



Electrolux
PROFESSIONAL

**Modular Cooking Range Line
thermaline 90 - 2 Zone Induction
Wok and Plate, 1 Side - MARINE**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



589850 (MCIJAAEODM)

Induction Wok and Plate, 2 zones, one-side operated - 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. Unit composed of induction wok and plate. Smooth glass ceramic surface without any "dead" spots allows for quick and easy cleaning. The surface is not directly heated to avoid any burnings. Fast deployment with full heating power immediately and very low heat dissipation to the kitchen. Power to the zone can be set with a progressive output. 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. IPX5 water resistant certification. Configuration: One-side operated top. The base is supplied by the factory

Main Features

- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- 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.
- Fast deployment with full heating power immediately.
- Low heat dissipation to the kitchen.

Construction

- 2 mm top in 1.4301 (AISI 304).
- IPX5 water resistance certification.
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).
- 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.
- Rolling rack included

Sustainability



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

APPROVAL: _____



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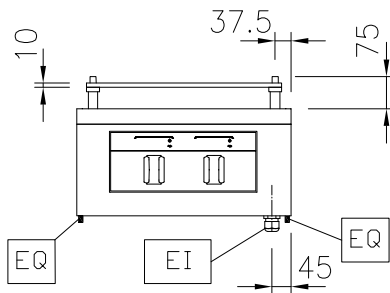


Optional Accessories

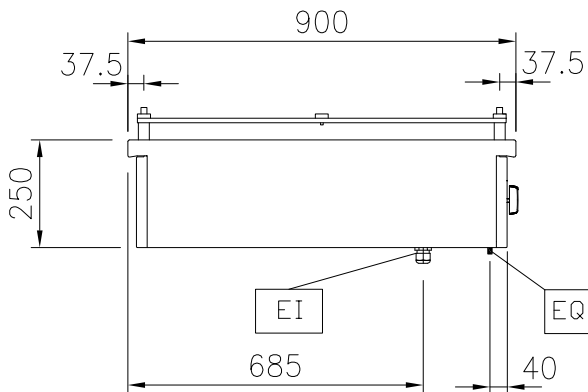
- | | | |
|-----------------------------------------------------------------------|------------|--------------------------|
| • Scraper for cook tops | PNC 910601 | <input type="checkbox"/> |
| • Induction Wok pan with wooden handle (diam. 360mm) | PNC 910613 | <input type="checkbox"/> |
| • Induction Wok pan with stainless steel handle (diam. 360mm) | PNC 911587 | <input type="checkbox"/> |
| • Connecting rail kit, 900mm | PNC 912502 | <input type="checkbox"/> |
| • Portioning shelf, 500mm width | PNC 912523 | <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"/> |
| • 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"/> |
| • T-connection rail for back-to-back installations without backsplash | PNC 913227 | <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"/> |
| • Filter W=500mm | PNC 913664 | <input type="checkbox"/> |



Front

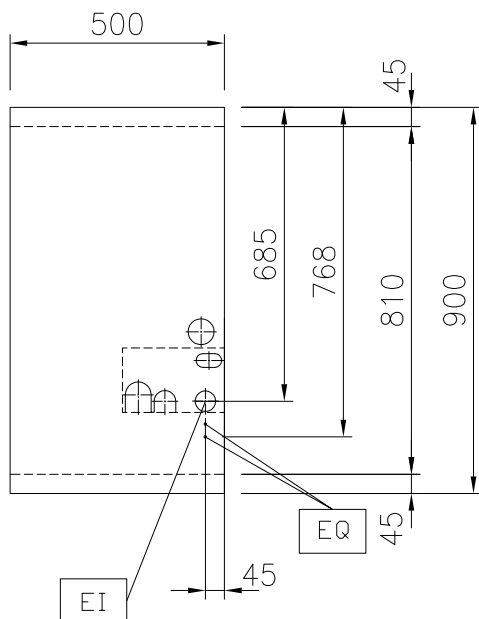


Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top



Electric

Supply voltage:

589850 (MCIJAAEODM) 440 V/3 ph/50/60 Hz

Total Watts:

10 kW

Key Information:

Configuration: One-Side Operated;Top

Front Plates Power: 5 - 0 kW

Back Plates Power: 5 - kW

Front Plates dimensions: 300x300

Back Plates dimensions: Ø 300

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: 250 mm

Net weight: 25 kg

Sustainability

Current consumption: 13.7 Amps