

**Modular Cooking Range Line
 thermaline 90 - 2 Zone Freestanding
 Electric Solid Top with Ecotop, 1 Side,
 H=800**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



589523 (MCLBFAEDAO) Electric Solid Top, 2 zones, ecoTop coating, 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. ECOTOP model with a 20 mm thick steel cooking surface with heat retaining coating. 2 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.

Main Features

- 2 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 "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.

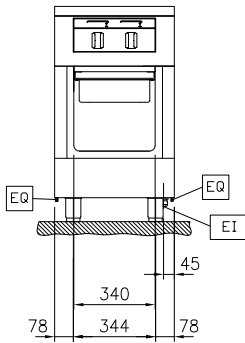


APPROVAL: _____

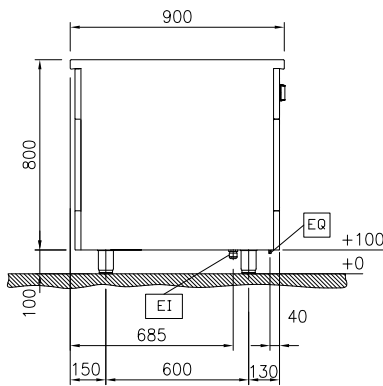
Optional Accessories

- | | | | | | |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|--------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|--------------------------|
| • Connecting rail kit, 900mm | PNC 912502 | <input type="checkbox"/> | • Side reinforced panel only in combination with side shelf, for back-to-back installations, left | PNC 913277 | <input type="checkbox"/> |
| • Stainless steel side panel, 900x800mm, freestanding | PNC 912511 | <input type="checkbox"/> | • Side reinforced panel only in combination with side shelf, for back-to-back installation, right | PNC 913278 | <input type="checkbox"/> |
| • Portioning shelf, 500mm width | PNC 912523 | <input type="checkbox"/> | • Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated | PNC 913279 | <input type="checkbox"/> |
| • Portioning shelf, 500mm width | PNC 912553 | <input type="checkbox"/> | • Filter W=500mm | PNC 913664 | <input type="checkbox"/> |
| • Folding shelf, 300x900mm | PNC 912581 | <input type="checkbox"/> | • Stainless steel dividing panel, 900x800mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90) | PNC 913673 | <input type="checkbox"/> |
| • Folding shelf, 400x900mm | PNC 912582 | <input type="checkbox"/> | • Electric mainswitch 25A 4mm ² NM for modular H800 electric units (factory fitted) | PNC 913676 | <input type="checkbox"/> |
| • Fixed side shelf, 200x900mm | PNC 912589 | <input type="checkbox"/> | • Stainless steel side panel, 900x800mm, 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 913689 | <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, 500mm width | PNC 912595 | <input type="checkbox"/> | | | |
| • Stainless steel side kicking strips left and right, freestanding, 900mm width | PNC 912621 | <input type="checkbox"/> | | | |
| • Stainless steel side kicking strips left and right, back-to-back, 1810mm width | PNC 912627 | <input type="checkbox"/> | | | |
| • Stainless steel plinth, freestanding, 500mm width | PNC 912917 | <input type="checkbox"/> | | | |
| • 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 | <input type="checkbox"/> | | | |
| • 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 | <input type="checkbox"/> | | | |
| • Endrail kit, flush-fitting, left | PNC 913111 | <input type="checkbox"/> | | | |
| • Endrail kit, flush-fitting, right | PNC 913112 | <input type="checkbox"/> | | | |
| • Endrail kit (12.5mm) for thermaline 90 units, left | PNC 913202 | <input type="checkbox"/> | | | |
| • Endrail kit (12.5mm) for thermaline 90 units, right | PNC 913203 | <input type="checkbox"/> | | | |
| • Stainless steel side panel, left, H=800, flush | PNC 913224 | <input type="checkbox"/> | | | |
| • Stainless steel side panel, left, H=800, flush | PNC 913225 | <input type="checkbox"/> | | | |
| • T-connection rail for back-to-back installations without backsplash (to be ordered as S-code) | PNC 913227 | <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 913233 | <input type="checkbox"/> | | | |
| • Energy optimizer kit 14A - factory fitted | PNC 913244 | <input type="checkbox"/> | | | |
| • Endrail kit, (12.5mm), for back-to-back installation, left | PNC 913251 | <input type="checkbox"/> | | | |
| • Endrail kit, (12.5mm), for back-to-back installation, right | PNC 913252 | <input type="checkbox"/> | | | |
| • Endrail kit, flush-fitting, for back-to-back installation, left | PNC 913255 | <input type="checkbox"/> | | | |
| • Endrail kit, flush-fitting, for back-to-back installation, right | PNC 913256 | <input type="checkbox"/> | | | |
| • Side reinforced panel only in combination with side shelf, for freestanding units | PNC 913259 | <input type="checkbox"/> | | | |

Front

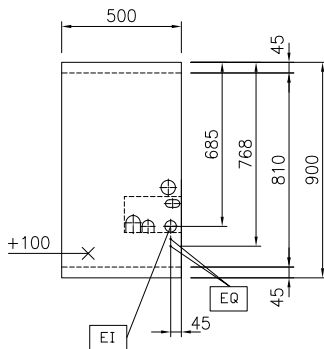


Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top



Electric

Supply voltage: 400 V/3N ph/50/60 Hz
 Electrical power, max: 6 kW

Key Information:

Working Temperature MIN: 100 °C
 Working Temperature MAX: 450 °C
 External dimensions, Width: 500 mm
 External dimensions, Depth: 900 mm
 External dimensions, Height: 800 mm
 Storage Cavity Dimensions (width): 340 mm
 Storage Cavity Dimensions (height): 330 mm
 Storage Cavity Dimensions (depth): 740 mm
 Net weight: 98 kg
 Configuration: On Base; One-Side Operated
 Front Plates Power: 3 - 0 kW
 Back Plates Power: 3 - kW
 Solid top usable surface (width): 360 mm
 Solid top usable surface (depth): 730 mm

Sustainability

Current consumption: 13 Amps