

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

ITEM #	
MODEL #	
NAME #	
NAME #	
SIS #	
AIA #	



589672 (MCIQEBJ4AO)

Induction Top, 4 zones, oneside operated with backsplash, on Warming Cabinet

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. Overheat protection switches off the supply in case of overheating. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning. 1000 mm wide warming cabinet with 2 doors, constructed according to DIN 18860_2 with 70 mm recessed plinth. Temperature in the cabinet can be set through thermostat, up to a maximum of 110 °C. Cabinet storage space accepts GN 1/1 containers.

Main Features

- Fast deployment with full heating power immediately.
- Low heat dissipation to the kitchen.
- Overheat protection: the 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 "soft-touch" grip for easier handling and cleaning. The special design of the controls prevents 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.
- Temperature in the cupboard can be set through a thermostat to suit different requirements. The maximum temperature is 110°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 with 20 mm drop nose top and 70 mm recessed plinth.
- IPX5 water resistance certification.
- Storage space in the base of the appliance accepts GN1/1 containers.
- Internal frame for heavy duty sturdiness in stainless steel

Sustainability



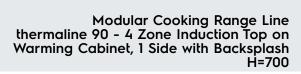
 This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

Optional Accessories

- Scraper for cook tops
 PNC 910601 □
 Connecting rail kit for appliances PNC 912499 □
 with backsplash, 900mm
- Portioning shelf, 1000mm width PNC 912528 □
- ullet Portioning shelf, 1000mm width PNC 912558 $\,\Box$

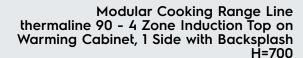








 Folding shelf, 300x900mm Folding shelf, 400x900mm Fixed side shelf, 200x900mm Fixed side shelf, 300x900mm Fixed side shelf, 400x900mm Stainless steel front kicking strip, 1000mm width 	PNC 912581 PNC 912582 PNC 912589 PNC 912590 PNC 912591 PNC 912636	
 Stainless steel side kicking strips left and right, 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 right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) 	PNC 912982	
Back panel, 1000x700mm, for units with backsplash	PNC 913015	
 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	
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	
 Perforated shelf for warming cabinets and cupboard bases (one- side operated TL80-85-90 and two- side operated for TL80) 	PNC 913235	
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	
Shelf fixation for TL80-85-90 one- side operated, TL80 two-side operated	PNC 913283	
• 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	



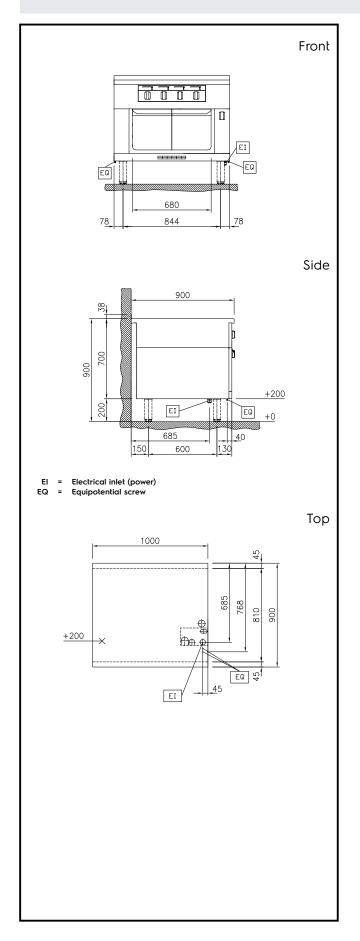


 Stainless steel side panel, 900x700mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions)

PNC 913688 📮









Electric

Supply voltage: 400 V/3N ph/50/60 Hz

Total Watts: 22 kW

Key Information:

External dimensions,

Width: 1000 mm

External dimensions,

Depth:

External dimensions,

Height: 700 mm Net weight: 132 kg

On Oven;One-Side
Configuration: 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

900 mm

Induction Top Dimensions

(depth):

900 mm

Sustainability

Current consumption: 35.6 Amps

