

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:



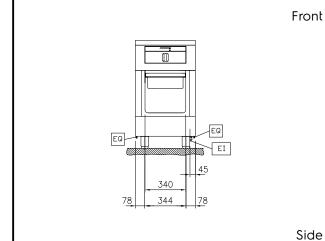


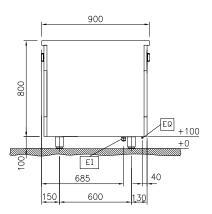
Optional Accessories		
 Connecting rail kit, 900mm 	PNC 912502	
Stainless steel side panel,	PNC 912511	
900x800mm, freestanding	DVIC 010507	
Portioning shelf, 500mm width	PNC 912523	
Portioning shelf, 500mm width Tablicate by 16, 700, 000 and 18	PNC 912553	
• Folding shelf, 300x900mm	PNC 912581	
• Folding shelf, 400x900mm	PNC 912582	
Fixed side shelf, 200x900mmFixed side shelf, 300x900mm	PNC 912589 PNC 912590	
•	PNC 912590 PNC 912591	
 Fixed side shelf, 400x900mm Stainless steel front kicking strip, 	PNC 912591 PNC 912595	
500mm width	FINC 912393	_
• Stainless steel side kicking strips left and right, freestanding, 900mm	PNC 912621	
width • Stainless steel plinth, freestanding, 500mm width	PNC 912917	
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)		
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 units, right 	PNC 913203	
• Insert profile d=900	PNC 913232	
Perforated shelf for warming	PNC 913236	
cabinets and cupboard bases (two-	1110 710200	_
side operated for TL90)		
 Energy optimizer kit 14A - factory fitted 	PNC 913244	
Side reinforced panel only in	PNC 913259	
combination with side shelf, for	FINC 713237	_
freestanding units		
Shelf fixation for TL90 two-side	PNC 913280	
operated	DNIC 017///	
Filter W=500mm Stainless should dividing a goal	PNC 913664 PNC 913673	
 Stainless steel dividing panel, 900x800mm, (it should only be used 	PINC 9130/3	ч
between Electrolux Professional		
thermaline Modular 90 and		
thermaline C90) • Electric mainswitch 25A 4mm2 NM	PNC 913676	П
for modular H800 electric units	PINC 9130/0	ч
(factory fitted)		
Stainless steel side panel,	PNC 913689	
900x800mm, flush-fitting (it should only be used against the wall,		
against a niche and in between		
Electrolux Professional thermaline		
and ProThermetic appliances and		



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





