



**Electrolux**  
PROFESSIONAL

## Modular Cooking Range Line thermaline 90 - Electric Free- cooking Top on Oven H=700

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

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

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

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

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



589661 (MCTGEAJ8AO)

Electric Free-Cooking Top,  
one-side operated, 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. Smooth electrically-heated solid plate made of 20 mm thick steel with a wide rounded cleaning zone around the plate. Rapid plate heat up, continuously ready to use; maximum reachable surface temperature of 350°C.

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

- Rapid heat up of the plate and continuously ready for use.
- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- Wide rounded cleaning zone around the plates for easier cleaning.
- 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.
- 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.
- Cooking plate and base joint profile guarantee against soil infiltration.
- Surface temperature up to 350°C
- 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.
- For direct and indirect cooking.
- Oven temperature up to 300 °C

### Construction

- 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.
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top.

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



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- Cooking surface is an electrically heated solid plate made from 20 mm thick stainless steel AISI 316 - DIN 1.4404.
- 2mm thick top in stainless steel AISI 304 - DIN 1.4301.
- 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 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 800&900 with baking oven   | PNC 910655 | <input type="checkbox"/> |
| • Fire clay plate 2/1 GN for ovens   | PNC 910656 | <input type="checkbox"/> |
| • Connecting rail kit, 900mm   | PNC 912502 | <input type="checkbox"/> |
| • Stainless steel side panel, 900x700mm, freestanding  | PNC 912512 | <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 912636 | <input type="checkbox"/> |
| • Stainless steel side kicking strip left and right, freestanding, 900mm width   | PNC 912657 | <input type="checkbox"/> |
| • Stainless steel side kicking strip left and right, back-to-back, 1810mm width  | PNC 912663 | <input type="checkbox"/> |
| • Stainless steel plinth, freestanding, 1000mm width   | PNC 912960 | <input type="checkbox"/> |
| • 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 | <input type="checkbox"/> |
| • 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 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, left   | PNC 913111 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, right  | PNC 913112 | <input type="checkbox"/> |
| • Scraper for smooth plates  | PNC 913119 | <input type="checkbox"/> |
| • Endrail kit (12.5mm) for thermaline 90 units, left   | PNC 913202 | <input type="checkbox"/> |
| • Endrail kit (12.5mm) for thermaline 90 units, right  | PNC 913203 | <input type="checkbox"/> |
| • Stainless steel side panel, left, H=700  | PNC 913222 | <input type="checkbox"/> |
| • Stainless steel side panel, right, H=700   | PNC 913223 | <input type="checkbox"/> |

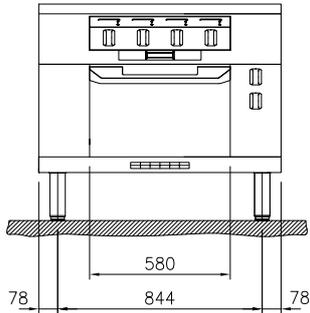
- T-connection rail for back-to-back installations without backsplash (to be ordered as S-code) PNC 913227
- Insert profile d=900 PNC 913232
- Energy optimizer kit 40A - factory fitted PNC 913248
- Endrail kit, (12.5mm), for back-to-back installation, left PNC 913251
- Endrail kit, (12.5mm), for back-to-back installation, right PNC 913252
- Endrail kit, flush-fitting, for back-to-back installation, left PNC 913255
- Endrail kit, flush-fitting, for back-to-back installation, right PNC 913256
- Side reinforced panel only in combination with side shelf, for freestanding units PNC 913260
- Side reinforced panel only in combination with side shelf, for back-to-back installations, left PNC 913275
- Side reinforced panel only in combination with side shelf, for back-to-back installation, right PNC 913276
- 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
- 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

### Recommended Detergents

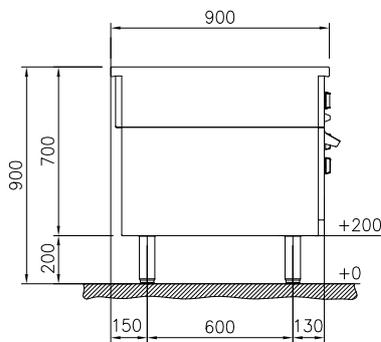
- C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) PNC 0S2292



Front

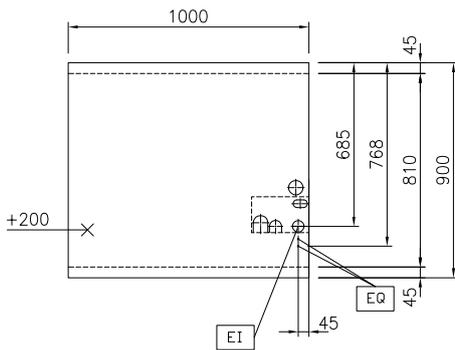


Side



EI = Electrical inlet (power)  
EQ = Equipotential screw

Top



**Electric**

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

**Key Information:**

Working Temperature MIN: 80 °C  
Working Temperature  
MAX: 350 °C  
External dimensions,  
Width: 1000 mm  
External dimensions,  
Depth: 900 mm  
External dimensions,  
Height: 700 mm  
Storage Cavity Dimensions  
(width):  
Storage Cavity Dimensions  
(height):  
Storage Cavity Dimensions  
(depth): 0 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