Electrolux PROFESSIONAL

Modular Cooking Range Line thermaline 90 - 4 Zone Electric Solid Top on Oven, 2 Side-Ecotop H=700

ITEM #

MODEL #

NAME #

SIS #

AIA #

589654 (MCLOECJ8AO)	Electric Solid Top, 4 zones, ecoTop coating, two-side operated, on Oven

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. ECOTOP model with a 20 mm thick steel cooking surface with heat retaining coating. 4 independently controlled heating zones with 2 electronic sensors per zone for temperature surface control and 8 power levels. Rapid plate heat up, continuously ready to use. Passthrough electric static oven base with 40 mm thick oven door and ribbed enamelled steel base plate. Constructed according to 1.4301 (AISI 304). 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. Overheat protection switches off the supply in case of overheating. Standby function saves energy and quickly recovers maximum power. Metal knobs and oven handles ergonomically designed with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX5 water resistance certification.

Main Features

- 4 heating zones independently controlled.
- Rapid heat up of the plate and continuously ready for use.
- 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.
- 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.
- Cooking plate and base joint profile guarantee against soil infiltration.
- Two electronic sensors per zone to control surface temperature and to protect cooking plate from overheating.
- 8 power levels.
- 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.
- 40 mm thick oven door for heat insulation.
- 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.
- 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.
- Unit constructed according to DIN 18860_2 with 70 mm recessed plinth.
- Oven temperature up to 300 °C
- ECOTOP model has a 20 mm thick steel DIN 1.7335 nickel coated cooking surface.

Construction

- 2 mm top in 1.4301 (AISI 304).
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth.
- IPX5 water resistance certification.
- Internal frame for heavy duty sturdiness in stainless steel.

APPROVAL:

Sustainability

- Standby function for energy saving and fast recovery of maximum power.

Included Accessories

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

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, 900mm	PNC 912502	❑
• Stainless steel side panel, 900x700mm, freestanding	PNC 912512	❑
• 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 strip left and right, freestanding, 900mm width	PNC 912657	❑
• Stainless steel plinth, freestanding, 1000mm width	PNC 912960	❑
• 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	❑
• Endrail kit (12.5mm) for thermaline 90 units, left	PNC 913202	❑
• Endrail kit (12.5mm) for thermaline 90 units, right	PNC 913203	❑
• Insert profile d=900	PNC 913232	❑
• Energy optimizer kit 40A - factory fitted	PNC 913248	❑
• Side reinforced panel only in combination with side shelf, for freestanding units	PNC 913260	❑
• Shelf fixation for TL90 two-side operated	PNC 913284	❑
• Filter W=1000mm	PNC 913666	❑
• Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)	PNC 913672	❑

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

- 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 ❑

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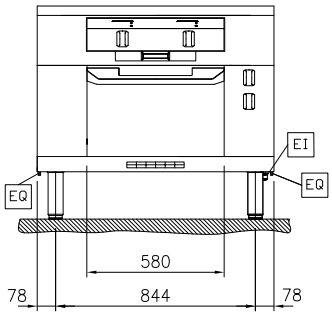
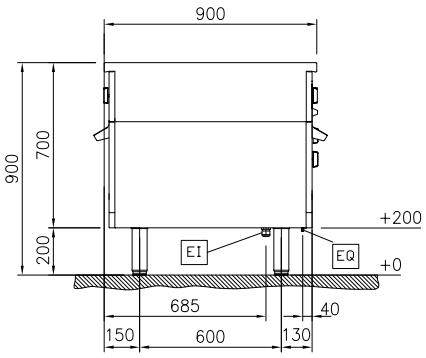
Front

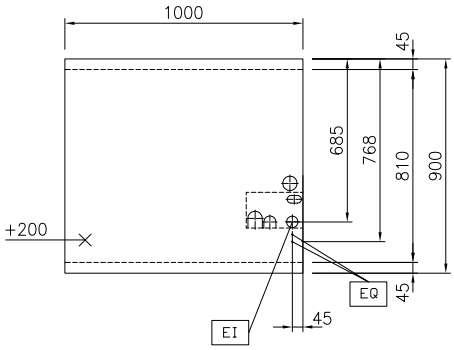


Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top



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Electric

Supply voltage:	400 V/3N ph/50/60 Hz
Electrical power, max:	21.3 kW

Key Information:

Working Temperature MIN:	100 °C
Working Temperature MAX:	450 °C
External dimensions, Width:	1000 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	700 mm
Net weight:	261 kg
Configuration:	On Oven;Both-Sides Operated
Front Plates Power:	4 - 4 kW
Back Plates Power:	4 - 4 kW
Solid top usable surface (width):	820 mm
Solid top usable surface (depth):	720 mm

Sustainability

Current consumption:	40.3 Amps

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