



**Electrolux**  
PROFESSIONAL

**Modular Cooking Range Line  
thermaline 90 - 2 Zone Electric Solid  
Top with Ecotop, 1 Side-Marine**

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

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

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

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

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



**589868 (MCLBAEODM)** Electric Solid Top, 2 zones,  
ecoTop coating, 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. ECOTOP model with a 20 mm thick steel cooking surface with heat retaining coating. 2 independently controlled heating zones with 2 electronic sensors per zone for temperature surface control and 8 power levels. Rapid plate heat up, continuously ready to use. 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 resistance certification.  
Configuration: One-side operated top. The base needs to be supplied by the factory. Please include appropriate base.

**Main Features**

- 2 heating zones independently controlled.
- Rapid heat up of the plate and continuously ready for use.
- 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.
- Wide rounded cleaning zone around the plates for easier cleaning.
- 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.
- Cooking plate and base joint profile guarantee against soil infiltration.
- Two electronic sensors per zone to control surface temperature and to protect cooking plate from overheating.
- 8 power levels.
- ECOTOP model has a 20 mm thick steel DIN 1.7335 nickel coated cooking surface.

**Construction**

- 2 mm top in 1.4301 (AISI 304).
- 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.
- IPX5 water resistance certification.

**Sustainability**

- Standby function for energy saving and fast recovery of maximum power.



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



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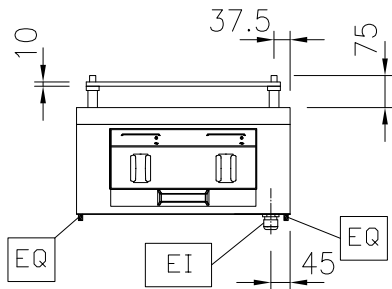


### Optional Accessories

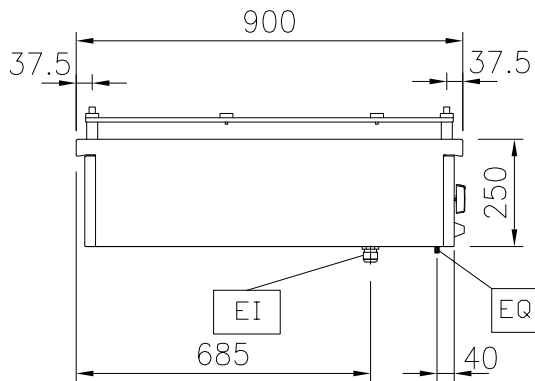
- |  |            |                          |
|--|------------|--------------------------|
| • Connecting rail kit, 900mm   | PNC 912502 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, left   | PNC 913111 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, right  | PNC 913112 | <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"/> |
| • 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"/> |
| • Stainless steel side panel (12,5mm), 900x400mm, left side, wall mounted        | PNC 913636 | <input type="checkbox"/> |
| • Stainless steel side panel (12,5mm), 900x400mm, right side, wall mounted       | PNC 913637 | <input type="checkbox"/> |
| • Stainless steel side panel, 900x400mm, flush-fitting, left side, wall mounted  | PNC 913638 | <input type="checkbox"/> |
| • Stainless steel side panel, 900x400mm, flush-fitting, right side, wall mounted | PNC 913639 | <input type="checkbox"/> |
| • Wall mounting kit top - TL85/90 - Factory Fitted                               | PNC 913649 | <input type="checkbox"/> |
| • Filter W=500mm   | PNC 913664 | <input type="checkbox"/> |



Front

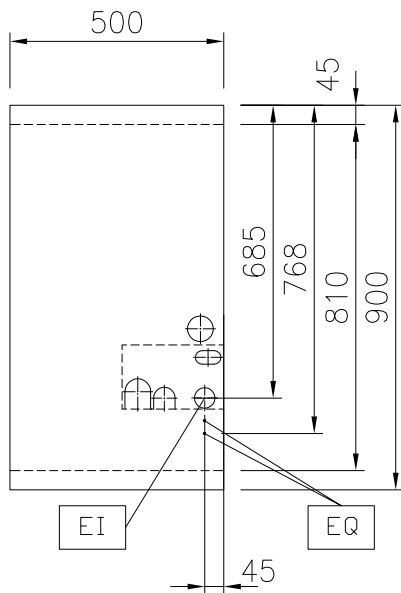


Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw

Top



### Electric

Supply voltage: 440 V/3 ph/50/60 Hz  
 Total Watts: 6 kW

### Key Information:

Working Temperature MIN: 100 °C  
 Working Temperature MAX: 450 °C  
 External dimensions, Width: 500 mm  
 External dimensions, Depth: 900 mm  
 External dimensions, Height: 250 mm  
 Net weight: 75 kg  
 Configuration: One-Side Operated;Top  
 Front Plates Power: 3 - 0 kW  
 Back Plates Power: 3 - kW  
 Solid top usable surface (width): 360 mm  
 Solid top usable surface (depth): 730 mm

### Sustainability

Current consumption: 11.8 Amps