



Electrolux
PROFESSIONAL

Modular Cooking Range Line thermaline 90 - 4 Zone Electric Solid Top, 1 Side-Marine

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



589870 (MCLCAAJODM)

Electric Solid Top, 4 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. Solid top made of smooth, pore-free, steel. 4 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

- 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.
- 4 heating zones independently controlled.
- Solid top cooking surface made of 20 mm thick steel, DIN 1.7335, smooth pore-free and easy to clean.

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.
- IPX5 water resistance certification.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth.

Sustainability

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



APPROVAL: _____

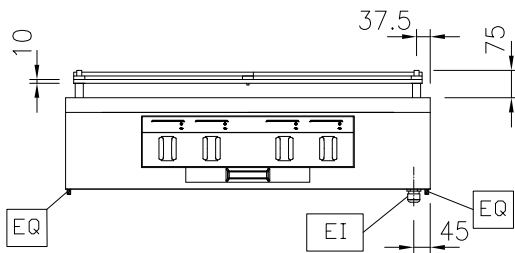


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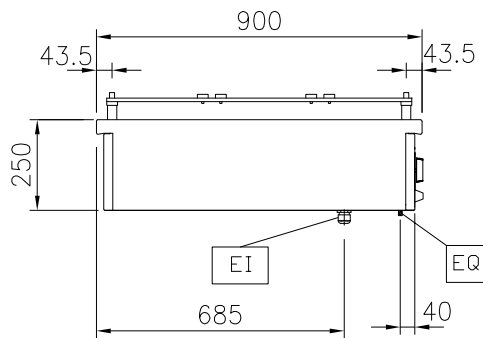
Optional Accessories

• Connecting rail kit, 900mm	PNC 912502	☐
• Portioning shelf, 1000mm width	PNC 912528	☐
• Portioning shelf, 1000mm width	PNC 912558	☐
• 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	☐
• T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)	PNC 913227	☐
• 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	☐
• Stainless steel side panel (12,5mm), 900x400mm, left side, wall mounted	PNC 913636	☐
• Stainless steel side panel (12,5mm), 900x400mm, right side, wall mounted	PNC 913637	☐
• Stainless steel side panel, 900x400mm, flush-fitting, left side, wall mounted	PNC 913638	☐
• Stainless steel side panel, 900x400mm, flush-fitting, right side, wall mounted	PNC 913639	☐
• Wall mounting kit top - TL85/90 - Factory Fitted	PNC 913654	☐
• Filter W=1000mm	PNC 913666	☐

Front

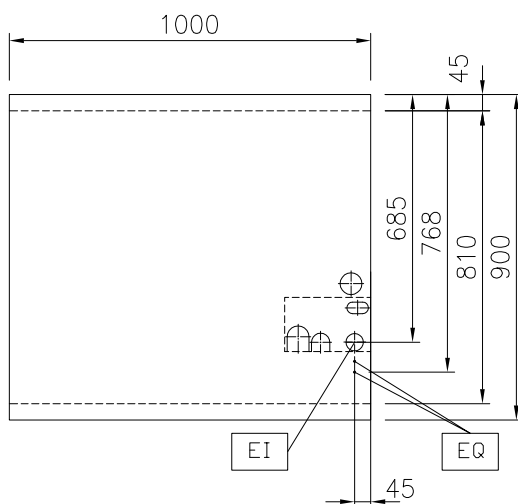


Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top



Electric

Supply voltage: 440 V/3 ph/50/60 Hz
Total Watts: 16 kW

Key Information:

Working Temperature MIN: 100 °C
Working Temperature MAX: 450 °C
External dimensions, Width: 1000 mm
External dimensions, Depth: 900 mm
External dimensions, Height: 250 mm
Net weight: 160 kg
Configuration: One-Side Operated;Top
Front Plates Power: 4 - 4 kW
Back Plates Power: 4 - 4 kW
Solid top usable surface (width): 820 mm
Solid top usable surface (depth): 720 mm

Sustainability

Current consumption: 26 Amps