

Modular Cooking Range Line thermaline 90 - 2 Zone Freestanding Electric Solid Top with Ecotop, 1 Side, H=700 - H3 -Marine

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



589876 (MCLWEAEIDM)

Electric Solid Top, 2 zones, ecoTop coating, 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. 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: Freestanding, One-side operated.

#### **Main Features**

- 2 heating zones independently controlled.
- Rapid heat up of the plate and continuously ready for use.
- 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.
- Wide rounded cleaning zone around the plates for easier cleaning.
- All major components may be easily accessed from the front.
- ECOTOP model has a 20 mm thick steel DIN 1.7335 nickel coated cooking surface.
- 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 "softtouch" 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.

### Construction

- 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



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

#### APPROVAL:





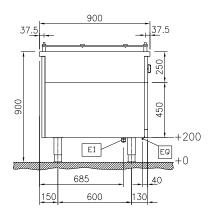
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Optional Accessories		
<ul> <li>Connecting rail kit, 900mm</li> </ul>	PNC 912502	
<ul> <li>Stainless steel side panel, 900x700mm, freestanding</li> </ul>	PNC 912512	
Portioning shelf, 500mm width	PNC 912523	
Portioning shelf, 500mm width	PNC 912553	
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	
•	PNC 913112	
• Endrail kit, flush-fitting, right		
• 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	
<ul> <li>Stainless steel side panel, right, H=700</li> </ul>	PNC 913223	
T-connection rail for back-to-back installations without backsplash	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-	PNC 913256	
back installation, right	DNIC 017070	
<ul> <li>Side reinforced panel only in combination with side shelf, for freestanding units</li> </ul>	PNC 913260	
Side reinforced panel only in combination with side shelf, for back-to-back installations, left	PNC 913275	
<ul> <li>Side reinforced panel only in combination with side shelf, for</li> </ul>	PNC 913276	
back-to-back installation, right		
• Filter W=500mm	PNC 913664	
Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)	PNC 913672	
Stainless steel side panel, 900x700mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions)	PNC 913688	

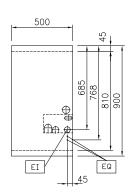




37.5 EQ EI 340 45 78 344 78



EI = Electrical inlet (power)
EQ = Equipotential screw



Electric

Front

Side

Top

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

Electrical power max: 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: 700 mm
Storage Cavity Dimensions (width): 340 mm

Storage Cavity Dimensions

(height): 330 mm

Storage Cavity Dimensions

 (depth):
 740 mm

 Net weight:
 98 kg

On Base;One-Side Operated

360 mm

Front Plates Power: 3 - 0 kW
Back Plates Power: 3 - kW

Solid top usable surface

(width): Solid top usable surface

(depth): 730 mm

Sustainability

Current consumption: 11.8 Amps

