

Modular Cooking Range Line thermaline 90 - 2 Zone Full Surface Induction Top on Open Base, 1 Side, H=800



589354 (MCJBFAE1AO)

Full Surface Induction Top on Open Base, 2 zones, one-side operated - 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, on open base, hygienic class H2.

ITEM #
MODEL #
NAME #
SIS #
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 "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:



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Optional Accessories		
Scraper for cook tops	PNC 910601	
Connecting rail kit, 900mm	PNC 912502	
• Stainless steel side panel, 900x800mm, freestanding	PNC 912511	
 Portioning shelf, 500mm width 	PNC 912523	
 Portioning shelf, 500mm width 	PNC 912553	
 Folding shelf, 300x900mm 	PNC 912581	
Folding shelf, 400x900mm Five d side shelf, 200x000mm	PNC 912582	
Fixed side shelf, 200x900mmFixed side shelf, 300x900mm	PNC 912589 PNC 912590	
 Fixed side shelf, 400x900mm 	PNC 912591	
 Stainless steel front kicking strip, 500mm width 	PNC 912595	
 Stainless steel side kicking strips left and right, freestanding, 900mm width 	PNC 912621	
 Stainless steel side kicking strips left and right, back-to-back, 1810mm width 	PNC 912627	
 Stainless steel plinth, freestanding, 500mm width 	PNC 912917	
 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	
• 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	
 Endrail kit, flush-fitting, left 	PNC 913111	
 Endrail kit, flush-fitting, right 	PNC 913112	
• Endrail kit (12.5mm) for thermaline 90 units, left	PNC 913202	
 Endrail kit (12.5mm) for thermaline 90 units, right 	PNC 913203	
 Stainless steel side panel, left, H=800, flush 	PNC 913224	
 Stainless steel side panel, left, H=800, flush 	PNC 913225	
• T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)	PNC 913227	
 Insert profile d=900 	PNC 913232	
 Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side 	PNC 913233	
operated for TL80) • Endrail kit, (12.5mm), for back-to-back	PNC 913251	
 installation, left Endrail kit, (12.5mm), for back-to-back 	PNC 913252	
installation, right • Endrail kit, flush-fitting, for back-to-	PNC 913255	
 back installation, left Endrail kit, flush-fitting, for back-to- back installation, right 	PNC 913256	
 back installation, right Side reinforced panel only in combination with side shelf, for 	PNC 913259	
 freestanding units Side reinforced panel only in combination with side shelf, for back- 	PNC 913277	
 to-back installations, left Side reinforced panel only in combination with side shelf, for back- 	PNC 913278	
to-back installation, right		

• Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated PNC 913279 PNC 913664

PNC 913676

- Filter W=500mm
- Electric mainswitch 25A 4mm2 NM for modular H800 electric units (factory fitted)



Electrolux PROFESSIONAL

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400 V/3N ph/50/60 Hz

14 kW

500 mm

900 mm

800 mm

340 mm

330 mm

740 mm

Operated

7 - 0 kW

420x370

420x370

500 mm

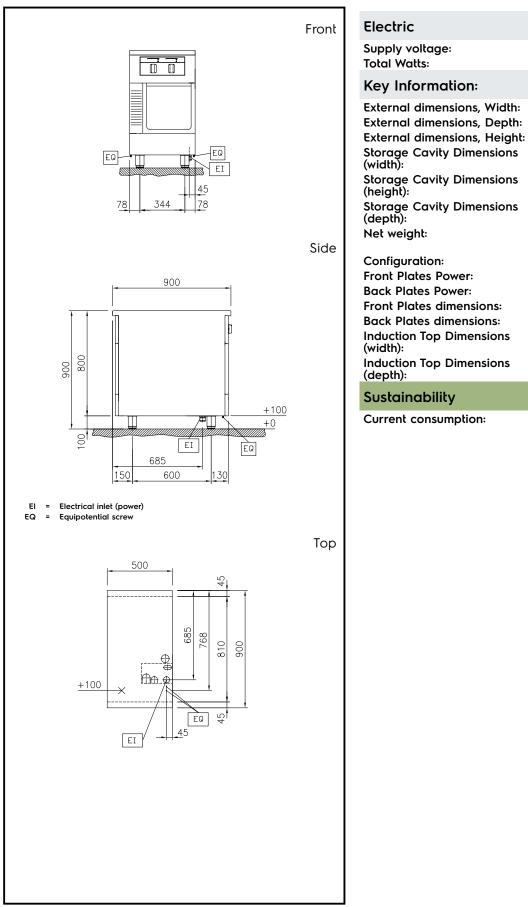
900 mm

21.5 Amps

7 - kW

On Base; One-Side

52 kg



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