



**Electrolux**  
PROFESSIONAL

**Modular Cooking Range Line**  
**thermaline 90 - 2 Zone Full Surface**  
**Induction Top on Open Base, 1 Side,**  
**H=800**

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**589813 (MCJBAE1A0)**

Full Surface Induction Top  
on Open Base, 2 zones,  
one-side operated - H2

**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. Large multi-coil 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. IPX5 water resistance certification. Configuration: Freestanding, One-side operated, on open base, hygienic class H2.

**Main Features**

- 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.
- 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.
- 9 power levels.
- Almost the entire surface of the ceramic plate can be used without "dead" spots.
- Fast deployment with full heating power immediately.
- Low heat dissipation to the kitchen.
- The large surface multi-coil induction top offers a substantial increase in pan and pot capacity thanks to the seamless transition between individual heating zones, ideal for à la carte operation.
- The green led light on the control panel indicates the following functions:  
ON: pot is detected  
OFF: the knob is positioned on "zero"  
SLOW BLINKING: no pot detected  
FAST BLINKING: error, the number of blinks indicates the error code type

**Construction**

- 2 mm top in 1.4301 (AISI 304).
- Control light for each zone.
- 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
- Internal frame for heavy duty sturdiness in stainless steel.

**Sustainability**

- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).



**APPROVAL:** \_\_\_\_\_

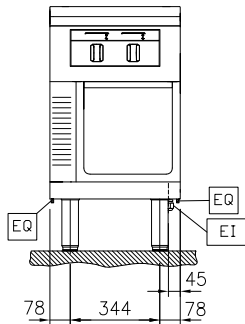


Experience the Excellence  
[www.electroluxprofessional.com](http://www.electroluxprofessional.com)

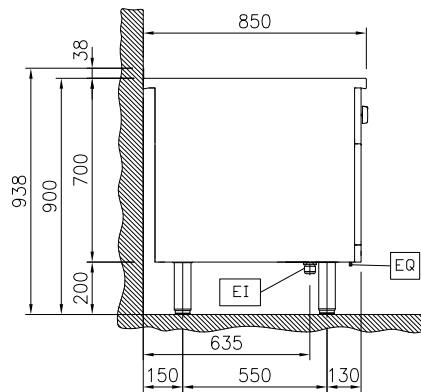
### Optional Accessories

|  |            |                          |   |            |                          |
|--|------------|--------------------------|---|------------|--------------------------|
| • Scraper for cook tops  | PNC 910601 | <input type="checkbox"/> | • Electric mainswitch 25A 4mm <sup>2</sup> NM for modular H800 electric units (factory fitted)  | PNC 913676 | <input type="checkbox"/> |
| • Connecting rail kit, 900mm   | PNC 912502 | <input type="checkbox"/> | • 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 | <input type="checkbox"/> |
| • Stainless steel side panel, 900x800mm, freestanding  | PNC 912511 | <input type="checkbox"/> | • Shelf for Full Surface Induction half module base (TL85/90, one-side and two-side operated)   | PNC 913700 | <input type="checkbox"/> |
| • Portioning shelf, 500mm width  | PNC 912523 | <input type="checkbox"/> | • Shelf fixation for Full Surface Induction half module base (TL85/90, one-side and two-side operated)  | PNC 913701 | <input type="checkbox"/> |
| • Portioning shelf, 500mm width  | PNC 912553 | <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, 500mm width   | PNC 912595 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel side kicking strips left and right, freestanding, 900mm width  | PNC 912621 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel side kicking strips left and right, back-to-back, 1810mm width   | PNC 912627 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel plinth, freestanding, 500mm width  | PNC 912917 | <input type="checkbox"/> |   |            |                          |
| • 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 | <input type="checkbox"/> |   |            |                          |
| • 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 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit, flush-fitting, left   | PNC 913111 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit, flush-fitting, right  | PNC 913112 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit (12.5mm) for thermaline 90 units, left   | PNC 913202 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit (12.5mm) for thermaline 90 units, right  | PNC 913203 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel side panel, left, H=800, flush   | PNC 913224 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel side panel, left, H=800, flush   | PNC 913225 | <input type="checkbox"/> |   |            |                          |
| • T-connection rail for back-to-back installations without backsplash  | PNC 913227 | <input type="checkbox"/> |   |            |                          |
| • Insert profile d=900   | PNC 913232 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit, (12.5mm), for back-to-back installation, left   | PNC 913251 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit, (12.5mm), for back-to-back installation, right  | PNC 913252 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit, flush-fitting, for back-to-back installation, left  | PNC 913255 | <input type="checkbox"/> |   |            |                          |
| • Endrail kit, flush-fitting, for back-to-back installation, right   | PNC 913256 | <input type="checkbox"/> |   |            |                          |
| • Side reinforced panel only in combination with side shelf, for freestanding units  | PNC 913259 | <input type="checkbox"/> |   |            |                          |
| • Side reinforced panel only in combination with side shelf, for back-to-back installations, left  | PNC 913277 | <input type="checkbox"/> |   |            |                          |
| • Side reinforced panel only in combination with side shelf, for back-to-back installation, right  | PNC 913278 | <input type="checkbox"/> |   |            |                          |
| • Filter W=500mm   | PNC 913664 | <input type="checkbox"/> |   |            |                          |
| • Stainless steel dividing panel, 900x800mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)                       | PNC 913673 | <input type="checkbox"/> |   |            |                          |

Front

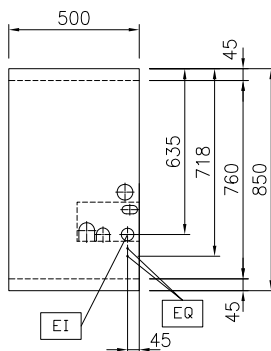


Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw

Top



### Electric

#### Supply voltage:

589813 (MCJBFAE1AO) 400 V/3N ph/50/60 Hz

#### Total Watts:

14 kW

### Key Information:

**Configuration:** On Base;One-Side Operated

**Front Plates Power:** 7 - 0 kW

**Back Plates Power:** 7 - kW

**Front Plates dimensions:** 360x360

**Back Plates dimensions:** 360x360

**Induction Top Dimensions (width):** 500 mm

**Induction Top Dimensions (depth):** 900 mm

**External dimensions, Width:** 500 mm

**External dimensions, Depth:** 900 mm

**External dimensions, Height:** 800 mm

**Storage Cavity Dimensions (width):** 290 mm

**Storage Cavity Dimensions (height):** 330 mm

**Storage Cavity Dimensions (depth):** 590 mm

**Net weight:** 52 kg

### Sustainability

**Current consumption:** 21.5 Amps