



**Modular Cooking Range Line**  
**thermaline 90 - 4 Zone Induction Top on**  
**Electric Oven Passthrough, 2 Side**  
**H=700 - MARINE**

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_

**589846 (MCINECJ8DM)**

Induction Top, 4 zones, two-  
side operated on electric  
static Oven passthrough -  
MARINE

### 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. Electric static oven base with 40 mm thick oven door and ribbed enamelled steel base plate. Constructed according to 1.4301 (AISI 304). Oven chamber with 2 levels of runners for 2/1 GN shelves to enable simultaneous and faster cooking. Heavy duty thermostat with temperature range up to 300° C, electronic sensor for precise temperature control and manual humidity control in the cooking chamber. Upper heating element can also be used for grilling, with or without ventilating mode. Overheat protection switches off the supply in case of overheating. Standby function saves energy and quickly recovers maximum power. Metal knobs and oven handles ergonomically designed with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

### 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.
- 40 mm thick oven door for heat insulation.
- Handles are ergonomically designed with silicon "soft" grip for easy handling and cleaning.
- Oven chamber to have 2 levels of runners to accommodate 2/1 GN trays and ribbed enamelled steel base plate.
- The upper heating element of the oven can also be used for grilling.
- Manual control of humidity in cooking chamber.
- Electronic sensor for precise temperature control.
- Oven temperature up to 300 °C

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



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



## 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.
- Rolling rack included
- Internal frame for heavy duty sturdiness in stainless steel.

## Sustainability

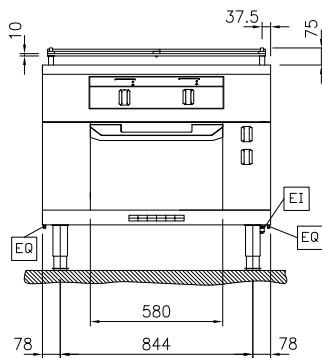


- Standby function for energy saving and fast recovery of maximum power.
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

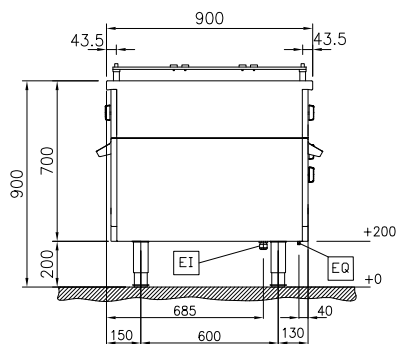
### Included Accessories

- 1 of Grid, chromium plated, PNC 910652  
for ovens 2/1 GN

Front

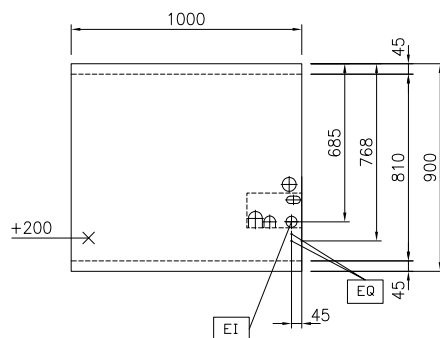


Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw

Top





**Electrolux**  
PROFESSIONAL

Modular Cooking Range Line  
thermaline 90 - 4 Zone Induction Top on  
Electric Oven Passthrough, 2 Side H=700 -  
**MARINE**

## Electric

Supply voltage: 440 V/3 ph/50/60 Hz  
Total Watts: 25 kW

## Key Information:

External dimensions,  
Width: 1000 mm  
External dimensions,  
Depth: 900 mm  
External dimensions,  
Height: 700 mm  
Net weight: 201 kg  
Both-Sides Operated;On  
Oven  
Configuration:  
Front Plates Power: 5 - 5 kW  
Back Plates Power: 5 - 5 kW  
Front Plates dimensions: 340x370 340x370  
Back Plates dimensions: 340x370 340x370  
Induction Top Dimensions  
(width): 1000 mm  
Induction Top Dimensions  
(depth): 900 mm

## Sustainability

Current consumption: 38.7 Amps



Modular Cooking Range Line  
thermaline 90 - 4 Zone Induction Top on Electric Oven Passthrough, 2  
Side H=700 - **MARINE**  
The company reserves the right to make modifications to the products  
without prior notice. All information correct at time of printing.

2025.07.24