

## Modular Cooking Range Line thermaline 90 - 4 Zone Electric Solid Top on Oven, 1 Side with Backsplash, H=800

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

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

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

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

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



**589656 (MCLLFBJ8AO)**

Electric Solid Top, 4 zones,  
 one-side operated with  
 backsplash, on Oven

### Short Form Specification

#### Item No. \_\_\_\_\_

Unit constructed according to DIN 18860\_2 with 20 mm drop nose top. 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. Solid top made of smooth, pore-free, steel. 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. 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.
- Solid top cooking surface made of 20 mm thick steel, DIN 1.7335, smooth pore-free and easy to clean.
- 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

### 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 PNC 910652  
2/1 GN

## Optional Accessories

- |   |            |                          |
|---|------------|--------------------------|
| • Baking sheet 2/1 GN for ovens   | PNC 910651 | <input type="checkbox"/> |
| • Bottom steel plate 2/1 GN for fire clay plate 800x900 with baking oven  | PNC 910655 | <input type="checkbox"/> |
| • Fire clay plate 2/1 GN for ovens  | PNC 910656 | <input type="checkbox"/> |
| • Connecting rail kit for appliances with backsplash, 900mm   | PNC 912499 | <input type="checkbox"/> |
| • Portioning shelf, 1000mm width  | PNC 912528 | <input type="checkbox"/> |
| • Portioning shelf, 1000mm width  | PNC 912558 | <input type="checkbox"/> |
| • Folding shelf, 300x900mm  | PNC 912581 | <input type="checkbox"/> |
| • Folding shelf, 400x900mm  | PNC 912582 | <input type="checkbox"/> |
| • Fixed side shelf, 200x900mm   | PNC 912589 | <input type="checkbox"/> |
| • Fixed side shelf, 300x900mm   | PNC 912590 | <input type="checkbox"/> |
| • Fixed side shelf, 400x900mm   | PNC 912591 | <input type="checkbox"/> |
| • Stainless steel front kicking strip, 1000mm width   | PNC 912600 | <input type="checkbox"/> |
| • Stainless steel side kicking strips left and right, against the wall, 900mm width   | PNC 912624 | <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"/> |
| • Connecting rail kit for appliances with backsplash: modular 90 (on the left) to ProThermatic tilting (on the right), ProThermatic stationary (on the left) to ProThermatic tilting (on the right) | PNC 912981 | <input type="checkbox"/> |
| • Connecting rail kit for appliances with backsplash: modular 90 (on the right) to ProThermatic tilting (on the left), ProThermatic stationary (on the right) to ProThermatic 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"/> |
| • 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"/> |

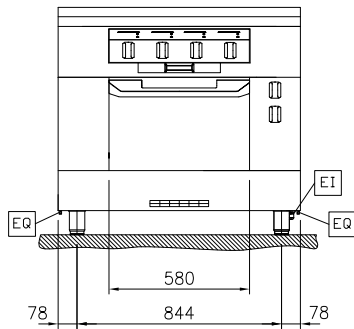
- Energy optimizer kit 40A - factory fitted PNC 913248 ☐
- Side reinforced panel only in combination with side shelf, for against the wall installations, left PNC 913268 ☐
- Side reinforced panel only in combination with side shelf, for against the wall installations, right PNC 913270 ☐
- Filter W=1000mm PNC 913666 ☐
- Electric mains switch 63A 10mm<sup>2</sup> NM for modular H800 electric units (factory fitted) PNC 913677 ☐



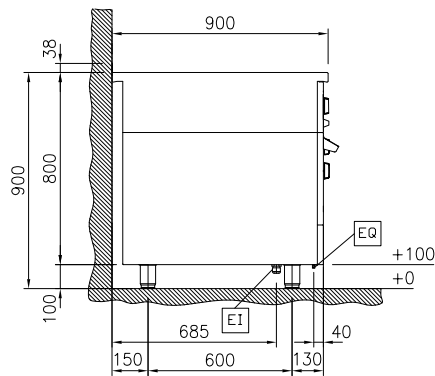
**Electrolux**  
PROFESSIONAL

**Modular Cooking Range Line  
thermaline 90 - 4 Zone Electric Solid Top  
on Oven, 1 Side with Backsplash, H=800**

Front

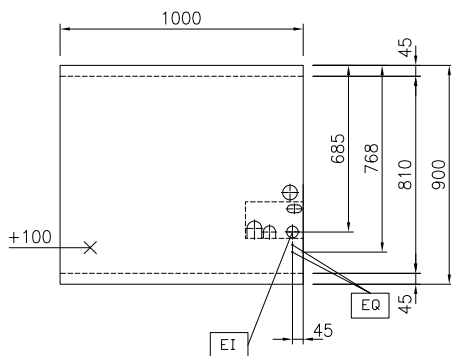


Side



EI = Electrical inlet (power)  
EQ = Equipotential screw

Top



**Modular Cooking Range Line  
thermaline 90 - 4 Zone Electric Solid Top on Oven, 1 Side with  
Backsplash, H=800**

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

**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: 800 mm  
Net weight: 258 kg  
Configuration: On Oven; One-Side 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