500mm width — PNC 912553 ❑
- 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 ❑
- Connecting rail kit for appliances with backsplash: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) — PNC 912981 ❑
- Connecting rail kit for appliances with backsplash: modular 90 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) — PNC 912982 ❑
- Back panel, 500x700mm, for units with backsplash — PNC 913010 ❑
- Back panel, 500x800mm, for units with backsplash — PNC 913023 ❑
- Endrail kit, flush-fitting, with backsplash, left — PNC 913117 ❑
- Endrail kit, flush-fitting, with backsplash, right — PNC 913118 ❑
- 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 ❑
- Kit LPG nozzles for 2 burner (10 kW) gas 30/31 — PNC 913288 ❑
- Stainless steel side panel (12,5mm), 900x400mm, left side, wall mounted — PNC 913636 ❑
- Stainless steel side panel (12,5mm), 900x400mm, right side, wall mounted — PNC 913637 ❑
- Stainless steel side panel, 900x400mm, flush-fitting, left side, wall mounted — PNC 913638 ❑
- Stainless steel side panel, 900x400mm, flush-fitting, right side, wall mounted — PNC 913639 ❑
- Wall mounting kit top - TL85/90 - Factory Fitted — PNC 913649 ❑
- Gas mainswitch for modular H800 gas units (factory fitted) — PNC 913698 ❑

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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.

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