

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

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**589579 (MCTFFBJDAO)** Electric Free-Cooking Top, one-side operated with backsplash

### 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. Stainless steel high splash guards on the rear and sides. 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 with backsplash.

### 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 for appliances PNC 912499  with backsplash, 900mm
- 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
- Fixed side shelf, 400x900mm PNC 912591

**APPROVAL:** \_\_\_\_\_



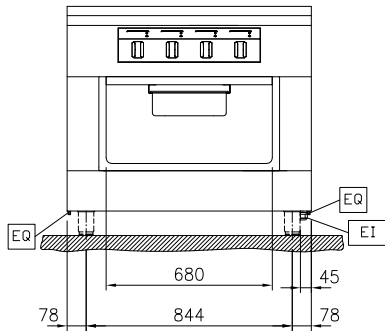
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|---|------------|--------------------------|---|------------|--------------------------|
| • Stainless steel front kicking strip, 1000mm width   | PNC 912600 | <input type="checkbox"/> | • Electric mainswitch 63A 10mm <sup>2</sup> NM for modular H800 electric units (factory fitted)   | PNC 913677 | <input type="checkbox"/> |
| • Stainless steel side kicking strips left and right, against the wall, 900mm width   | PNC 912624 | <input type="checkbox"/> | • 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 | <input type="checkbox"/> |
| • Stainless steel side kicking strips left and right, back-to-back, 1810mm width  | PNC 912627 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel plinth, against wall, 1000mm width  | PNC 912903 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel plinth, freestanding, 1000mm width  | PNC 912922 | <input type="checkbox"/> |   |            |                          |
| • Connecting rail kit for appliances with backsplash: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) | PNC 912981 | <input type="checkbox"/> |   |            |                          |
| • Connecting rail kit for appliances with backsplash: modular 90 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) | PNC 912982 | <input type="checkbox"/> |   |            |                          |
| • Back panel, 1000x800mm, for units with backsplash   | PNC 913028 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel panel, 900x800mm, against wall, left side   | PNC 913102 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel panel, 900x800mm, against wall, right side  | PNC 913106 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit, flush-fitting, with backsplash, left   | PNC 913117 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit, flush-fitting, with backsplash, right  | PNC 913118 | <input type="checkbox"/> |   |            |                          |
| • Scraper for smooth plates   | PNC 913119 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit (12.5mm) for thermaline 90 units with backsplash, left  | PNC 913208 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit (12.5mm) for thermaline 90 units with backsplash, right   | PNC 913209 | <input type="checkbox"/> |   |            |                          |
| • U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code)  | PNC 913226 | <input type="checkbox"/> |   |            |                          |
| • Insert profile d=900  | PNC 913232 | <input type="checkbox"/> |   |            |                          |
| • Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80)  | PNC 913235 | <input type="checkbox"/> |   |            |                          |
| • Energy optimizer kit 40A - factory fitted   | PNC 913248 | <input type="checkbox"/> |   |            |                          |
| • Side reinforced panel only in combination with side shelf, for against the wall installations, left   | PNC 913268 | <input type="checkbox"/> |   |            |                          |
| • Side reinforced panel only in combination with side shelf, for against the wall installations, right  | PNC 913270 | <input type="checkbox"/> |   |            |                          |
| • Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated   | PNC 913283 | <input type="checkbox"/> |   |            |                          |
| • Filter W=1000mm   | PNC 913666 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel dividing panel, 900x800mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)  | PNC 913673 | <input type="checkbox"/> |   |            |                          |

**Recommended Detergents**

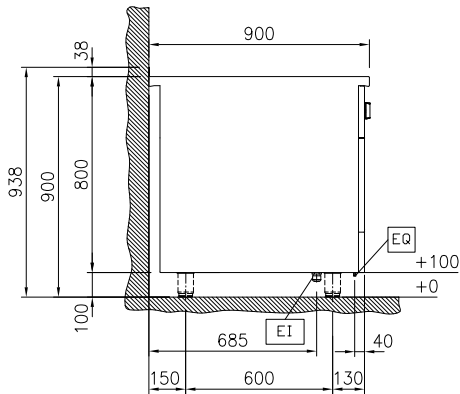
- |  |            |                          |
|--|------------|--------------------------|
| • C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) | PNC 0S2292 | <input type="checkbox"/> |
|--|------------|--------------------------|



Front

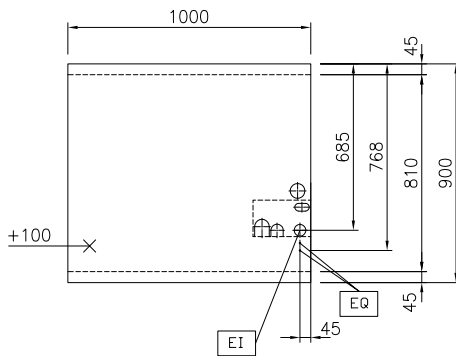


Side



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

