Electrolux
PROFESSIONAL

Modular Cooking Range Line thermaline 90 - 4 Zone Induction Top on Warming Cabinet, 2 Sides H=700

589673 (MCIRECJ4AO) Induction Top, 4 zones, two-side operated, on Warming Cabinet

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 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 passthrough warming cabinet with 4 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. IPX5 water resistant certification.

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 "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).
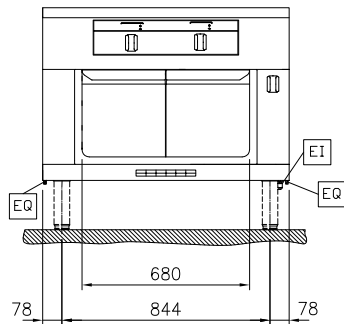
Optional Accessories

- Scraper for cook tops   PNC 910601 ❑
- Connecting rail kit, 900mm   PNC 912502 ❑
- Stainless steel side panel,   PNC 912512 ❑
  900x700mm, freestanding
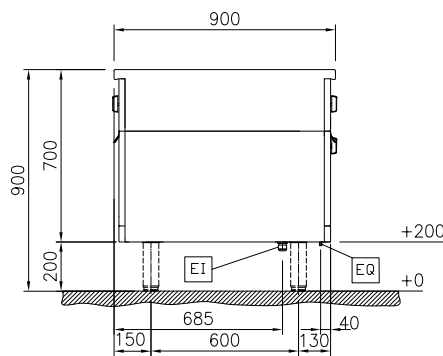- Portioning shelf, 1000mm width   PNC 912528 ❑

APPROVAL:

- 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 strip left and right, freestanding, 900mm width — PNC 912657 ❏
- Stainless steel plinth, freestanding, 1000mm width — PNC 912960 ❏
- Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) — PNC 912975 ❏
- Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) — PNC 912976 ❏
- Endrail kit, flush-fitting, left — PNC 913111 ❏
- Endrail kit, flush-fitting, right — PNC 913112 ❏
- Back panel, 1000x450mm, for bases one-side operated — PNC 913169 ❏
- Endrail kit (12.5mm) for thermaline 90 units, left — PNC 913202 ❏
- Endrail kit (12.5mm) for thermaline 90 units, right — PNC 913203 ❏
- Insert profile d=900 — PNC 913232 ❏
- Perforated shelf for warming cabinets and cupboard bases (two-side operated for TL90) — PNC 913238 ❏
- Side reinforced panel only in combination with side shelf, for freestanding units — PNC 913260 ❏
- Shelf fixation for TL90 two-side operated — PNC 913284 ❏
- Filter W=1000mm — PNC 913666 ❏

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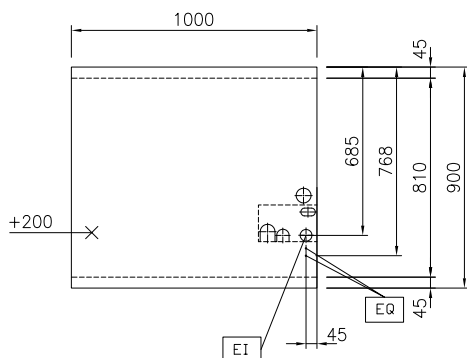H=700**
The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

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Front

Side

EI = Electrical inlet (power)
EQ = Equipotential screw

Top

Electric

Supply voltage:	400 V/3N ph/50/60 Hz
Total Watts:	22 kW

Key Information:

External dimensions, Width:	1000 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	700 mm
Net weight:	136 kg
Configuration:	On Oven;Both-Sides 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 mm

Sustainability

Current consumption:	35.6 Amps

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