

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

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



589525 (MCLBFCEDAO)

Electric Solid Top, 2 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. 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, two-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 "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:





Optional Accessories	
 Connecting rail kit, 900mm 	PNC 912502
 Stainless steel side panel, 900x800mm, freestanding 	PNC 912511
 Portioning shelf, 500mm width 	PNC 912523
 Portioning shelf, 500mm width 	PNC 912553

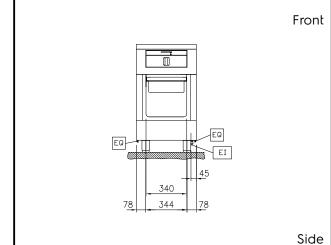
•	Portioning shelf, 500mm width	PNC 912553	
•	Folding shelf, 300x900mm	PNC 912581	
_	Folding shalf 1.00v000mm	DNC 012582	

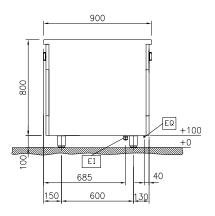
- Folding shelf, 400x900mm • Fixed side shelf, 200x900mm PNC 912589
- Fixed side shelf, 300x900mm PNC 912590 • Fixed side shelf, 400x900mm PNC 912591
- Stainless steel front kicking strip, PNC 912595 500mm width
- Stainless steel side kicking strips left PNC 912621 and right, freestanding, 900mm
- PNC 912917 • Stainless steel plinth, freestanding, 500mm width
- Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on PNC 912975 the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right)
- Connecting rail kit: modular 80 (on PNC 912976 the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on
- the left) • Endrail kit, flush-fitting, left PNC 913111
- 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 PNC 913232 • Insert profile d=900
- Perforated shelf for warming PNC 913236 cabinets and cupboard bases (twoside operated for TL90)
- Energy optimizer kit 14A factory PNC 913244 fitted
- PNC 913259 • Side reinforced panel only in combination with side shelf, for freestanding units
- Shelf fixation for TL90 two-side PNC 913280 operated
- PNC 913664 Filter W=500mm • Stainless steel dividing panel, PNC 913673
- 900x800mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90) PNC 913676 Electric mainswitch 25A 4mm2 NM for modular H800 electric units
- (factory fitted) PNC 913689 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)









Electrical inlet (power) EQ **Equipotential screw**

500 685 810 006 ma. +100 EQ ΕI

Electric

400 V/3N ph/50/60 Hz Supply voltage: 6 kW

Electrical power, max:

Key Information:

100 °C Working Temperature MIN: 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**

330 mm (height): **Storage Cavity Dimensions** (depth): 740 mm

Net weight: 98 kg

On Base;Two-Side Configuration: Operated

Front Plates Power: 3 - 0 kW **Back Plates Power:** 3 - kW

Solid top usable surface

(width): 360 mm Solid top usable surface

730 mm (depth):

Sustainability

Top

Current consumption: 13 Amps

