

**Modular Cooking Range Line  
 thermaline 90 - 4 Zone Freestanding  
 Electric Solid Top, 1 Side with  
 Backsplash, H=800**

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

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

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

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

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



**589527 (MCLCFBJDAO)** 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: a 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.
- IPX5 water resistance certification.
- 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 silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent 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
- Internal frame for heavy duty sturdiness in stainless steel.

### Sustainability

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

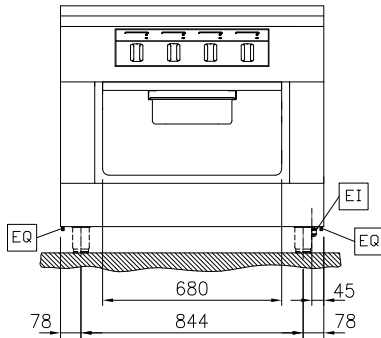


**APPROVAL:** \_\_\_\_\_

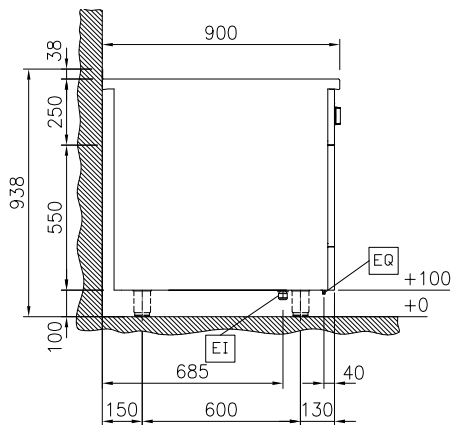
**Optional Accessories**

• Connecting rail kit for appliances with backsplash, 900mm	PNC 912499	<input type="checkbox"/>	• Filter W=1000mm	PNC 913666	<input type="checkbox"/>
• Portioning shelf, 1000mm width	PNC 912528	<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"/>
• Portioning shelf, 1000mm width	PNC 912558	<input type="checkbox"/>	• Electric mainswitch 63A 10mm <sup>2</sup> NM for modular H800 electric units (factory fitted)	PNC 913677	<input type="checkbox"/>
• Folding shelf, 300x900mm	PNC 912581	<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"/>
• 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 912600	<input type="checkbox"/>			
• Stainless steel side kicking strips left and right, against the wall, 900mm width	PNC 912624	<input type="checkbox"/>			
• Stainless steel side kicking strips left and right, back-to-back, 1810mm width	PNC 912627	<input type="checkbox"/>			
• Stainless steel plinth, against wall, 1000mm width	PNC 912903	<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, 1000x800mm, for units with backsplash	PNC 913028	<input type="checkbox"/>			
• Stainless steel panel, 900x800mm, against wall, left side	PNC 913102	<input type="checkbox"/>			
• Stainless steel panel, 900x800mm, against wall, right side	PNC 913106	<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	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 913268	<input type="checkbox"/>			
• Side reinforced panel only in combination with side shelf, for against the wall installations, right	PNC 913270	<input type="checkbox"/>			
• Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated	PNC 913283	<input type="checkbox"/>			

Front

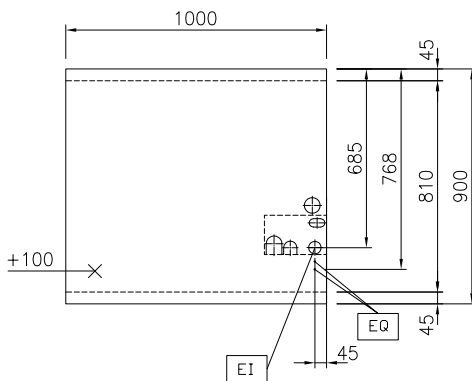


Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw

Top


**Electric**
**Supply voltage:**

589527 (MCLCFBJDAO) 400 V/3N ph/50/60 Hz

**Electrical power max.:**

16 kW

**Key Information:**

<b>Configuration:</b>	On Base;One-Side Operated
<b>Front Plates Power:</b>	4 - 4 kW
<b>Back Plates Power:</b>	4 - 4 kW
<b>Solid top usable surface (width):</b>	820 mm
<b>Solid top usable surface (depth):</b>	720 mm
<b>External dimensions, Width:</b>	1000 mm
<b>External dimensions, Depth:</b>	900 mm
<b>External dimensions, Height:</b>	800 mm
<b>Storage Cavity Dimensions (width):</b>	680 mm
<b>Storage Cavity Dimensions (height):</b>	330 mm
<b>Storage Cavity Dimensions (depth):</b>	740 mm
<b>Net weight:</b>	193 kg

**Sustainability**
**Current consumption:** 34.8 Amps