

## Modular Cooking Range Line thermaline 90 - Full Surface Induction Top on Electric Static Oven, Left Tap, 1 Side, Backsplash, H=

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

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

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

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

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


**589589 (MCJHFBK8AO)**

 Full Surface Induction Top  
 on electric static Oven, with  
 left tap, 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. Large multi-coil glass ceramic surface without any "dead" spots allows for quick and easy cleaning. Features 9 power levels with fast deployment to full heating power and very low heat dissipation to the kitchen. Overheat protection switches off the supply in case of overheating. Metal knobs and oven handles with embedded hygienic silicon "soft" grip enable easier handling and cleaning. Electric static oven chamber with 40 mm thick oven door and ribbed enamelled steel base plate. Oven chamber with 2 levels of runners for 2/1 GN shelves to enable simultaneous and faster cooking. Heavy duty thermostat with temperature range up to 300°C, electronic sensor for precise temperature control and manual humidity control in the cooking chamber. Upper heating element can also be used for grilling, with or without ventilating mode.

IPX5 water resistant certification.

Configuration: Freestanding, One-side operated with backsplash and left tap.

### Main Features

- Almost the entire surface of the ceramic plate can be used without "dead" spots.
- Fast deployment with full heating power immediately.
- Low heat dissipation to the kitchen.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Pans can easily be moved from one area to another without lifting.
- The large surface multi-coil induction top offers a substantial increase in pan and pot capacity thanks to the seamless transition between individual heating zones, ideal for à la carte operation.
- The smooth glass-ceramic surface can be quickly and easily cleaned, thus providing maximum hygiene.
- 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.
- 9 power levels.
- Handles are ergonomically designed with silicon "soft" grip for easy handling and cleaning.
- Oven chamber to have 2 levels of runners to accommodate 2/1 GN trays and ribbed enamelled steel base plate.
- Heavy duty thermostat with temperature range up to 300°C.
- The upper heating element of the oven can also be used for grilling.
- Manual control of humidity in cooking chamber.
- Electronic sensor for precise temperature control.

### Construction

- Control light for each zone.
- 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
- IPX5 water resistance certification.
- Internal frame for heavy duty sturdiness in stainless steel.

### Sustainability

- This model is compliant with Swiss Energy

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



**Electrolux**  
PROFESSIONAL

Modular Cooking Range Line  
thermaline 90 - Full Surface Induction Top on  
Electric Static Oven, Left Tap, 1 Side,  
Backsplash, H=

Efficiency Ordinance (730.02).



Modular Cooking Range Line  
thermaline 90 - Full Surface Induction Top on Electric Static Oven, Left  
Tap, 1 Side, Backsplash, H=  
The company reserves the right to make modifications to the products  
without prior notice. All information correct at time of printing.

2025.05.16

### Included Accessories

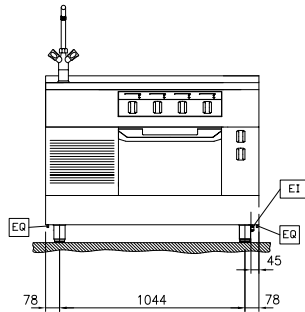
- 1 of Grid, chromium plated, for ovens 2/1 GN PNC 910652

### Optional Accessories

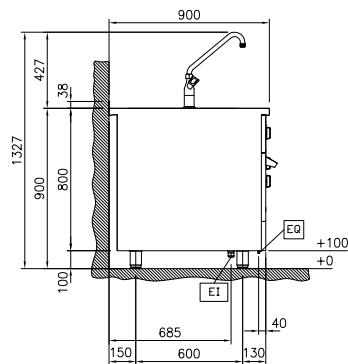
- Scraper for cook tops PNC 910601 ☐
- Baking sheet 2/1 GN for ovens PNC 910651 ☐
- Bottom steel plate 2/1 GN for fire clay plate 800x900 with baking oven PNC 910655 ☐
- Fire clay plate 2/1 GN for ovens PNC 910656 ☐
- Connecting rail kit for appliances with backsplash, 900mm PNC 912499 ☐
- Portioning shelf, 1200mm width PNC 912530 ☐
- Portioning shelf, 1200mm width PNC 912560 ☐
- 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, 1200mm width PNC 912602 ☐
- Stainless steel side kicking strips left and right, against the wall, 900mm width PNC 912624 ☐
- Stainless steel side kicking strips left and right, back-to-back, 1810mm width PNC 912627 ☐
- Stainless steel plinth, against wall, 1200mm width PNC 912905 ☐
- Stainless steel plinth, freestanding, 1200mm width PNC 912924 ☐
- 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, 1200x800mm, for units with backsplash PNC 913030 ☐
- Stainless steel panel, 900x800mm, against wall, left side PNC 913102 ☐
- Stainless steel panel, 900x800mm, against wall, right side PNC 913106 ☐
- 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 ☐
- Side reinforced panel only in combination with side shelf, for against the wall installations, left PNC 913268 ☐
- Side reinforced panel only in combination with side shelf, for against the wall installations, right PNC 913270 ☐
- Filter W=1200mm PNC 913667 ☐
- Electric mains switch 63A 10mm<sup>2</sup> NM for modular H800 electric units (factory fitted) PNC 913677 ☐

Front

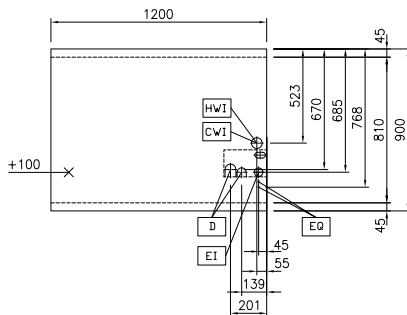


Side



CWI = Cold Water inlet 1 (cleaning)  
 EI = Electrical inlet (power)  
 EQ = Equipotential screw  
 HWI = Hot water inlet

Top



### Electric

Supply voltage: 400 V/3N ph/50/60 Hz  
 Total Watts: 33 kW

### Key Information:

Oven working Temperature: 60 °C MIN; 300 °C MAX  
 Oven Cavity Dimensions (width): 575 mm  
 Oven Cavity Dimensions (height): 300 mm  
 Oven Cavity Dimensions (depth): 700 mm  
 External dimensions, Width: 1200 mm  
 External dimensions, Depth: 900 mm  
 External dimensions, Height: 800 mm  
 Net weight: 221 kg  
 Configuration: On Oven; One-Side Operated  
 Front Plates Power: 7 - 7 kW  
 Back Plates Power: 7 - 7 kW  
 Front Plates dimensions: 420x370 420x370  
 Oven GN: GN 2/1  
 Back Plates dimensions: 420x370 420x370

### Sustainability

Current consumption: 51.2 Amps