Electrolux PROFESSIONAL

# 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.

**APPROVAL:**

## Main Features

- 4 heating zones independently controlled.
- Rapid heat up of the plate and continuously ready for use.
- Overheat protection: the 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.

## 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 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 912600 | ❑ |
| • 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, 1000mm width | PNC 912903 | ❑ |
| • 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, 1000x800mm, for units with backsplash | PNC 913028 | ❑ |
| • 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 | ❑ |


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

| | | |
|---|---|---|
| • 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 | ❑ |
| • Stainless steel dividing panel, 900x800mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90) | PNC 913673 | ❑ |
| • Electric mainswitch 63A 10mm2 NM for modular H800 electric units (factory fitted) | PNC 913677 | ❑ |
| • Stainless steel side panel, 900x800mm, 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 913689 | ❑ |


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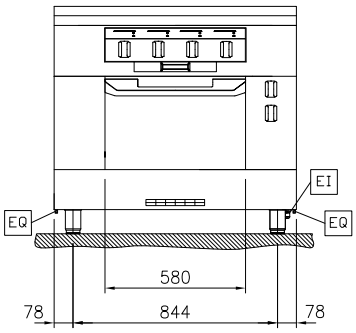
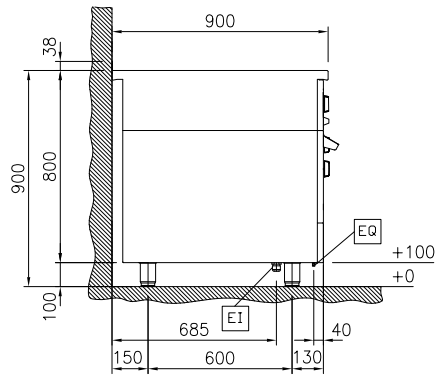
# Modular Cooking Range Line
# thermaline 90 - 4 Zone Electric Solid Top on Oven, 1 Side with Backsplash, H=800

Front

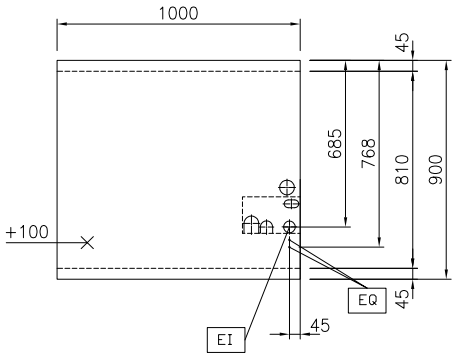



Side




**EI = Electrical inlet (power)**
**EQ = Equipotential screw**

Top





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2026.05.27

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

## Electric

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

## Key Information:

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|---|---|
| **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 |


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