

Modular Cooking Range Line thermaline 90 - 4 Zone Induction Top on Warming Cabinet, 2 Sides H=800



589676 (MCIRFCJ4AO)

Induction Top, 4 zones, twoside 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.

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	

#### **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
   Stainless steel side panel,
   PNC 912502 
   PNC 912511
- 900x800mm, freestanding Portioning shelf, 1000mm width PNC 912528

APPROVAL:

Excelence



• • • •	Portioning shelf, 1000mm width 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 912558 PNC 912581 PNC 912582 PNC 912589 PNC 912590 PNC 912591 PNC 912600	
•	Stainless steel side kicking strips left and right, freestanding, 900mm width	PNC 912621	
•	Stainless steel plinth, freestanding, 1000mm width	PNC 912922	
•	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, 1000x550mm, for bases one-side operated	PNC 913184	
•	Endrail kit (12.5mm) for thermaline 90 units, left	PNC 913202	
•	Endrail kit (12.5mm) for thermaline 90 units, right	PNC 913203	
٠	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 913259	
•	Shelf fixation for TL90 two-side operated	PNC 913284	
٠	Filter W=1000mm	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	
•	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 dimensions)	PNC 913689	



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400 V/3N ph/50/60 Hz

On Oven;Both-Sides

320x330 320x330

320x330 320x330

22 kW

1000 mm

900 mm

800 mm

Operated

5 - 5 kW

5 - 5 kW

1000 mm

900 mm

35.6 Amps

136 kg

Electric

Supply voltage:

Key Information:

External dimensions, Width:

External dimensions, Depth:

External dimensions, Height:

Total Watts:

Net weight:

(width):

(depth):

Configuration:

**Back Plates Power:** 

Front Plates dimensions:

Back Plates dimensions:

Induction Top Dimensions

Induction Top Dimensions

Current consumption:





