

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 "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, 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:



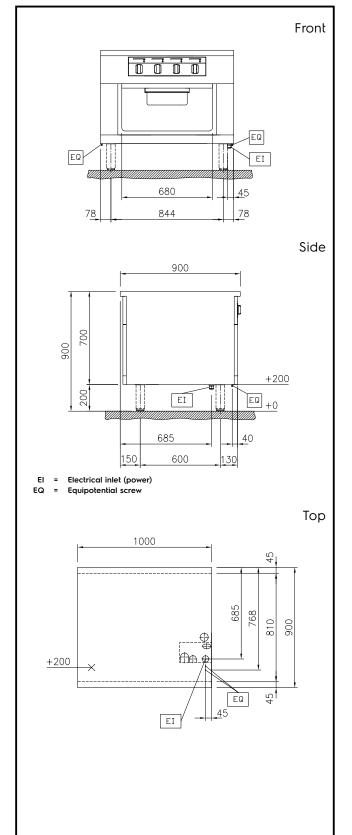


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Fixed side shelf, 400x900mm	PNC 912591		 Stainless steel dividing panel, 900x700mm, (it should only be used 	PNC 913672	
Stainless steel front kicking strip, 1000mm width	PNC 912636	_	between Electrolux Professional thermaline Modular 90 and thermaline		
Stainless steel side kicking strip left and right, freestanding, 900mm width	PNC 912657		C90) • Stainless steel side panel, 900x700mm,	PNC 913688	
Stainless steel side kicking strip left and right, back-to-back, 1810mm width	PNC 912663		flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional		
Stainless steel plinth, freestanding, 1000mm width	PNC 912960		thermaline and ProThermetic appliances and external appliances - provided that these have at least the		
Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on	PNC 912975		same dimensions)		
the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right)			 Recommended Detergents 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		_			
Endrail kit (12.5mm) for thermaline 90 units, right) PNC 913203				
Stainless steel side panel, left, H=700					
Stainless steel side panel, right, H=700	PNC 913223				
T-connection rail for back-to-back installations without backsplash	PNC 913227				
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)					
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				
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				
Side reinforced panel only in combination with side shelf, for back-to-back installations, left	PNC 913275				
Side reinforced panel only in combination with side shelf, for back-to-back installation, right	PNC 913276				
Shelf fixation for TL80-85-90 one- side operated, TL80 two-side operated	PNC 913283				
Filter W=1000mm	PNC 913666				









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

Total Watts: 16 kW

Key Information:

Working Temperature MIN: 80 °C
Working Temperature MAX: 350 °C
External dimensions, Width: 1000 mm
External dimensions, Depth: 900 mm
External dimensions, Height: 700 mm
Net weight: 192 kg

On Base;One-Side Operated

Sustainability

Current consumption: 34.8 Amps





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Optional Accessories		combination with side shelf, for back-to-	PNC 913275	
Connecting rail kit, 900mm	PNC 912502	back installations, left		
 Stainless steel side panel, 900x700mm, freestanding 	PNC 912512	combination with side shelf, for back-to-	PNC 913276	
 Portioning shelf, 1000mm width 	PNC 912528	back installation, right		
 Portioning shelf, 1000mm width 	PNC 912558		PNC 913283	
 Folding shelf, 300x900mm 	PNC 912581	operated, TL80 two-side operated		_
• Folding shelf, 400x900mm	PNC 912582		PNC 913666	
• Fixed side shelf, 200x900mm	PNC 912589		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		
•	PNC 912636	C90)		
Stainless steel front kicking strip, 1000mm width		,	PNC 913688	
 Stainless steel side kicking strip left and right, freestanding, 900mm width 	PNC 912657	against the wall, against a niche and in between Electrolux Professional		
 Stainless steel side kicking strip left and right, back-to-back, 1810mm width 	PNC 912663	thermaline and ProThermetic appliances and external appliances - provided that these have at least the		
Stainless steel plinth, freestanding, 1000mm width	PNC 912960	same dimensions)		
	DNC 012075	Recommended Detergents	D. I.O. O. O. O. O. O.	_
 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	PNC 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 	PNC 913227			
• 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			
 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			

