

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

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**589515 (MCLCEBJDAO)** Electric Solid Top, 4 zones, one-side operated with backsplash

### 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 with backsplash.

### Main Features

- 4 heating zones independently controlled.
- Rapid heat up of the plate and continuously ready for use.
- 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.
- 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.
- 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.
- 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
- IPX5 water resistance certification.
- Internal frame for heavy duty sturdiness in stainless steel.

### Sustainability

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

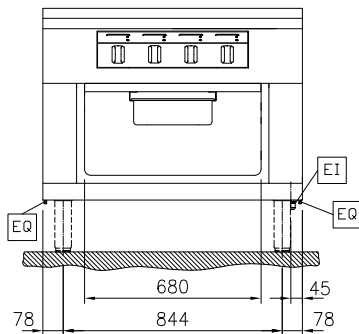


**APPROVAL:** \_\_\_\_\_

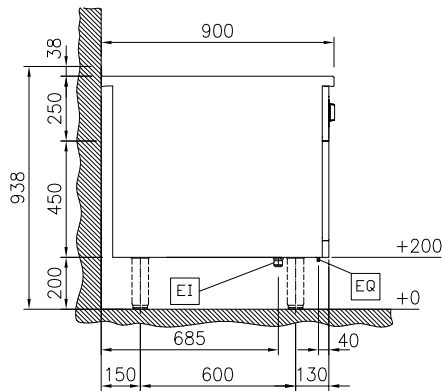
### Optional Accessories

- |   |            |                          |   |            |                          |
|---|------------|--------------------------|---|------------|--------------------------|
| • Connecting rail kit for appliances with backsplash, 900mm   | PNC 912499 | <input type="checkbox"/> | • Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated   | PNC 913283 | <input type="checkbox"/> |
| • Portioning shelf, 1000mm width  | PNC 912528 | <input type="checkbox"/> | • Filter W=1000mm   | PNC 913666 | <input type="checkbox"/> |
| • Portioning shelf, 1000mm width  | PNC 912558 | <input type="checkbox"/> | • Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)  | PNC 913672 | <input type="checkbox"/> |
| • Folding shelf, 300x900mm  | PNC 912581 | <input type="checkbox"/> | • 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 | <input type="checkbox"/> |
| • Folding shelf, 400x900mm  | PNC 912582 | <input type="checkbox"/> |   |            |                          |
| • Fixed side shelf, 200x900mm   | PNC 912589 | <input type="checkbox"/> |   |            |                          |
| • Fixed side shelf, 300x900mm   | PNC 912590 | <input type="checkbox"/> |   |            |                          |
| • Fixed side shelf, 400x900mm   | PNC 912591 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel front kicking strip, 1000mm width   | PNC 912636 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel side kicking strips left and right, against the wall, 900mm width   | PNC 912660 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel side kicking strip left and right, back-to-back, 1810mm width   | PNC 912663 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel plinth, against wall, 1000mm width  | PNC 912941 | <input type="checkbox"/> |   |            |                          |
| • 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 | <input type="checkbox"/> |   |            |                          |
| • 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 | <input type="checkbox"/> |   |            |                          |
| • Back panel, 1000x700mm, for units with backsplash   | PNC 913015 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel panel, 900x700mm, against wall, left side   | PNC 913101 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel panel, 900x700mm, against wall, right side  | PNC 913105 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit, flush-fitting, with backsplash, left   | PNC 913117 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit, flush-fitting, with backsplash, right  | PNC 913118 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit (12.5mm) for thermaline 90 units with backsplash, left  | PNC 913208 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit (12.5mm) for thermaline 90 units with backsplash, right   | PNC 913209 | <input type="checkbox"/> |   |            |                          |
| • U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code)  | PNC 913226 | <input type="checkbox"/> |   |            |                          |
| • Insert profile d=900  | PNC 913232 | <input type="checkbox"/> |   |            |                          |
| • Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80)  | PNC 913235 | <input type="checkbox"/> |   |            |                          |
| • Energy optimizer kit 40A - factory fitted   | PNC 913248 | <input type="checkbox"/> |   |            |                          |
| • Side reinforced panel only in combination with side shelf, for against the wall installations, left   | PNC 913267 | <input type="checkbox"/> |   |            |                          |
| • Side reinforced panel only in combination with side shelf, for against the wall installations, right  | PNC 913269 | <input type="checkbox"/> |   |            |                          |

Front

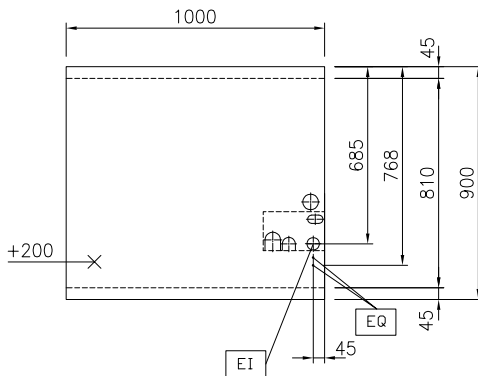


Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw

Top


**Electric**

Supply voltage: 400 V/3N ph/50/60 Hz  
 Electrical power, max: 16 kW

**Key Information:**

Working Temperature MIN: 100 °C  
 Working Temperature MAX: 450 °C  
 External dimensions, Width: 1000 mm  
 External dimensions, Depth: 900 mm  
 External dimensions, Height: 700 mm  
 Storage Cavity Dimensions (width): 680 mm  
 Storage Cavity Dimensions (height): 330 mm  
 Storage Cavity Dimensions (depth): 740 mm  
 Net weight: 193 kg  
 Configuration: On Base;One-Side Operated  
 Front Plates Power: 4 - 4 kW  
 Back Plates Power: 4 - 4 kW  
 Solid top usable surface (width): 820 mm  
 Solid top usable surface (depth): 720 mm

**Sustainability**

Current consumption: 34.8 Amps