

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

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

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

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

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

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


**589662 (MCTGEBJ8AO)**

 Electric Free-Cooking Top,  
 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. 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. Stainless steel high splash guards on the rear and sides. Overheat protection switches off the supply in case of overheating. Standby function saves energy and quickly recovers maximum power. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning. 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. Flat surface construction, easily cleanable. 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: \_\_\_\_\_

- 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"/> |
| • 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"/> |
| • Stainless steel front kicking strip, 1000mm width   | PNC 912636 | <input type="checkbox"/> |
| • Stainless steel side kicking strips left and right, against the wall, 900mm width   | PNC 912660 | <input type="checkbox"/> |
| • Stainless steel side kicking strip left and right, back-to-back, 1810mm width   | PNC 912663 | <input type="checkbox"/> |
| • Stainless steel plinth, against wall, 1000mm width  | PNC 912941 | <input type="checkbox"/> |
| • Stainless steel plinth, freestanding, 1000mm width  | PNC 912960 | <input type="checkbox"/> |
| • 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 | <input type="checkbox"/> |
| • 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 | <input type="checkbox"/> |
| • Back panel, 1000x700mm, for units with backsplash   | PNC 913015 | <input type="checkbox"/> |
| • Stainless steel panel, 900x700mm, against wall, left side   | PNC 913101 | <input type="checkbox"/> |
| • Stainless steel panel, 900x700mm, against wall, right side  | PNC 913105 | <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"/> |
| • Scraper for smooth plates   | PNC 913119 | <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 913267
- Side reinforced panel only in combination with side shelf, for against the wall installations, right PNC 913269
- 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

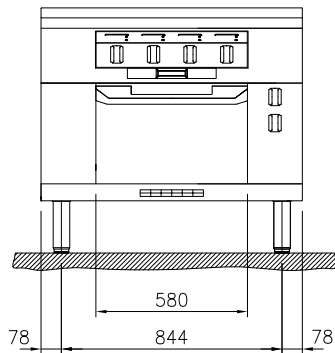
- C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) PNC 0S2292



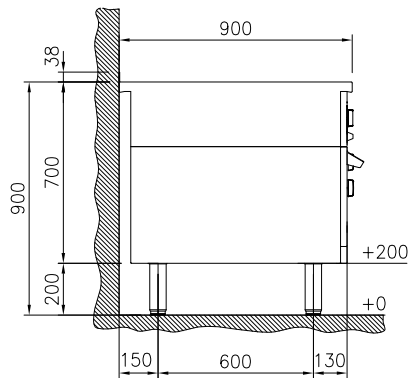
**Electrolux**  
PROFESSIONAL

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Front

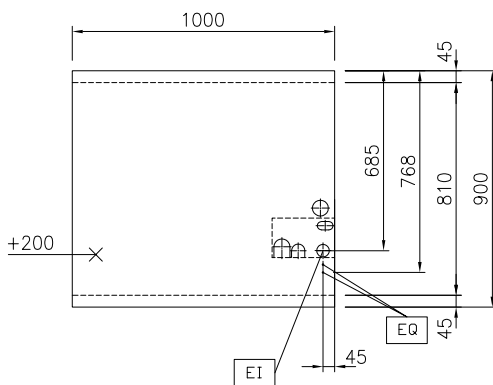


Side



EI = Electrical inlet (power)  
EQ = Equipotential screw

Top



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