

Modular Cooking Range Line thermaline 90 - 500 mm Freestanding Electric Free-cooking Top, Smooth Plate, 1 Side, H=700

ITEM #		
MODEL #		
MODEL #		
NAME #		
SIS #		
AIA #		



589572 (MCTDEAEDAO)

Electric Free-Cooking Top, 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. Smooth electrically-heated solid plate made of 20 mm thick steel with a wide rounded cleaning zone around the plate. Rapid plate heat up, continuously ready to use; maximum reachable surface temperature of 350°C. 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.

Configuration: Freestanding, One-side operated.

#### Main Features

- Rapid heat up of the plate and continuously ready for use.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- 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 "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.
- Surface temperature up to 350°C
- For direct and indirect cooking.

### Construction

- 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.
- Cooking surface is an electrically heated solid plate made from 20 mm thick stainless steel AISI 316 - DIN 1.4404.
- 2mm thick top in stainless steel AISI 304 DIN 1.4301.
- Internal frame for heavy duty sturdiness in stainless steel.

### Optional Accessories

	•		
•	Connecting rail kit, 900mm	PNC 912502	
•	Stainless steel side panel, 900x700mm, freestanding	PNC 912512	
•	Portioning shelf, 500mm width	PNC 912523	
•	Portioning shelf, 500mm width	PNC 912553	
•	Folding shelf, 300x900mm	PNC 912581	
•	Folding shelf, 400x900mm	PNC 912582	
•	Fixed side shelf, 200x900mm	PNC 912589	
•	Fixed side shelf, 300x900mm	PNC 912590	

#### APPROVAL:



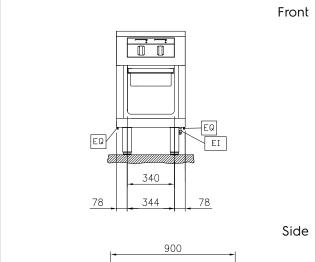


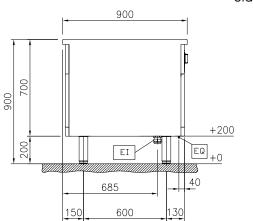
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<ul> <li>Fixed side shelf, 400x</li> <li>Stainless steel front ki 500mm width</li> </ul>		PNC 912591 PNC 912631		<ul> <li>Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional</li> </ul>	PNC 913672	
Stainless steel side kid and right, freestandin width		PNC 912657		thermaline Modular 90 and thermaline C90)  Stainless steel side panel, 900x700mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional	PNC 913688	
Stainless steel side kid and right, back-to-bo width		PNC 912663				
<ul> <li>Stainless steel plinth, 500mm width</li> </ul>	•	PNC 912955		thermaline and ProThermetic appliances and external appliances - provided that these have at least the		
<ul> <li>Connecting rail kit: me the left) to ProTherme the right), ProThermet (on the left) to ProThe (on the right)</li> </ul>	tic tilting (on ic stationary	PNC 912975		same dimensions)  Recommended Detergents  C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)	PNC 0S2292	
Connecting rail kit: me the right) to ProTherm the left), ProThermetic the right) to ProTherm the left)	etic tilting (on stationary (on	PNC 912976				
• Endrail kit, flush-fitting	g, left	PNC 913111				
• Endrail kit, flush-fitting	g, right	PNC 913112				
<ul> <li>Scraper for smooth pl</li> </ul>		PNC 913119				
<ul> <li>Endrail kit (12.5mm) fo units, left</li> </ul>						
<ul> <li>Endrail kit (12.5mm) fo units, right</li> </ul>						
Stainless steel side po						
• Stainless steel side po H=700		PNC 913223				
<ul> <li>T-connection rail for k installations without b be ordered as S-code</li> </ul>	acksplash (to	PNC 913227				
<ul> <li>Insert profile d=900</li> </ul>		PNC 913232				
<ul> <li>Perforated shelf for we cabinets and cupbod side operated TL80-8 side operated for TL8</li> </ul>	ord bases (one- 5-90 and two-	PNC 913233				
<ul> <li>Energy optimizer kit 14 fitted</li> </ul>	4A - factory	PNC 913244				
<ul> <li>Endrail kit, (12.5mm), f back installation, left</li> </ul>		PNC 913251				
<ul> <li>Endrail kit, (12.5mm), f back installation, righ</li> </ul>	t	PNC 913252				
<ul> <li>Endrail kit, flush-fitting back installation, left</li> </ul>		PNC 913255				
<ul> <li>Endrail kit, flush-fitting back installation, righ</li> </ul>	t	PNC 913256				
<ul> <li>Side reinforced panel combination with side freestanding units</li> </ul>		PNC 913260				
<ul> <li>Side reinforced panel combination with side back-to-back installa</li> </ul>	e shélf, for	PNC 913275				
<ul> <li>Side reinforced panel combination with side back-to-back installa</li> </ul>	e shelf, for	PNC 913276				
Shelf fixation for TL80 side operated, TL80 to operated	-85-90 one-	PNC 913279				
• Filter W=500mm		PNC 913664				

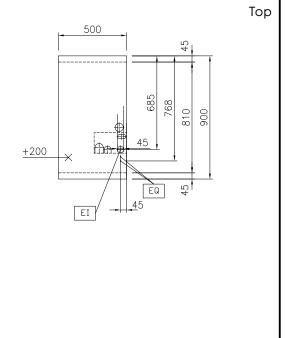








Electrical inlet (power) EQ **Equipotential screw** 



Electric

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

Total Watts: 6 kW

**Key Information:** 

80 °C Working Temperature MIN: 350 °C Working Temperature MAX: External dimensions, Width: 500 mm External dimensions, Depth: 900 mm External dimensions, Height: 700 mm Net weight: 98 kg

On Base;One-Side Operated

Configuration:

Sustainability

Current consumption: 13 Amps





## Modular Cooking Range Line thermaline 90 - 500 mm Freestanding Electric Free-cooking Top, Smooth Plate, 1 Side, H=700

	Optional Accessories	DVIC 010500		<ul> <li>Side reinforced panel only in combination with side shelf, for back-to-</li> </ul>	
	Connecting rail kit, 900mm	PNC 912502		back installations, left	_
	Stainless steel side panel, 900x700mm, freestanding	PNC 912512	_	Side reinforced panel only in PNC 913276 combination with side shelf, for back-to-back-to	
	Portioning shelf, 500mm width	PNC 912523		back installation, right	
•	Portioning shelf, 500mm width	PNC 912553		• Shelf fixation for TL80-85-90 one-side PNC 913279	
•	Folding shelf, 300x900mm	PNC 912581		operated, TL80 two-side operated	
•	Folding shelf, 400x900mm	PNC 912582		• Filter W=500mm PNC 913664	
	Fixed side shelf, 200x900mm	PNC 912589		• Stainless steel dividing panel, PNC 913672	
	Fixed side shelf, 300x900mm	PNC 912590		900x700mm, (it should only be used	
	Fixed side shelf, 400x900mm	PNC 912591	_	between Electrolux Professional thermaline Modular 90 and thermaline	
	•			C90)	
	Stainless steel front kicking strip, 500mm width	PNC 912631		<ul> <li>Stainless steel side panel, 900x700mm, PNC 913688 flush-fitting (it should only be used</li> </ul>	
•	Stainless steel side kicking strip left and right, freestanding, 900mm width	PNC 912657		against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic	
•	Stainless steel side kicking strip left and right, back-to-back, 1810mm width	PNC 912663		appliances and external appliances - provided that these have at least the same dimensions)	
•	Stainless steel plinth, freestanding, 500mm width	PNC 912955		Recommended Detergents	
•	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		C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)  PNC 0S2292	
•	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			
•	Endrail kit, flush-fitting, left	PNC 913111			
	Endrail kit, flush-fitting, right	PNC 913112			
	Scraper for smooth plates	PNC 913119			
	Endrail kit (12.5mm) for thermaline 90				
•	units, left	FINC 913202	_		
•	Endrail kit (12.5mm) for thermaline 90 units, right	PNC 913203			
•	Stainless steel side panel, left, H=700	PNC 913222			
•	Stainless steel side panel, right, H=700	PNC 913223			
•	T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)	PNC 913227			
	Insert profile d=900	PNC 913232			
	Perforated shelf for warming	PNC 913233			
	cabinets and cupboard bases (one- side operated TL80-85-90 and two- side operated for TL80)	FINC 713233	J		
•	Energy optimizer kit 14A - factory fitted	PNC 913244			
•	Endrail kit, (12.5mm), for back-to- back installation, left	PNC 913251			
	Endrail kit, (12.5mm), for back-to- back installation, right	PNC 913252			
	Endrail kit, flush-fitting, for back-to- back installation, left	PNC 913255			
•	Endrail kit, flush-fitting, for back-to- back installation, right	PNC 913256			
•	Side reinforced panel only in combination with side shelf, for freestanding units	PNC 913260			

