

Modular Cooking Range Line thermaline 90 - Electric Free-cooking Top on Warming Cabinet H=700

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



589707 (MCTHEAJ4AO)

Electric Free-Cooking Top, one-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 electrically-heated solid plate made of 20 mm thick steel with a wide rounded cleaning zone around the plate. Rapid plate heat up, continuously ready to use; maximum reachable surface temperature of 350°C. 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 resistance certification.

Main Features

- Rapid heat up of the plate and continuously ready for use.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Wide rounded cleaning zone around the plates for easier cleaning.
- 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.
- 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.
- Cooking plate and base joint profile guarantee against soil infiltration.
- Surface temperature up to 350°C
- Unit constructed according to DIN 18860_2 with 70 mm recessed plinth.
- For direct and indirect cooking.
- Temperature in the cupboard can be set through a thermostat to suit different requirements. The maximum temperature is 110°C.

Construction

- 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
- IPX5 water resistance certification.
- Storage space in the base of the appliance accepts GN1/1 containers.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- Cooking surface is an electrically heated solid plate made from 20 mm thick stainless steel AISI 316 - DIN 1.4404.
- 2mm thick top in stainless steel AISI 304 DIN 1.4301.
- Internal frame for heavy duty sturdiness in stainless steel.









Modular Cooking Range Line thermaline 90 - Electric Free-cooking Top on Warming Cabinet H=700

Sustainability

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

Optional Accessories		
Connecting rail kit, 900mm	PNC 912502	
 Stainless steel side panel, 	PNC 912512	
900x700mm, freestanding		_
Portioning shelf, 1000mm width	PNC 912528	
Portioning shelf, 1000mm width	PNC 912558	
• Folding shelf, 300x900mm	PNC 912581 PNC 912582	
• Folding shelf, 400x900mm		
Fixed side shelf, 200x900mmFixed side shelf, 300x900mm	PNC 912589 PNC 912590	
Fixed side shelf, 300x900mmFixed side shelf, 400x900mm	PNC 912590 PNC 912591	
Stainless steel front kicking strip,	PNC 912636	
1000mm width		_
 Stainless steel side kicking strip left and right, freestanding, 900mm width 	PNC 912657	
 Stainless steel side kicking strip left and right, back-to-back, 1810mm width 	PNC 912663	
• Stainless steel plinth, freestanding, 1000mm width	PNC 912960	
Connecting rail kit: modular 90 (on	PNC 912975	
the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right)		
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	
 Scraper for smooth plates 	PNC 913119	
• Endrail kit (12.5mm) for thermaline 90 units, left	PNC 913202	
• Endrail kit (12.5mm) for thermaline 90 units, right	PNC 913203	
• Stainless steel side panel, left, H=700	PNC 913222	
 Stainless steel side panel, right, H=700 	PNC 913223	
T-connection rail for back-to-back installations without backsplash	PNC 913227	
 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)		
Endrail kit, (12.5mm), for back-to- back installation, left	PNC 913251	
Endrail kit, (12.5mm), for back-to- back installation, right	PNC 913252	
Endrail kit, flush-fitting, for back-to- back installation, left	PNC 913255	
Endrail kit, flush-fitting, for back-to- back installation, right	PNC 913256	

Side reinforced panel only in	PNC 913275	
combination with side shelf, for back-to- back installations, left		
 Side reinforced panel only in combination with side shelf, for back-to- back installation, right 	PNC 913276	
 Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated 	PNC 913283	
• Filter W=1000mm	PNC 913666	
 Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90) 	PNC 913672	
• Stainless steel side panel, 900x700mm, 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 913688	
Recommended Detergents		
• C41 HI-TEMP RAPID DEGREASER, 1	PNC 0S2292	

pack of six 1 lt. bottles (trigger incl.)



• Side reinforced panel only in combination with side shelf, for

back installation, right

freestanding units





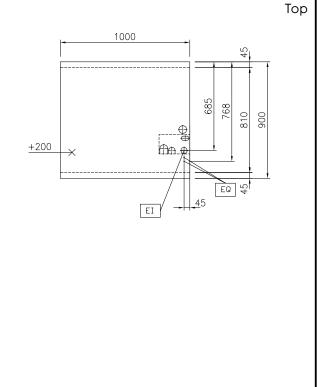
PNC 913260 🔲



Modular Cooking Range Line thermaline 90 - Electric Free-cooking Top on Warming Cabinet H=700

Front 844 78 Side 900 900 +200 200 +0 150 600

El = Electrical inlet (power) Equipotential screw



Electric

Supply voltage:

589707 (MCTHEAJ4AO) 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

0 mm

Solid top usable surface (depth):

720 mm External dimensions, Width: 1000 mm External dimensions, Depth: 900 mm External dimensions, Height: 700 mm

Storage Cavity Dimensions

(width):

Storage Cavity Dimensions (height):

Storage Cavity Dimensions

(depth): 258 kg Net weight:

Sustainability

Current consumption: 39.1 Amps

