

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

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



589676 (MCIRFCJ4AO)

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

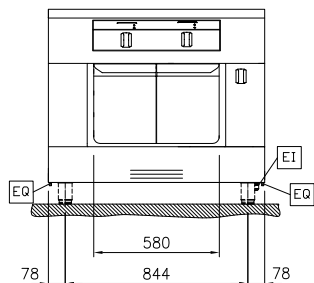
- | | | |
|---|------------|--------------------------|
| • Scraper for cook tops | PNC 910601 | ☐ |
| • Connecting rail kit, 900mm | PNC 912502 | ☐ |
| • Stainless steel side panel, 900x800mm, freestanding | PNC 912511 | ☐ |
| • Portioning shelf, 1000mm width | PNC 912528 | ☐ |

APPROVAL: _____

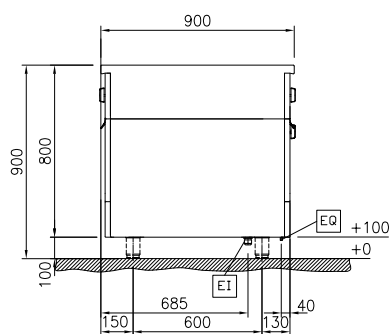
• Portioning shelf, 1000mm width	PNC 912558	☐
• Folding shelf, 300x900mm	PNC 912581	☐
• Folding shelf, 400x900mm	PNC 912582	☐
• Fixed side shelf, 200x900mm	PNC 912589	☐
• Fixed side shelf, 300x900mm	PNC 912590	☐
• Fixed side shelf, 400x900mm	PNC 912591	☐
• Stainless steel front kicking strip, 1000mm width	PNC 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	☐
• 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	☐
• 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 mains switch 63A 10mm ² 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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Front

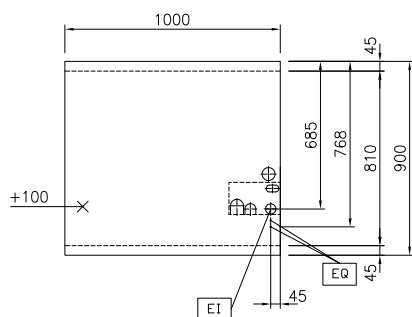


Side



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:	800 mm
Net weight:	136 kg
Configuration:	On Oven;Both-Sides Operated

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