

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.
- 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 "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

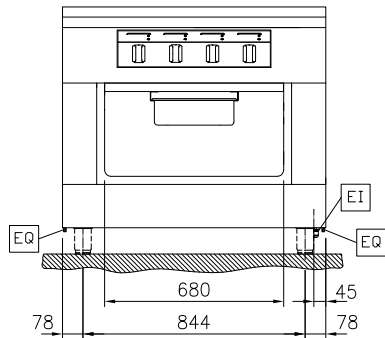
- Standby function for energy saving and fast recovery of maximum power.

APPROVAL: _____

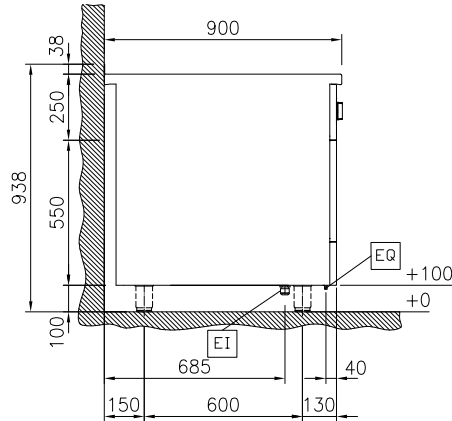
Optional Accessories

• Connecting rail kit for appliances with backsplash, 900mm	PNC 912499	☐	• Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated	PNC 913283	☐
• Portioning shelf, 1000mm width	PNC 912528	☐	• Filter W=1000mm	PNC 913666	☐
• Portioning shelf, 1000mm width	PNC 912558	☐	• Stainless steel dividing panel, 900x800mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)	PNC 913673	☐
• Folding shelf, 300x900mm	PNC 912581	☐	• Electric mains switch 63A 10mm ² NM for modular H800 electric units (factory fitted)	PNC 913677	☐
• Folding shelf, 400x900mm	PNC 912582	☐	• 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	☐
• Fixed side shelf, 200x900mm	PNC 912589	☐			
• Fixed side shelf, 300x900mm	PNC 912590	☐			
• Fixed side shelf, 400x900mm	PNC 912591	☐			
• Stainless steel front kicking strip, 1000mm width	PNC 912600	☐			
• Stainless steel side kicking strips left and right, against the wall, 900mm width	PNC 912624	☐			
• Stainless steel side kicking strips left and right, back-to-back, 1810mm width	PNC 912627	☐			
• Stainless steel plinth, against wall, 1000mm width	PNC 912903	☐			
• 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	☐			
• 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	☐			
• Back panel, 1000x800mm, for units with backsplash	PNC 913028	☐			
• Stainless steel panel, 900x800mm, against wall, left side	PNC 913102	☐			
• Stainless steel panel, 900x800mm, against wall, right side	PNC 913106	☐			
• Endrail kit, flush-fitting, with backsplash, left	PNC 913117	☐			
• Endrail kit, flush-fitting, with backsplash, right	PNC 913118	☐			
• Endrail kit (12.5mm) for thermaline 90 units with backsplash, left	PNC 913208	☐			
• Endrail kit (12.5mm) for thermaline 90 units with backsplash, right	PNC 913209	☐			
• U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code)	PNC 913226	☐			
• Insert profile d=900	PNC 913232	☐			
• Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80)	PNC 913235	☐			
• Energy optimizer kit 40A - factory fitted	PNC 913248	☐			
• Side reinforced panel only in combination with side shelf, for against the wall installations, left	PNC 913268	☐			
• Side reinforced panel only in combination with side shelf, for against the wall installations, right	PNC 913270	☐			

Front

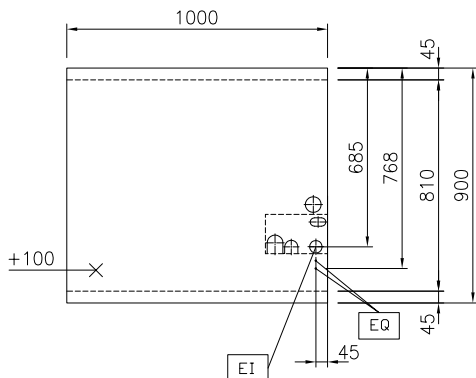


Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top



Electric

Supply voltage: 400 V/3N ph/50/60 Hz
 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: 800 mm
 Storage Cavity Dimensions (width): 680 mm
 Storage Cavity Dimensions (height): 330 mm
 Storage Cavity Dimensions (depth): 740 mm
 Net weight: 193 kg
 Configuration: On Base; One-Side Operated
 Front Plates Power: 4 - 4 kW
 Back Plates Power: 4 - 4 kW
 Solid top usable surface (width): 820 mm
 Solid top usable surface (depth): 720 mm

Sustainability

Current consumption: 34.8 Amps