

Modular Cooking Range Line thermaline 90 - 1000 mm Freestanding Electric Free-cooking Top, Smooth Plate, 1 Side, H=700

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



589574 (MCTFEAJDAO)

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 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.
- 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**

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•	Connecting rail kit, 900mm	PNC 912502	
•	Stainless steel side panel, 900x700mm, freestanding	PNC 912512	
•	Portioning shelf, 1000mm width	PNC 912528	
•	Portioning shelf, 1000mm width	PNC 912558	
•	Folding shelf, 300x900mm	PNC 912581	
•	Folding shelf, 400x900mm	PNC 912582	
•	Fixed side shelf, 200x900mm	PNC 912589	
•	Fixed side shelf, 300x900mm	PNC 912590	

#### APPROVAL:



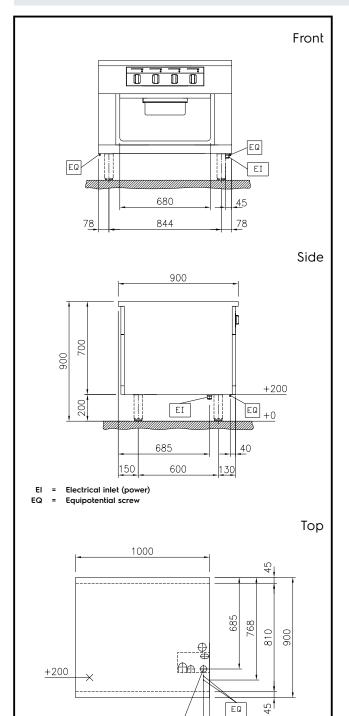


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<ul><li>Fixed side shelf, 400x900mm</li><li>Stainless steel front kicking strip,</li></ul>	PNC 912591 PNC 912636		<ul> <li>Stainless steel dividing panel, 900x700mm, (it should only be used</li> </ul>	PNC 913672	
1000mm width			between Electrolux Professional thermaline Modular 90 and thermaline		
<ul> <li>Stainless steel side kicking strip left and right, freestanding, 900mm width</li> </ul>	PNC 912657		C90) • Stainless steel side panel, 900x700mm,	PNC 913688	
<ul> <li>Stainless steel side kicking strip left and right, back-to-back, 1810mm width</li> </ul>	PNC 912663		flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional		
<ul> <li>Stainless steel plinth, freestanding, 1000mm width</li> </ul>	PNC 912960		thermaline and ProThermetic appliances and external appliances - provided that these have at least the		
<ul> <li>Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on</li> </ul>	PNC 912975		same dimensions)		
the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right)			<ul> <li>Recommended Detergents</li> <li>C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)</li> </ul>	PNC 0S2292	
<ul> <li>Connecting rail kit: modular 80 (on the right) to ProThermetic tilling (on the left), ProThermetic stationary (on the right) to ProThermetic tilling (on the left)</li> </ul>	PNC 912976				
<ul> <li>Endrail kit, flush-fitting, left</li> </ul>	PNC 913111				
• Endrail kit, flush-fitting, right	PNC 913112				
• Scraper for smooth plates	PNC 913119				
• Endrail kit (12.5mm) for thermaline 90 units, left					
<ul> <li>Endrail kit (12.5mm) for thermaline 90 units, right</li> </ul>					
• Stainless steel side panel, left, H=700					
<ul> <li>Stainless steel side panel, right, H=700</li> </ul>	PNC 913223				
<ul> <li>T-connection rail for back-to-back installations without backsplash</li> </ul>	PNC 913227				
<ul><li>Insert profile d=900</li></ul>	PNC 913232				
<ul> <li>Perforated shelf for warming cabinets and cupboard bases (one- side operated TL80-85-90 and two- side operated for TL80)</li> </ul>	PNC 913235				
<ul> <li>Energy optimizer kit 40A - factory fitted</li> </ul>	PNC 913248				
<ul> <li>Endrail kit, (12.5mm), for back-to- back installation, left</li> </ul>	PNC 913251				
<ul> <li>Endrail kit, (12.5mm), for back-to- back installation, right</li> </ul>	PNC 913252				
<ul> <li>Endrail kit, flush-fitting, for back-to- back installation, left</li> </ul>	PNC 913255				
<ul> <li>Endrail kit, flush-fitting, for back-to- back installation, right</li> </ul>	PNC 913256	_			
<ul> <li>Side reinforced panel only in combination with side shelf, for freestanding units</li> </ul>	PNC 913260				
<ul> <li>Side reinforced panel only in combination with side shelf, for back-to-back installations, left</li> </ul>	PNC 913275				
<ul> <li>Side reinforced panel only in combination with side shelf, for back-to-back installation, right</li> </ul>	PNC 913276				
<ul> <li>Shelf fixation for TL80-85-90 one- side operated, TL80 two-side operated</li> </ul>	PNC 913283				
• Filter W=1000mm	PNC 913666				







#### Electric Supply voltage: 589574 (MCTFEAJDAO) 400 V/3N ph/50/60 Hz Total Watts: 16 kW **Key Information:** On Base;One-Side Configuration: Operated External dimensions, Width: 1000 mm External dimensions, Depth: 900 mm External dimensions, Height: 700 mm Net weight: 192 kg

34.8 Amps

Sustainability

Current consumption:



ΕI



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Optional Accessories	DNC 012502	combination with side shelf, for back-to-	PNC 913275	
Connecting rail kit, 900mm     Shainless should ide a gool	PNC 912502	back installations, left	DNC 01707/	
Stainless steel side panel, 900x700mm, freestanding	PNC 912512	<ul> <li>Side reinforced panel only in combination with side shelf, for back-to- back installation, right</li> </ul>	PNC 913276	
Portioning shelf, 1000mm width	PNC 912528	_	PNC 913283	
Portioning shelf, 1000mm width     Folding shelf, 700,000mm	PNC 912558	operated, TL80 two-side operated	1110 713203	_
• Folding shelf, 300x900mm	PNC 912581	• Filter W=1000mm	PNC 913666	
• Folding shelf, 400x900mm	PNC 912582		PNC 913672	
• Fixed side shelf, 200x900mm	PNC 912589	900x700mm, (it should only be used	1110 710072	
<ul> <li>Fixed side shelf, 300x900mm</li> </ul>	PNC 912590	between Electrolux Professional		
<ul> <li>Fixed side shelf, 400x900mm</li> </ul>	PNC 912591	thermaline Modular 90 and thermaline		
<ul> <li>Stainless steel front kicking strip, 1000mm width</li> </ul>	PNC 912636	C90) • Stainless steel side panel, 900x700mm,	PNC 913688	
<ul> <li>Stainless steel side kicking strip left and right, freestanding, 900mm width</li> </ul>	PNC 912657	flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional		
<ul> <li>Stainless steel side kicking strip left and right, back-to-back, 1810mm width</li> </ul>	PNC 912663	thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions)		
<ul> <li>Stainless steel plinth, freestanding, 1000mm width</li> </ul>	PNC 912960	Recommended Detergents		
<ul> <li>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)</li> </ul>	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			
<ul> <li>Scraper for smooth plates</li> </ul>	PNC 913119			
• Endrail kit (12.5mm) for thermaline 90 units, left	PNC 913202			
• Endrail kit (12.5mm) for thermaline 90 units, right	PNC 913203			
• Stainless steel side panel, left, H=700	PNC 913222			
<ul> <li>Stainless steel side panel, right, H=700</li> </ul>	PNC 913223			
<ul> <li>T-connection rail for back-to-back installations without backsplash</li> </ul>	PNC 913227			
• Insert profile d=900	PNC 913232			
<ul> <li>Perforated shelf for warming cabinets and cupboard bases (one- side operated TL80-85-90 and two- side operated for TL80)</li> </ul>	PNC 913235			
• Energy optimizer kit 40A - factory fitted	PNC 913248			
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			
<ul> <li>Endrail kit, flush-fitting, for back-to- back installation, right</li> </ul>	PNC 913256			
<ul> <li>Side reinforced panel only in combination with side shelf, for freestanding units</li> </ul>	PNC 913260			

