

**Modular Cooking Range Line  
 thermaline 90 - 4 Zone Freestanding  
 Electric Solid Top, 2 Sides, H=700 - H3 -  
 Marine**

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

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

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

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

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



**589879 (MCLXECJIDM)** Electric Solid Top, 4 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. 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: Freestanding, two-side operated.

### Main Features

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

### 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:** \_\_\_\_\_



**Electrolux**  
PROFESSIONAL

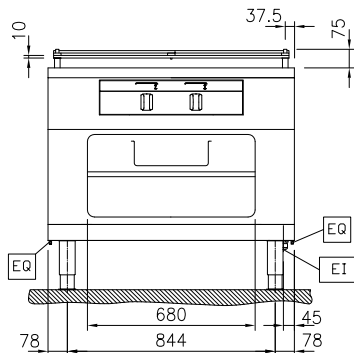
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thermaline 90 - 4 Zone Freestanding Electric  
Solid Top, 2 Sides, H=700 - H3 -Marine**



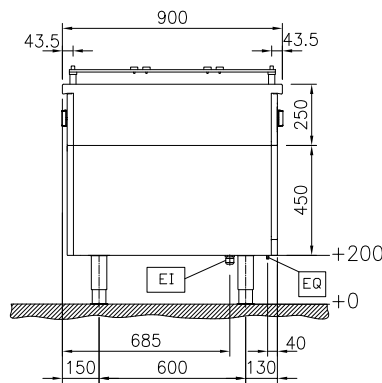
**Modular Cooking Range Line  
thermaline 90 - 4 Zone Freestanding Electric Solid Top, 2 Sides, H=700 -  
H3 -Marine**  
The company reserves the right to make modifications to the products  
without prior notice. All information correct at time of printing.

2026.05.27

Front

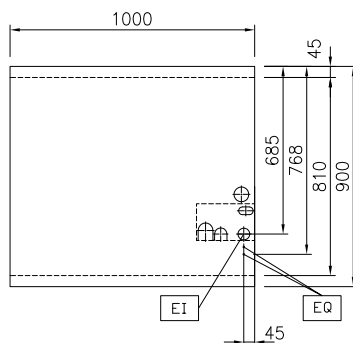


Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw

Top


**Electric**

Supply voltage: 440 V/3 ph/50/60 Hz  
 Electrical power, max: 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: 700 mm  
 Storage Cavity Dimensions (width): 680 mm  
 Storage Cavity Dimensions (height): 330 mm  
 Storage Cavity Dimensions (depth): 740 mm  
 Net weight: 193 kg  
 Configuration: On Base;Two-Side Operated  
 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