



Electrolux
PROFESSIONAL

**Modular Cooking Range Line
thermaline 90 - Freestanding Gas
French Top, 1 Side with Backsplash,
H=700**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



589582 (MCLIEBJDPO)

Gas French Top, one-side
operated with backsplash -
freestanding

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. Large surface cooking plate made with durable cast iron, allows the use of various sizes of pans. Central gas burner with optimized combustion, flame failure device and protected pilot light. Center of the plate can reach max. 550°C while decreasing outwards, thus allowing temperature gradients to satisfy different cooking needs. Electrical ignition powered by battery with thermocouple for added safety. Safety thermostat and thermostatic control. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

IPX4 water resistant certification.

Configuration: Freestanding, One-side operated with backsplash.

Main Features

- Durable cast iron cooking plate, easy to clean.
- Central burner with optimized combustion, flame failure device and protected pilot light.
- Pans can easily be moved from one area to another without lifting.
- Safety thermostat and thermostatic control.
- Various sizes of pans can be used at the same time due to large surface area with no intermediate sectors.
- 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.
- Electrical ignition powered by battery with thermocouple for added safety.
- The center of the plate can reach a maximum temperature of 550 °C while decreasing outwards.

Construction

- 2 mm top in 1.4301 (AISI 304).
- 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
- IPx4 water protection.
- Internal frame for heavy duty sturdiness in stainless steel.

APPROVAL: _____

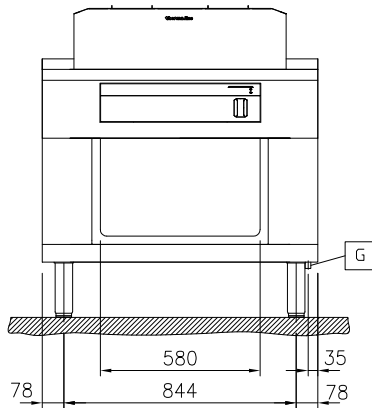


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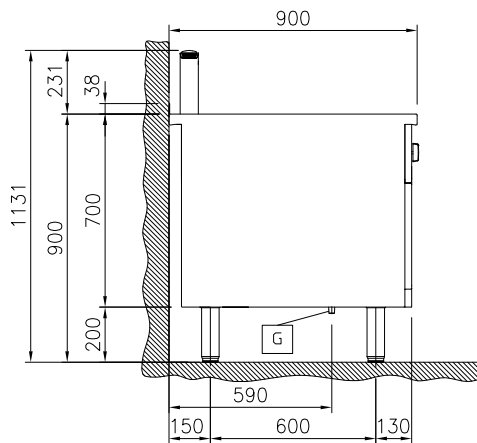
Optional Accessories

• Connecting rail kit for appliances with backsplash, 900mm	PNC 912499	☐	• Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)	PNC 913672	☐
• Portioning shelf, 1000mm width	PNC 912528	☐	• Stainless steel side panel, 900x700mm, 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 913688	☐
• 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	☐			
• Stainless steel front kicking strip, 1000mm width	PNC 912636	☐			
• Stainless steel side kicking strips left and right, against the wall, 900mm width	PNC 912660	☐			
• Stainless steel side kicking strip left and right, back-to-back, 1810mm width	PNC 912663	☐			
• Stainless steel plinth, against wall, 1000mm width	PNC 912941	☐			
• Stainless steel plinth, freestanding, 1000mm width	PNC 912960	☐			
• 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	☐			
• 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	☐			
• Back panel, 1000x700mm, for units with backsplash	PNC 913015	☐			
• Stainless steel panel, 900x700mm, against wall, left side	PNC 913101	☐			
• Stainless steel panel, 900x700mm, against wall, right side	PNC 913105	☐			
• Endrail kit, flush-fitting, with backsplash, left	PNC 913117	☐			
• Endrail kit, flush-fitting, with backsplash, right	PNC 913118	☐			
• Endrail kit (12.5mm) for thermaline 90 units with backsplash, left	PNC 913208	☐			
• Endrail kit (12.5mm) for thermaline 90 units with backsplash, right	PNC 913209	☐			
• U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code)	PNC 913226	☐			
• 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 913234	☐			
• Side reinforced panel only in combination with side shelf, for against the wall installations, left	PNC 913267	☐			
• Side reinforced panel only in combination with side shelf, for against the wall installations, right	PNC 913269	☐			
• Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated	PNC 913281	☐			

Front

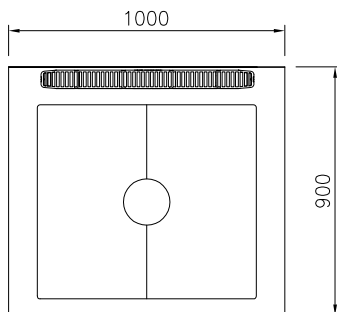


Side



EQ = Equipotential screw
 G = Gas connection

Top



Gas

Gas Power:	12.5 kW
Gas Type Option:	
Gas Inlet:	1/2"

Key Information:

External dimensions, Width:	1000 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	700 mm
Storage Cavity Dimensions (width):	680 mm
Storage Cavity Dimensions (height):	330 mm
Storage Cavity Dimensions (depth):	740 mm
Net weight:	152 kg
Configuration:	On Base; One-Side Operated
Solid top usable surface (width):	790 mm
Solid top usable surface (depth):	700 mm