

Modular Cooking Range Line thermaline 90 - 4 Zone Induction Top on Oven, 1 Side with Backsplash H=700

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



589666 (MCIMEBJ8AO)

Induction Top, 4 zones, oneside operated with backsplash, on Oven

Short Form Specification

Item No.

Unit constructed according to DIN 18860 2 with 20 mm drop nose top and 70 mm recessed plinth. 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 glass ceramic surface without any "dead" spots allows for quick and easy cleaning. Features 9 power levels with fast deployment to full heating power and very low heat dissipation to the kitchen. 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

Main Features

- Fast deployment with full heating power immediately.
- Low heat dissipation to the kitchen.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Pans can easily be moved from one area to another without lifting.
- The smooth glass-ceramic surface can be quickly and easily cleaned, thus providing maximum hygiene.
- 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 silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent infiltration of liquids or soil into vital components.
- 9 power levels.
- 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.
- Unit constructed according to DIN 18860_2 with 70 mm recessed plinth.
- 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.
- Oven temperature up to 300 °C

Construction

- Control light for each zone.
- 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







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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



PNC 910601

- Standby function for energy saving and fast recovery of maximum power.
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

Included Accessories

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

Optional Accessories

• Scraper for cook tops

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 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 912636	
Stainless steel side kicking strips left and right, against the wall, 900mm width	PNC 912660	
Stainless steel side kicking strip left and right, back-to-back, 1810mm width	PNC 912663	
 Stainless steel plinth, against wall, 1000mm width 	PNC 912941	
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	PNC 912982	

 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 	PNC 913226	
 Insert profile d=900 	PNC 913232	
 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	



• Endrail kit, flush-fitting, with

left)

with backsplash

backsplash, left

backsplash, right

against wall, left side

against wall, right sideEndrail kit, flush-fitting, with



right) to ProThermetic tilling (on the left), ProThermetic stationary (on the right) to ProThermetic tilling (on the

• Back panel, 1000x700mm, for units

• Stainless steel panel, 900x700mm,

• Stainless steel panel, 900x700mm,



PNC 913015

PNC 913101

PNC 913105

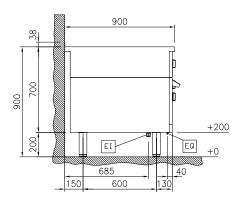
PNC 913117

PNC 913118

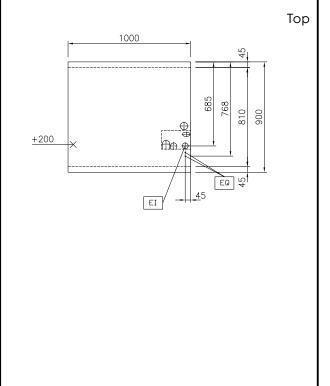


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Front Side



EI = Electrical inlet (power)
EQ = Equipotential screw



Electric

Supply voltage:

589666 (MCIMEBJ8AO) 400 V/3N ph/50/60 Hz

Total Watts: 25 kW

Key Information:

On Oven;One-Side Operated

Front Plates Power: 5 - 5 kW
Back Plates Power: 5 - 5 kW

Front Plates dimensions: 320x330 320x330 Back Plates dimensions: 320x330 320x330

Induction Top Dimensions

(width): 1000 mm

Induction Top Dimensions

(depth):900 mmExternal dimensions, Width:1000 mmExternal dimensions, Depth:900 mmExternal dimensions, Height:700 mm

Net weight: 197 kg

Sustainability

Current consumption: 39.7 Amps

