

Modular Cooking Range Line thermaline 90 - 4 Zone Electric Solid Top on Warming Cabinet, 1 Side-Ecotop with Backsplash H=800

| ITEM # | |
|---------|--|
| MODEL # | |
| NAME # | |
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589705 (MCLQFBJ4AO)

Electric Solid Top, 4 zones, ecoTop coating, one-side 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. ECOTOP model with a 20 mm thick steel cooking surface with heat retaining coating. 4 independently controlled heating zones with 2 electronic sensors per zone for temperature surface control and 8 power levels. Rapid plate heat up, continuously ready to use. Overheat protection switches off the supply in case of overheating. Standby function saves energy and quickly recovers maximum power. 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

- 4 heating zones independently controlled.
- Rapid heat up of the plate and continuously ready for use.
- 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.
- Wide rounded cleaning zone around the plates for easier cleaning.
- IPX5 water resistance certification.
- 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 silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent infiltration of liquids or soil into vital components.
- Cooking plate and base joint profile guarantee against soil infiltration.
- Two electronic sensors per zone to control surface temperature and to protect cooking plate from overheating.
- 8 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.
- ECOTOP model has a 20 mm thick steel DIN 1.7335 nickel coated cooking surface.

Construction

- 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.
- Storage space in the base of the appliance accepts GN1/1 containers.
- Internal frame for heavy duty sturdiness in stainless steel.

Sustainability



 Standby function for energy saving and fast recovery of maximum power.

APPROVAL:



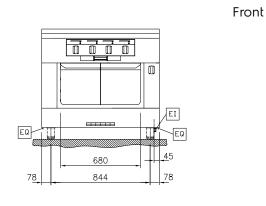


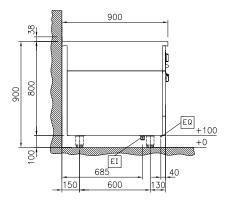
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| | | Chairle and all division or an all | DNC 017/77 | |
|---|--------------------------|--|------------|---|
| Optional Accessories | | Stainless steel dividing panel, 900x800mm, (it should only be used | PNC 913673 | |
| Connecting rail kit for appliances | PNC 912499 | between Electrolux Professional thermaline Modular 90 and thermaline | | |
| with backsplash, 900mm | PNC 912528 | C90) | | |
| Portioning shelf, 1000mm width Portioning shelf, 1000mm width | PNC 912528 PNC 912558 | • Electric mainswitch 63A 10mm2 NM for | PNC 913677 | |
| Portioning shelf, 1000mm width Folding shelf, 700y/000mm | PNC 912538 | modular H800 electric units (factory | | |
| • Folding shelf, 300x900mm | | fitted) | | _ |
| • Folding shelf, 400x900mm | PNC 912582 | • Stainless steel side panel, 900x800mm, | PNC 913689 | |
| • Fixed side shelf, 200x900mm | PNC 912589 | flush-fitting (it should only be used against the wall, against a niche and in | | |
| • Fixed side shelf, 300x900mm | PNC 912590 | between Electrolux Professional | | |
| Fixed side shelf, 400x900mm | PNC 912591 | thermaline and ProThermetic | | |
| Stainless steel front kicking strip, 1000mm width | PNC 912600 | appliances and external appliances - provided that these have at least the | | |
| Stainless steel side kicking strips left and right, against the wall, 900mm width | PNC 912624 | same dimensions) | | |
| Stainless steel side kicking strips left and right, back-to-back, 1810mm width | PNC 912627 | | | |
| Stainless steel plinth, against wall, 1000mm width | PNC 912903 | | | |
| 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, 1000x800mm, for units with backsplash | PNC 913028 | | | |
| 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 | | | | |
| Endrail kit (12.5mm) for thermaline 90 units with backsplash, right | | | | |
| U-clamping rail for back-to-back installations with backsplash | 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 | | | |
| Energy optimizer kit 40A - factory fitted | PNC 913248 | | | |
| Side reinforced panel only in combination with side shelf, for against the wall installations, left | PNC 913268 | | | |
| Side reinforced panel only in combination with side shelf, for against the wall installations, right | PNC 913270 | | | |
| Shelf fixation for TL80-85-90 one- side operated, TL80 two-side operated | PNC 913283 | | | |
| • Filter W=1000mm | PNC 913666 | | | |

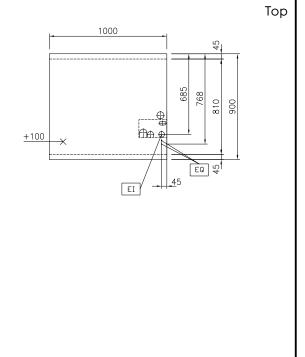








Electrical inlet (power) Equipotential screw





Supply voltage:

589705 (MCLQFBJ4AO) 400 V/3N ph/50/60 Hz

18.3 kW Electrical power max.:

Key Information:

On Oven; One-Side Configuration: Operated

Front Plates Power: 4 - 4 kW **Back Plates Power:** 4 - 4 kW

Solid top usable surface (width):

820 mm

Solid top usable surface

Side

720 mm (depth): External dimensions, Width: 1000 mm External dimensions, Depth: 900 mm External dimensions, Height: 800 mm Net weight: 193 kg

Sustainability

Current consumption: 39.1 Amps

