

Modular Cooking Range Line thermaline 90 - 2 Zone Full Surface Induction Top on Open Base, 1 Side, H=700 - H3 -Marine

TEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



589852 (MCJQEAEIDM)

Full Surface Induction Top on Open Base, 2 zones, one-side operated - H3 -Marine

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 H3 base, hygienic class H3.

Main Features

- 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.
- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- Pans can easily be moved from one area to another without lifting.
- 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 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.
- 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.
- 9 power levels.

Construction

- Control light for each zone.
- 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.
- Internal frame for heavy duty sturdiness in stainless steel.

Sustainability



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

APPROVAL:



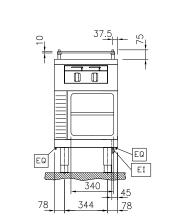


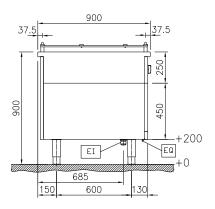
Optional Accessories

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Scraper for cook tops	PNC 910601	
Connecting rail kit, 900mm	PNC 912502	
 Stainless steel side panel, 900x700mm, freestanding 	PNC 912512	
Portioning shelf, 500mm width	PNC 912523	
 Portioning shelf, 500mm width 	PNC 912553	
 Folding shelf, 300x900mm 	PNC 912581	
 Folding shelf, 400x900mm 	PNC 912582	
 Fixed side shelf, 200x900mm 	PNC 912589	
 Fixed side shelf, 300x900mm 	PNC 912590	
 Fixed side shelf, 400x900mm 	PNC 912591	
 Endrail kit, flush-fitting, left 	PNC 913111	
Endrail kit, flush-fitting, right	PNC 913112	
 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	PNC 913227	
installations without backsplash (to be ordered as S-code)		
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 913260	
combination with side shelf, for freestanding units		
 Side reinforced panel only in combination with side shelf, for back- 	PNC 913275	
to-back installations, left		
 Side reinforced panel only in combination with side shelf, for back- to-back installation, right 	PNC 913276	
• Filter W=500mm	PNC 913664	
Stainless steel dividing panel,	PNC 913672	
900x700mm, (it should only be used	11(0)100/2	_
between Electrolux Professional		
thermaline Modular 90 and thermaline C90)		
 Stainless steel side panel, 900x700mm, 	PNC 913688	
flush-fitting (it should only be used against the wall, against a niche and in	1110 710000	_
between Electrolux Professional thermaline and ProThermetic		
appliances and external appliances -		
provided that these have at least the		
same dimensions)		

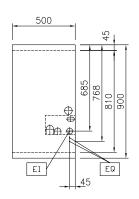








Electrical inlet (power) Equipotential screw



Electric

Front

Side

Top

Supply voltage: 440 V/3 ph/50/60 Hz

Total Watts: 14 kW

Key Information:

External dimensions, Width: 500 mm External dimensions, Depth: 900 mm External dimensions, Height: 700 mm

Storage Cavity Dimensions (width):

Storage Cavity Dimensions

(height):

Storage Cavity Dimensions (depth):

Net weight:

740 mm 51 kg

On Base;One-Side Configuration: Operated

Front Plates Power: 7 - 0 kW **Back Plates Power:** 7 - kW Front Plates dimensions: 420x370 **Back Plates dimensions:** 420x370

Induction Top Dimensions (width):

Induction Top Dimensions (depth):

900 mm

500 mm

340 mm

330 mm

Sustainability

Current consumption: 19 Amps