

Modular Cooking Range Line
thermaline 90 - 1000 mm Freestanding
Electric Free-cooking Top, Smooth Plate,
1 Side, H=800

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



589578 (MCTFFAJDAO)

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. IPX5 water resistance certification.

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 "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.
- 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, 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 | ☐ |

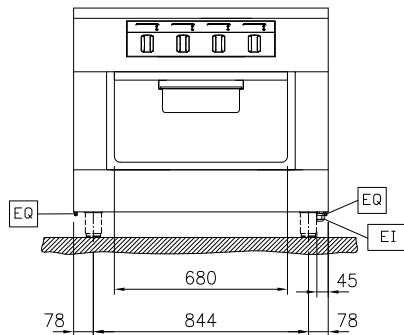
APPROVAL: _____

• Fixed side shelf, 400x900mm	PNC 912591	☐	• Stainless steel dividing panel, 900x800mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)	PNC 913673	☐
• Stainless steel front kicking strip, 1000mm width	PNC 912600	☐	• Electric mains switch 63A 10mm ² NM for modular H800 electric units (factory fitted)	PNC 913677	☐
• Stainless steel side kicking strips left and right, freestanding, 900mm width	PNC 912621	☐	• 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	☐
• Stainless steel side kicking strips left and right, back-to-back, 1810mm width	PNC 912627	☐			
• Stainless steel plinth, freestanding, 1000mm width	PNC 912922	☐			
• 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	☐			
• 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=800, flush	PNC 913224	☐			
• Stainless steel side panel, left, H=800, flush	PNC 913225	☐			
• 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 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 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 913283	☐			
• Filter W=1000mm	PNC 913666	☐			

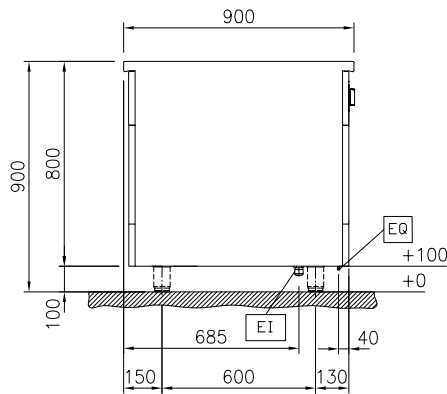
Recommended Detergents

- | | | |
|--|------------|--------------------------|
| • C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) | PNC 0S2292 | ☐ |
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Front

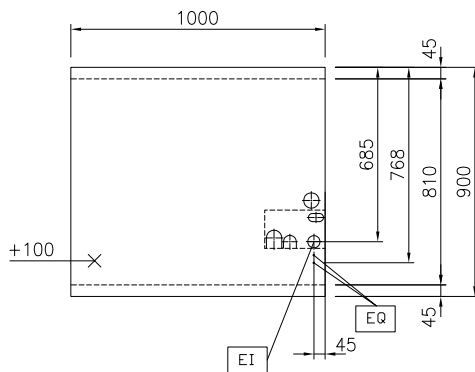


Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top



Electric

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: 800 mm
 Net weight: 192 kg

Configuration: On Base;One-Side Operated

Sustainability

Current consumption: 34.8 Amps

Optional Accessories

• Connecting rail kit, 900mm	PNC 912502	☐	• Side reinforced panel only in combination with side shelf, for back-to-back installations, left	PNC 913277	☐
• Stainless steel side panel, 900x800mm, freestanding	PNC 912511	☐	• Side reinforced panel only in combination with side shelf, for back-to-back installation, right	PNC 913278	☐
• Portioning shelf, 1000mm width	PNC 912528	☐	• Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated	PNC 913283	☐
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