

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



589674 (MCIQFAJ4AO)

Induction Top, 4 zones, oneside 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 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. 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.
- 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.
- 9 power levels.
- 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).
- 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
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- Internal frame for heavy duty sturdiness in stainless steel.
- IPX5 water resistance certification.
- Storage space in the base of the appliance accepts GN2/1 containers.

Sustainability



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

Optional Accessories

Scraper for cook tops
 Connecting rail kit, 900mm
 Stainless steel side panel, 900x800mm, freestanding
 Portioning shelf, 1000mm width
 PNC 912502 □
 PNC 912511 □
 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,	PNC 912600	
1000mm width	DV10 010 (01	
 Stainless steel side kicking strips left and right, freestanding, 900mm 	PNC 912621	
width		
• Stainless steel side kicking strips left	PNC 912627	
and right, back-to-back, 1810mm		
width		
Stainless steel plinth, freestanding,	PNC 912922	
1000mm width	DV10 010075	
 Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on 	PNC 912975	
the right), ProThermetic stationary		
(on the left) to ProThermetic tilting		
(on the right)		
 Connecting rail kit: modular 80 (on 	PNC 912976	
the right) to ProThermetic tilting (on		
the left), ProThermetic stationary (on the right) to ProThermetic tilting (on		
the left)		
Endrail kit, flush-fitting, left	PNC 913111	
Endrail kit, flush-fitting, right	PNC 913112	
• Endrail kit (12.5mm) for thermaline 90	PNC 913202	
units, left	1110 710202	
• Endrail kit (12.5mm) for thermaline 90	PNC 913203	
units, right		
Stainless steel side panel, left,	PNC 913224	
H=800, flush	D. 1 C 017005	
 Stainless steel side panel, left, H=800, flush 	PNC 913225	
T-connection rail for back-to-back	PNC 913227	
installations without backsplash (to	FINC 713227	_
be ordered as S-code)		
• Insert profile d=900	PNC 913232	
Perforated shelf for warming	PNC 913235	
cabinets and cupboard bases (one-		
side operated TL80-85-90 and two-		
side operated for TL80)	DVIC 017051	
 Endrail kit, (12.5mm), for back-to- back installation, left 	PNC 913251	
• Endrail kit, (12.5mm), for back-to-	PNC 913252	П
back installation, right	1140 710202	_
• Endrail kit, flush-fitting, for back-to-	PNC 913255	
back installation, left		
 Endrail kit, flush-fitting, for back-to- 	PNC 913256	
back installation, right		_
Side reinforced panel only in	PNC 913259	
combination with side shelf, for freestanding units		
Side reinforced panel only in	PNC 913277	П
combination with side shelf, for	1140 713277	_
back-to-back installations, left		
Side reinforced panel only in	PNC 913278	
combination with side shelf, for		
back-to-back installation, right		_
• Chalf fivation for TION OF ON and		
• Shelf fixation for TL80-85-90 one-	PNC 913283	
side operated, TL80 two-side	PNC 913283	Ц
side operated, TL80 two-side operated • Filter W=1000mm	PNC 913283 PNC 913666	



 Stainless steel dividing panel,
900x800mm, (it should only be used
between Electrolux Professional
thermaline Modular 90 and
thermaline C90)

PNC 913673 📮

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

PNC 913677

dimensions)

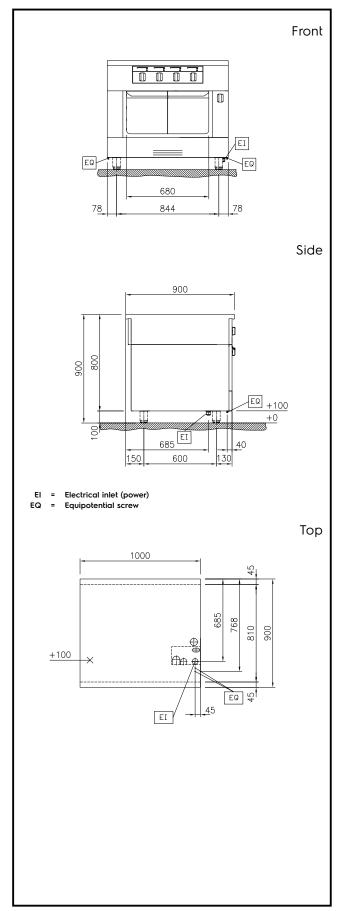
PNC 913689

Stainless steel side panel, 900x800mm, 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











Electric

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

Total Watts: 22 kW

Key Information:

External dimensions,

Width:

External dimensions,

Depth:

900 mm

1000 mm

External dimensions,

Height: Net weight: 800 mm

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

Induction Top Dimensions

(depth):

900 mm

Sustainability

Current consumption: 35.6 Amps

