

Modular Cooking Range Line thermaline 90 - 4 Zone Full Surface Induction Top on Open Base, 1 Side, H=800



589363 (MCJDFAJIAO)

Full Surface Induction Top on Open Base, 4 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 #       |  |
| <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 "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               |   |
| <ul> <li>Connecting rail kit, 900mm</li> </ul>   | PNC 912502               |   |
| <ul> <li>Stainless steel side panel, 900x800mm,<br/>freestanding</li> </ul>  | PNC 912511               |   |
| <ul> <li>Portioning shelf, 1000mm width</li> </ul>   | PNC 912528               |   |
| <ul> <li>Portioning shelf, 1000mm width</li> </ul>   | PNC 912558               |   |
| <ul> <li>Folding shelf, 300x900mm</li> </ul>   | PNC 912581               |   |
| <ul> <li>Folding shelf, 400x900mm</li> </ul>   | PNC 912582               |   |
| • Fixed side shelf, 200x900mm  | PNC 912589               |   |
| Fixed side shelf, 300x900mm     Fixed side shelf, (20x200mm)   | PNC 912590<br>PNC 912591 |   |
| <ul><li>Fixed side shelf, 400x900mm</li><li>Stainless steel front kicking strip,</li></ul>   | PNC 912591<br>PNC 912600 |   |
| 1000mm width   |                          | - |
| <ul> <li>Stainless steel side kicking strips left<br/>and right, freestanding, 900mm width</li> </ul>  | PNC 912621               |   |
| <ul> <li>Stainless steel side kicking strips left<br/>and right, back-to-back, 1810mm width</li> </ul>   | PNC 912627               |   |
| <ul> <li>Stainless steel plinth, freestanding,<br/>1000mm width</li> </ul>   | PNC 912922               |   |
| <ul> <li>Connecting rail kit: modular 90 (on the<br/>left) to ProThermetic tilting (on the<br/>right), ProThermetic stationary (on the<br/>left) to ProThermetic tilting (on the right)</li> </ul> | 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               |   |
| <ul> <li>Endrail kit, flush-fitting, right</li> </ul>  | PNC 913112               |   |
| <ul> <li>Endrail kit (12.5mm) for thermaline 90<br/>units, left</li> </ul>   | PNC 913202               |   |
| <ul> <li>Endrail kit (12.5mm) for thermaline 90<br/>units, right</li> </ul>  | PNC 913203               |   |
| <ul> <li>Stainless steel side panel, left, H=800,<br/>flush</li> </ul>   | PNC 913224               |   |
| <ul> <li>Stainless steel side panel, left, H=800,<br/>flush</li> </ul>   | PNC 913225               |   |
| <ul> <li>T-connection rail for back-to-back<br/>installations without backsplash (to be<br/>ordered as S-code)</li> </ul>  | PNC 913227               |   |
| Insert profile d=900   | PNC 913232               |   |
| <ul> <li>Perforated shelf for warming cabinets<br/>and cupboard bases (one-side<br/>operated TL80-85-90 and two-side<br/>operated for TL80)</li> </ul>   | PNC 913234               |   |
| Endrail kit, (12.5mm), for back-to-back installation, left   | PNC 913251               |   |
| <ul> <li>Endrail kit, (12.5mm), for back-to-back<br/>installation, right</li> </ul>  | PNC 913252               |   |
| <ul> <li>Endrail kit, flush-fitting, for back-to-<br/>back installation, left</li> </ul>   | PNC 913255               |   |
| <ul> <li>Endrail kit, flush-fitting, for back-to-<br/>back installation, right</li> </ul>  | PNC 913256               |   |
| Side reinforced panel only in<br>combination with side shelf, for  | PNC 913259               |   |
| <ul> <li>freestanding units</li> <li>Side reinforced panel only in combination with side shelf, for back-to back installations left</li> </ul>   | PNC 913277               |   |
| <ul> <li>to-back installations, left</li> <li>Side reinforced panel only in<br/>combination with side shelf, for back-<br/>to-back installation, right</li> </ul>                                  | PNC 913278               |   |
|  |                          |   |

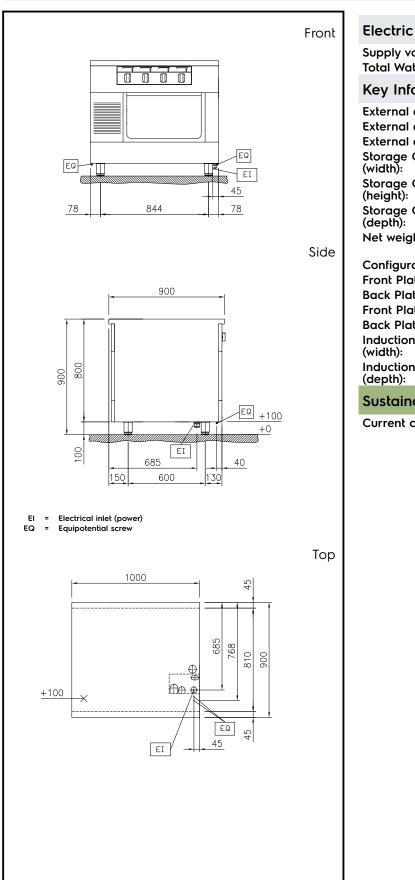
• Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated PNC 913281 PNC 913666 

- Filter W=1000mm
- Electric mainswitch 63A 10mm2 NM for PNC 913677 modular H800 electric units (factory fitted)



# Electrolux PROFESSIONAL

# Modular Cooking Range Line thermaline 90 - 4 Zone Full Surface Induction Top on Open Base, 1 Side, H=800



400 V/3N ph/50/60 Hz Supply voltage: **Total Watts:** 28 kW **Key Information:** External dimensions, Width: 1000 mm External dimensions, Depth: 900 mm External dimensions, Height: 800 mm **Storage Cavity Dimensions** (width): 580 mm **Storage Cavity Dimensions** 330 mm (height): **Storage Cavity Dimensions** 740 mm (depth): Net weight: 120 kg 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): 1000 mm Induction Top Dimensions 900 mm (depth): Sustainability Current consumption: 43 Amps



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