

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

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



589708 (MCTHEBJ4AO)

Electric Free-Cooking Top,
 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. 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. Stainless steel high splash guards on the rear and sides. 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: the 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 "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.
- 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.

APPROVAL: _____



Sustainability

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

Optional Accessories

- | | | |
|---|------------|--------------------------|
| • Connecting rail kit for appliances with backsplash, 900mm | PNC 912499 | <input type="checkbox"/> |
| • Portioning shelf, 1000mm width | PNC 912528 | <input type="checkbox"/> |
| • Portioning shelf, 1000mm width | PNC 912558 | <input type="checkbox"/> |
| • Folding shelf, 300x900mm | PNC 912581 | <input type="checkbox"/> |
| • Folding shelf, 400x900mm | PNC 912582 | <input type="checkbox"/> |
| • Fixed side shelf, 200x900mm | PNC 912589 | <input type="checkbox"/> |
| • Fixed side shelf, 300x900mm | PNC 912590 | <input type="checkbox"/> |
| • Fixed side shelf, 400x900mm | PNC 912591 | <input type="checkbox"/> |
| • Stainless steel front kicking strip, 1000mm width | PNC 912636 | <input type="checkbox"/> |
| • Stainless steel side kicking strips left and right, against the wall, 900mm width | PNC 912660 | <input type="checkbox"/> |
| • Stainless steel side kicking strip left and right, back-to-back, 1810mm width | PNC 912663 | <input type="checkbox"/> |
| • Stainless steel plinth, against wall, 1000mm width | PNC 912941 | <input type="checkbox"/> |
| • Stainless steel plinth, freestanding, 1000mm width | PNC 912960 | <input type="checkbox"/> |
| • 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 | <input type="checkbox"/> |
| • 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 | <input type="checkbox"/> |
| • Back panel, 1000x700mm, for units with backsplash | PNC 913015 | <input type="checkbox"/> |
| • Stainless steel panel, 900x700mm, against wall, left side | PNC 913101 | <input type="checkbox"/> |
| • Stainless steel panel, 900x700mm, against wall, right side | PNC 913105 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, with backsplash, left | PNC 913117 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, with backsplash, right | PNC 913118 | <input type="checkbox"/> |
| • Scraper for smooth plates | PNC 913119 | <input type="checkbox"/> |
| • Endrail kit (12.5mm) for thermaline 90 units with backsplash, left | PNC 913208 | <input type="checkbox"/> |
| • Endrail kit (12.5mm) for thermaline 90 units with backsplash, right | PNC 913209 | <input type="checkbox"/> |
| • U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code) | PNC 913226 | <input type="checkbox"/> |
| • Insert profile d=900 | PNC 913232 | <input type="checkbox"/> |
| • Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80) | PNC 913235 | <input type="checkbox"/> |
| • Side reinforced panel only in combination with side shelf, for against the wall installations, left | PNC 913267 | <input type="checkbox"/> |

- Side reinforced panel only in combination with side shelf, for against the wall installations, right PNC 913269 ☐
- 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

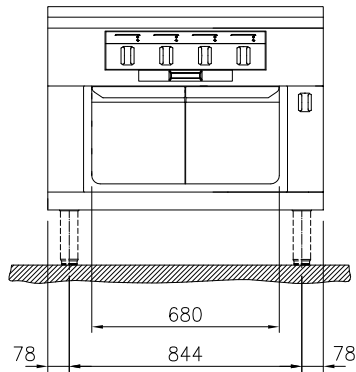
- C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) PNC 0S2292 ☐



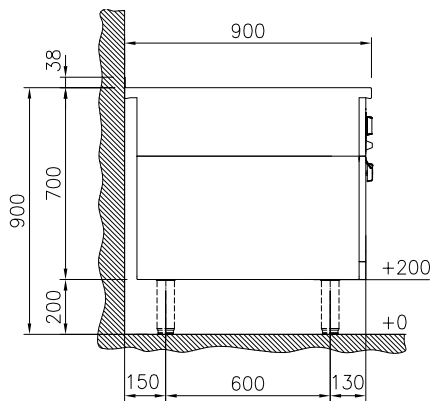
Electrolux
PROFESSIONAL

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Front

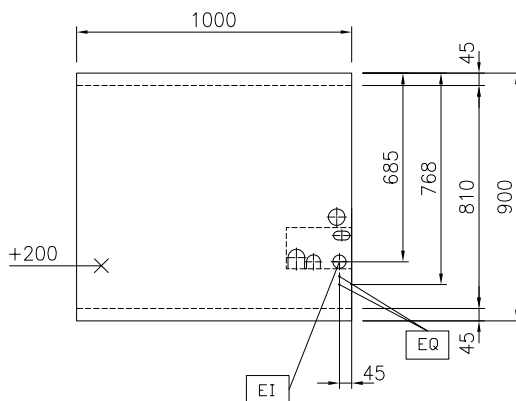


Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top



**Modular Cooking Range Line
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The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

2026.01.19

Electric

Supply voltage: 400 V/3N ph/50/60 Hz
 Electrical power, max: 18.3 kW

Key Information:

Working Temperature MIN: 80 °C
 Working Temperature MAX: 350 °C
 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): 0 mm
 Net weight: 258 kg
 Configuration: On Oven; One-Side Operated
 Front Plates Power: 4 - 4 kW
 Back Plates Power: 4 - 4 kW
 Solid top usable surface (width): 820 mm
 Solid top usable surface (depth): 720 mm

Sustainability

Current consumption: 39.1 Amps