

Modular Cooking Range Line thermaline 90 - 4 Zone Freestanding Electric Solid Top, 1 Side, H=700



589514 (MCLCEAJDAO)

Electric Solid Top, 4 zones, one-side operated

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. Solid top made of smooth, pore-free, steel. 4 independently controlled heating zones with 2 electronic sensors per zone for temperature surface control and 8 power levels. Rapid plate heat up, continuously ready to use. Overheat protection switches off the supply in case of overheating. Standby function saves energy and quickly recovers maximum power. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX5 water resistance certification.

Configuration: Freestanding, One-side operated.

| ITEM # | | |
|---------|--|--|
| MODEL # | | |
| NAME # | | |
| SIS # | | |
| AIA # | | |

Main Features

- 4 heating zones independently controlled.
- Rapid heat up of the plate and continuously ready for use.
- 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.
- Solid top cooking surface made of 20 mm thick steel, DIN 1.7335, smooth pore-free and easy to clean.
- Wide rounded cleaning zone around the plates for easier cleaning.
- IPX5 water resistance certification.
- 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 silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent 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.
- Cooking plate and base joint profile guarantee against soil infiltration.
- Two electronic sensors per zone to control surface temperature and to protect cooking plate from overheating.
- 8 power levels.

Construction

- 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.
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Internal frame for heavy duty sturdiness in stainless steel.

Sustainability

• Standby function for energy saving and fast recovery of maximum power.

APPROVAL:



Optional Accessories

Connecting rail kit, 900mm PNC 912502 Stainless steel side panel, PNC 912512 900x700mm, freestanding PNC 912528 Portioning shelf, 1000mm width PNC 912558 Portioning shelf, 1000mm width PNC 912581 Folding shelf, 300x900mm • Folding shelf, 400x900mm PNC 912582 • Fixed side shelf, 200x900mm PNC 912589 • Fixed side shelf, 300x900mm PNC 912590 • Fixed side shelf, 400x900mm PNC 912591 • Stainless steel front kicking strip, PNC 912636 1000mm width PNC 912657 Stainless steel side kicking strip left and right, freestanding, 900mm width PNC 912663 Stainless steel side kicking strip left and right, back-to-back, 1810mm width • Stainless steel plinth, freestanding, PNC 912960 1000mm width Connecting rail kit: modular 90 (on PNC 912975 the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) PNC 912976 • 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 913111 • Endrail kit, flush-fitting, left • Endrail kit, flush-fitting, right PNC 913112 • Endrail kit (12.5mm) for thermaline 90 PNC 913202 units, left Endrail kit (12.5mm) for thermaline 90 PNC 913203 units, right Stainless steel side panel, left, H=700 PNC 913222 Stainless steel side panel, right, PNC 913223 H=700 • T-connection rail for back-to-back PNC 913227 installations without backsplash • Insert profile d=900 PNC 913232 • Perforated shelf for warming PNC 913235 cabinets and cupboard bases (oneside operated TL80-85-90 and twoside operated for TL80) Energy optimizer kit 40A - factory PNC 913248 fitted PNC 913251 Endrail kit, (12.5mm), for back-to-back installation, left • Endrail kit, (12.5mm), for back-to-PNC 913252 back installation, right Endrail kit, flush-fitting, for back-to-PNC 913255 back installation, left • Endrail kit, flush-fitting, for back-to-PNC 913256 back installation, right • Side reinforced panel only in PNC 913260 combination with side shelf, for

freestanding units • Side reinforced panel only in PNC 913275 combination with side shelf, for back-to-back installations, left

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| Side reinforced panel only in combination with side shelf, for back-to- back installation, right | PNC 913276 | |
|---|------------|--|
| Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated | PNC 913283 | |
| Filter W=1000mm | PNC 913666 | |
| Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90) | PNC 913672 | |
| Stainless steel side panel, 900x700mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions) | PNC 913688 | |

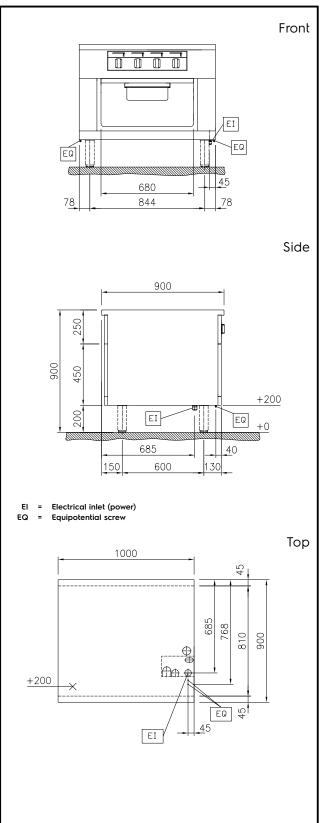


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Electrolux PROFESSIONAL

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| Electric | |
|--|---|
| Supply voltage: 589514 (MCLCEAJDAO) Electrical power max.: | 400 V/3N ph/50/60 Hz 16 kW |
| Key Information: | |
| Configuration: Front Plates Power: Back Plates Power: Solid top usable surface (width): Solid top usable surface (depth): External dimensions, Width: External dimensions, Depth: External dimensions, Height: Storage Cavity Dimensions (width): Storage Cavity Dimensions (height): Storage Cavity Dimensions (depth): Net weight: | On Base;One-Side Operated 4 - 4 kW 4 - 4 kW 820 mm 720 mm 1000 mm 900 mm 700 mm 680 mm 330 mm 740 mm 193 kg |
| Sustainability | |

Current consumption:

34.8 Amps

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