

Modular Cooking Range Line thermaline 90 - 4-Burner Gas Top with Ecoflam on Static Gas Oven, 1 Side with Backsplash, H=700



589644 (MCQMEBJCPO)

4-Burner gas Top on gas static Oven, ecoflam, 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. 4 gas burners with optimized combustion, flame failure device, thermocouple safety hand valve and protected pilot flame. Triple ring "flower" flame burners with anti-clogging design. Manual gas valves allow precise flame intensity control. Large pan support in cast iron with long center fins for various pan sizes. ECOFLAM pan detection system to save energy and to reduce unnecessary heat radiation in the kitchen. Deep flat spillage tray with rounded corners and drain hole. Metal knobs and oven handles with embedded hygienic silicon "soft" grip enable easier handling and cleaning. Gas 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.

APPROVAL:

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		

IPX5 water resistant certification.

Configuration: Freestanding, One-side operated with backsplash.





Main Features

- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Large sized pan support in cast iron with long center fins to allow the use of the largest down to the smallest pans.
- Manual gas valves allow precise control of the flame intensity between high and low positions.
- Manual oven shut-off valve.
- Pans can easily be moved from one area to another without lifting.
- 40 mm thick oven door for heat insulation.
- 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.
- Oven chamber to have 2 levels of runners to accommodate 2/1 GN trays and ribbed enamelled steel base plate.
- 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.
- Burners with optimized combustion. Triple ring flower flame burners with anti-clogging design.
- Deep flat spillage tray with rounded corners and drain hole to facilitate cleaning.
- 100% safety pilot and thermocouple.
- Oven temperature up to 300 °C
- 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.
- Patented Flower Flame burners that adjust to the size and form of the cookware (Patent EP2708813B1 and related family).

Construction

- Each burner equipped with thermocouple safety hand valve and protected pilot flame.
- 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.





Included Accessories

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

Optional Accessories

Optional Accessories		
 Baking sheet 2/1 GN for ovens 	PNC 910651	
Bottom steel plate 2/1 GN for fire clay plate 800&900 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, 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	
 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	
 Side reinforced panel only in combination with side shelf, for against the wall installations, left 	PNC 913267	

DNV-GL

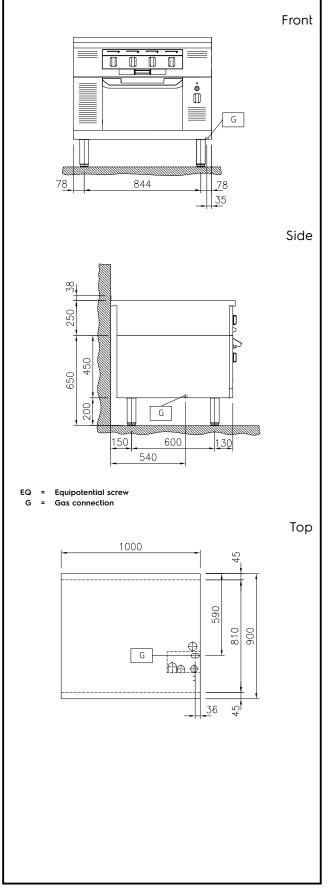
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 Side reinforced panel only in combination with side shelf, for against the wall installations, right 	PNC 913269	
 Kit LPG nozzles for 4 burner (10 kW) on oven, gas 30/31 	PNC 913292	
 Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90) 	PNC 913672	
• 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	PNC 913688	

appliances and external appliances provided that these have at least the same dimensions)

Electrolux PROFESSIONAL

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Gas	
Gas Power: Gas Type Option:	47 kW
Gas Inlet:	1/2"
Key Information:	
Oven working Temperature:	80 °C MIN; 300 °C MAX
Oven Cavity Dimensions (width):	683 mm
Oven Cavity Dimensions (height):	255 mm
Oven Cavity Dimensions	471 mm
(depth): External dimensions, Width	671 mm 1000 mm
External dimensions, Width:	900 mm
External dimensions, Depth:	
External dimensions, Height:	700 mm
Net weight:	173 kg
Configuration	On Oven;One-Side Operated
Configuration:	•
Front Burners Power:	ISO 9001; ISO 14001 - ISO 9001; ISO 14001 kW
Back Burners Power:	10 - 10 kW
Back Burners Dimension -	
mm	Ø 70 Ø 70
Front Burners Dimension -	
mm	Ø70 Ø70

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