

Modular Cooking Range Line thermaline 90 - 4 Zone Freestanding Electric Solid Top with Ecotop, 2 Sides, H=700

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



589519 (MCLDECJDAO)

Electric Solid Top, 4 zones, ecoTop coating, two-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. ECOTOP model with a 20 mm thick steel cooking surface with heat retaining coating. 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, two-side operated.

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.
- Wide rounded cleaning zone around the plates for easier cleaning.
- All major components may be easily accessed from the front.
- ECOTOP model has a 20 mm thick steel DIN 1.7335 nickel coated cooking surface.
- 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 "softtouch" 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:



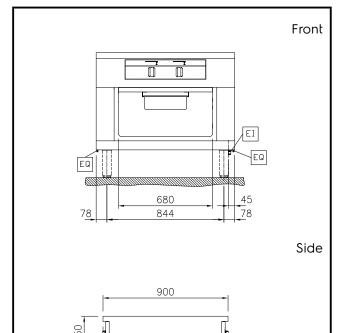


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Optional Accessories		
 Connecting rail kit, 900mm 	PNC 912502	
 Stainless steel side panel, 900x700mm, freestanding 	PNC 912512	
Portioning shelf, 1000mm width	PNC 912528	
Portioning shelf, 1000mm width	PNC 912558	
• Folding shelf, 300x900mm	PNC 912581	
• Folding shelf, 400x900mm	PNC 912582	
• Fixed side shelf, 200x900mm	PNC 912589	
• Fixed side shelf, 300x900mm	PNC 912590	
• Fixed side shelf, 400x900mm	PNC 912591	
01 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	PNC 912636	
1000mm width		_
 Stainless steel side kicking strip left and right, freestanding, 900mm width 	PNC 912657	
 Stainless steel plinth, freestanding, 1000mm width 	PNC 912960	
 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	۵
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	
,	PNC 913111	
Endrail kit, flush-fitting, left Tadrail kit, flush fitting, right	PNC 913112	
• Endrail kit, flush-fitting, right		_
• Endrail kit (12.5mm) for thermaline 90 units, left		
• Endrail kit (12.5mm) for thermaline 90 units, right		
 Insert profile d=900 	PNC 913232	
 Perforated shelf for warming cabinets and cupboard bases (two- side operated for TL90) 	PNC 913238	
Energy optimizer kit 40A - factory fitted	PNC 913248	
Side reinforced panel only in combination with side shelf, for freestanding units	PNC 913260	
Shelf fixation for TL90 two-side operated	PNC 913284	
• Filter W=1000mm	PNC 913666	
Stainless steel dividing panel,	PNC 913672	
900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)		
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	







Electrical inlet (power) **Equipotential screw**

150

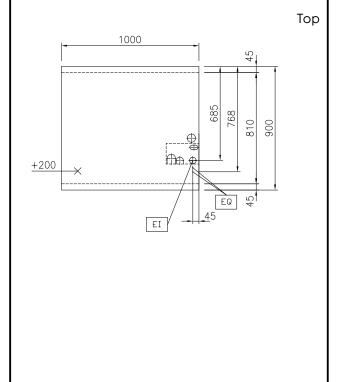
450

200

ΕI

685

600





400 V/3N ph/50/60 Hz Supply voltage:

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

330 mm (height):

Storage Cavity Dimensions

(depth): 740 mm Net weight: 193 kg

On Base;Two-Side Configuration: Operated

820 mm

Front Plates Power: 4 - 4 kW **Back Plates Power:** 4 - 4 kW

Solid top usable surface (width):

Solid top usable surface

720 mm (depth):

Sustainability

+200

+0

EQ

40

30

Current consumption: 34.8 Amps

