

Modular Cooking Range Line thermaline 90 - 500 mm Freestanding Electric Free-cooking Top with Smooth Plate, 1 Side, H=800

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



589576 (MCTDFAEDAO)

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, 900x800mm, freestanding	PNC 912511	
•	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:



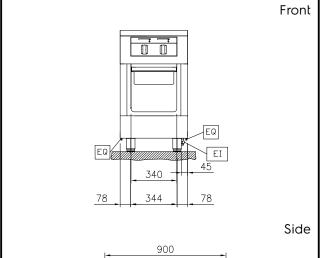


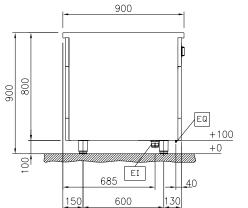
Modular Cooking Range Line thermaline 90 - 500 mm Freestanding Electric Free-cooking Top with Smooth Plate, 1 Side, H=800

 Fixed side shelf, 400x900mm Stainless steel front kicking strip, 	PNC 912591 PNC 912595		Stainless steel dividing panel, 900x800mm, (it should only be used between Electrolux Professional	PNC 913673	٥
and right, freestanding, 900mm	PNC 912621		thermaline Modular 90 and thermaline C90) • Electric mainswitch 25A 4mm2 NM for modular H800 electric units (factory fitted)	PNC 913676	
and right, back-to-back, 1810mm	PNC 912627			PNC 913689	_
widthStainless steel plinth, freestanding, 500mm width	PNC 912917			FINC 913009	_
 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				
 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		 C41 HI-TEMP RAPID DEGREASER, I pack of six 1 lt. bottles (trigger incl.) 	PNC 0S2292	
 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		_			
Stainless steel side panel, left, H=800, flush	PNC 913224				
Stainless steel side panel, left, H=800, flush	PNC 913225				
T-connection rail for back-to-back installations without backsplash Insert profile d-000	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 913233				
 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					
Endrail kit, flush-fitting, for back-to- back installation, left Total kit it flush filling for back has been been been been been been been bee	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 913259				
 Side reinforced panel only in combination with side shelf, for back-to-back installations, left 	PNC 913277				
Side reinforced panel only in combination with side shelf, for back-to-back installation, right	PNC 913278				
Shelf fixation for TL80-85-90 one- side operated, TL80 two-side operated	PNC 913279				
• Filter W=500mm	PNC 913664				

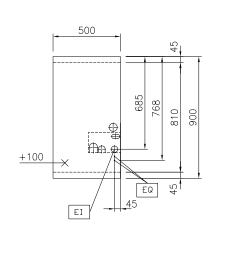








Electrical inlet (power) EQ Equipotential screw



Electric

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

Total Watts: 6 kW

Key Information:

80 °C Working Temperature MIN: Working Temperature MAX: 350 °C External dimensions, Width: 500 mm External dimensions, Depth: 900 mm External dimensions, Height: 800 mm Net weight: 98 kg

On Base;One-Side Operated

Configuration:

Sustainability

Top

Current consumption: 13 Amps





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	Optional Accessories	DNC 012502		combination with side shelf, for back-to-	PNC 913277	
	Connecting rail kit, 900mm	PNC 912502		back installations, left	DVIC 017070	
	Stainless steel side panel, 900x800mm, freestanding	PNC 912511		combination with side shelf, for back-to-	PNC 913278	
	Portioning shelf, 500mm width	PNC 912523		back installation, right	DNIC 017070	
	Portioning shelf, 500mm width	PNC 912553		 Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated 	PNC 913279	
	Folding shelf, 300x900mm	PNC 912581			PNC 913664	
•	Folding shelf, 400x900mm	PNC 912582				
•	Fixed side shelf, 200x900mm	PNC 912589		 Stainless steel dividing panel, 900x800mm, (it should only be used 	PNC 913673	
•	Fixed side shelf, 300x900mm	PNC 912590		between Electrolux Professional		
•	Fixed side shelf, 400x900mm	PNC 912591		thermaline Modular 90 and thermaline		
•	Stainless steel front kicking strip, 500mm width	PNC 912595		C90) • Electric mainswitch 25A 4mm2 NM for	PNC 913676	
•	Stainless steel side kicking strips left and right, freestanding, 900mm width	PNC 912621		modular H800 electric units (factory fitted) • Stainless steel side panel, 900x800mm,	PNC 913689	
•	Stainless steel side kicking strips left and right, back-to-back, 1810mm width	PNC 912627		flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional	1110 710007	_
•	Stainless steel plinth, freestanding, 500mm width	PNC 912917		thermaline and ProThermetic appliances -		
•	Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on	PNC 912975		provided that these have at least the 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		pack of six i it. bottles (trigger mei.)		
•	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		ū			
•	Endrail kit (12.5mm) for thermaline 90 units, right	PNC 913203				
•	Stainless steel side panel, left, H=800, flush	PNC 913224				
•	Stainless steel side panel, left, H=800, flush	PNC 913225				
	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 913233				
•	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 913259				

