

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

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

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

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

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

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


**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 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. 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: 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 "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"/> |
| • 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 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 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, 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"/> |
| • Scraper for smooth plates   | PNC 913119 | <input type="checkbox"/> |



**Electrolux**  
PROFESSIONAL

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- 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 mains switch 63A 10mm<sup>2</sup> NM for modular H800 electric units (factory fitted) PNC 913677 ☐

**Recommended Detergents**

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



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The company reserves the right to make modifications to the products  
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### Top on Oven with Backsplash H=800

Technical drawing of a rectangular structure, likely a foundation or wall section, showing dimensions and levels.

**Dimensions:**

- Overall width: 900
- Overall height: 900
- Height of the main body: 800
- Height of the top section: 38
- Height of the base section: 100
- Width of the left base section: 150
- Width of the main body: 600
- Width of the right base section: 130

**Levels:**

- Top level: +100
- Base level: +0

EQ = Equipotential screw

Technical drawing of a rectangular plate. The overall dimensions are 1000 (width) and 900 (height). The plate has a central rectangular hole with a width of 685 and a height of 768. The distance from the top edge of the plate to the top edge of the hole is 45. The distance from the bottom edge of the plate to the bottom edge of the hole is 45. The distance from the right edge of the plate to the right edge of the hole is 45. The distance from the left edge of the plate to the left edge of the hole is 45. The distance from the top edge of the hole to the top edge of the plate is 45. The distance from the bottom edge of the hole to the bottom edge of the plate is 45. The distance from the right edge of the hole to the right edge of the plate is 45. The distance from the left edge of the hole to the left edge of the plate is 45. A detail view is shown at the bottom right, labeled 'EQ' and 'EI', showing a cross-section of the plate with a thickness of 45. The detail view is located at the bottom right corner of the plate, showing a cross-section of the plate with a thickness of 45. The detail view is labeled 'EQ' and 'EI'.

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**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: 800 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