

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



589853 (MCJQECEIDM)

Full Surface Induction Top
 on Open Base, 2 zones,
 two-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: a 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: _____



Electrolux
PROFESSIONAL

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without prior notice. All information correct at time of printing.

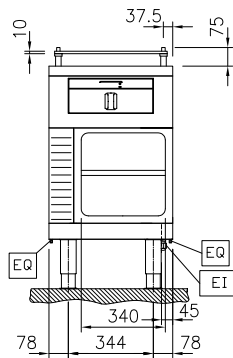
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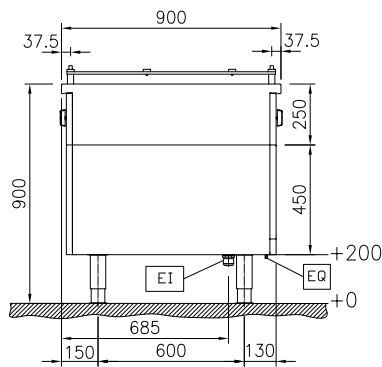
Electrolux
PROFESSIONAL

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Front

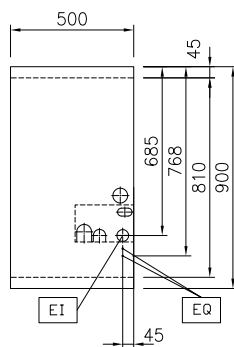


Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top



Electric

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): 340 mm
Storage Cavity Dimensions (height): 330 mm
Storage Cavity Dimensions (depth): 740 mm
Net weight: 51 kg
Configuration: Both-Sides Operated;On Base
Front Plates Power: 7 - 0 kW
Back Plates Power: 7 - kW
Front Plates dimensions: 340x370
Back Plates dimensions: 340x370
Induction Top Dimensions (width): 500 mm
Induction Top Dimensions (depth): 900 mm

Sustainability

Current consumption: 19 Amps



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