Electrolux PROFESSIONAL

Modular Cooking Range Line thermaline 90 - Electric Free-cooking Top on Oven with Backsplash H=800



589664 (MCTGFBJ8AO)

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 ground 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. 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

ITEM #	
MODEL #	
NAME #	
<u>SIS #</u>	
AIA #	

Main Features

- Rapid heat up of the plate and continuously ready for use.
- Overheat protection: a 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 "softtouch" 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

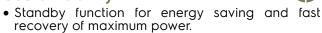
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth.
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- IPX5 water resistance certification.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.

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



Included Accessories

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

Optional Accessories

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	
Scraper for smooth plates	PNC 913119	

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



• 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	
 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 mainswitch 63A 10mm2 NM for modular H800 electric units	PNC 913677	

 Electric mainswitch 63A 10mm2 NM PNC 91367 for modular H800 electric units (factory fitted)

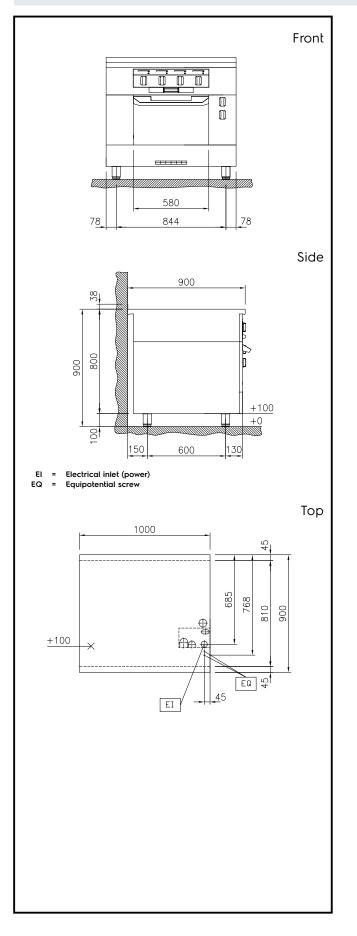
Recommended Detergents

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





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Supply voltage: Electrical power, max:	400 V/3N ph/50/60 Hz 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:	800 mm
Storage Cavity Dimensions (width):	
Storage Cavity Dimensions (height):	
Storage Cavity Dimensions (depth):	0 mm
Net weight:	258 kg
	On Oven;One-Side
Configuration	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

