

## Modular Cooking Range Line thermaline 90 - 4 Zone Electric Solid Top on Oven, 1 Side H=700-Marine

ITEM # \_\_\_\_\_  
 MODEL # \_\_\_\_\_  
 NAME # \_\_\_\_\_  
 SIS # \_\_\_\_\_  
 AIA # \_\_\_\_\_



**589882 (MCLLEAJ8DM)**

Electric Solid Top, 4 zones,  
 one-side operated - Marine,  
 on Oven

### 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. Electric static oven base with 40 mm thick oven door and ribbed enamelled steel base plate. Constructed according to 1.4301 (AISI 304). Oven chamber with 2 levels of runners for 2/1 GN shelves to enable simultaneous and faster cooking. Heavy duty thermostat with temperature range up to 300°C, electronic sensor for precise temperature control and manual humidity control in the cooking chamber. Upper heating element can also be used for grilling, with or without ventilating mode. Flat surface construction, easily cleanable. Overheat protection switches off the supply in case of overheating. Standby function saves energy and quickly recovers maximum power. Metal knobs and oven handles ergonomically designed with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX5 water resistance certification.

### Main Features

- 4 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.
- 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.
- 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.
- Solid top cooking surface made of 20 mm thick steel, DIN 1.7335, smooth pore-free and easy to clean.
- 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.
- 40 mm thick oven door for heat insulation.
- Handles are ergonomically designed with silicon "soft" grip for easy handling and cleaning.
- Oven chamber to have 2 levels of runners to accommodate 2/1 GN trays and ribbed enamelled steel base plate.
- The upper heating element of the oven can also be used for grilling.
- Manual control of humidity in cooking chamber.
- Electronic sensor for precise temperature control.
- Unit constructed according to DIN 18860\_2 with 70 mm recessed plinth.
- Oven temperature up to 300 °C

### Construction

- 2 mm top in 1.4301 (AISI 304).
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- 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.
- Internal frame for heavy duty sturdiness in stainless steel.

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

## Sustainability



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

## Included Accessories

- 1 of Grid, chromium plated, for ovens PNC 910652  
2/1 GN

## Optional Accessories


- |  |            |                          |
|--|------------|--------------------------|
| • Baking sheet 2/1 GN for ovens  | PNC 910651 | <input type="checkbox"/> |
| • Bottom steel plate 2/1 GN for fire clay plate 800x900 with baking oven   | PNC 910655 | <input type="checkbox"/> |
| • Fire clay plate 2/1 GN for ovens   | PNC 910656 | <input type="checkbox"/> |
| • Connecting rail kit, 900mm   | PNC 912502 | <input type="checkbox"/> |
| • Stainless steel side panel, 900x700mm, freestanding  | PNC 912512 | <input type="checkbox"/> |
| • Portioning shelf, 1000mm width   | PNC 912528 | <input type="checkbox"/> |
| • Portioning shelf, 1000mm width   | PNC 912558 | <input type="checkbox"/> |
| • Folding shelf, 300x900mm   | PNC 912581 | <input type="checkbox"/> |
| • Folding shelf, 400x900mm   | PNC 912582 | <input type="checkbox"/> |
| • Fixed side shelf, 200x900mm  | PNC 912589 | <input type="checkbox"/> |
| • Fixed side shelf, 300x900mm  | PNC 912590 | <input type="checkbox"/> |
| • Fixed side shelf, 400x900mm  | PNC 912591 | <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"/> |
| • Stainless steel side panel, left, H=700  | PNC 913222 | <input type="checkbox"/> |
| • Stainless steel side panel, right, H=700   | PNC 913223 | <input type="checkbox"/> |
| • T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)  | PNC 913227 | <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"/> |
| • Side reinforced panel only in combination with side shelf, for freestanding units  | PNC 913260 | <input type="checkbox"/> |
| • Side reinforced panel only in combination with side shelf, for back-to-back installations, left  | PNC 913275 | <input type="checkbox"/> |
| • Side reinforced panel only in combination with side shelf, for back-to-back installation, right  | PNC 913276 | <input type="checkbox"/> |
| • Filter W=1000mm  | PNC 913666 | <input type="checkbox"/> |
| • Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90) | PNC 913672 | <input type="checkbox"/> |



**Electrolux**  
PROFESSIONAL

**Modular Cooking Range Line  
thermaline 90 - 4 Zone Electric Solid  
Top on Oven, 1 Side H=700-Marine**

- 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 



**Modular Cooking Range Line  
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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

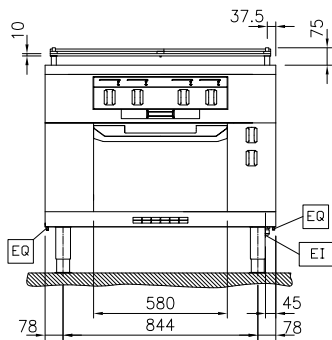
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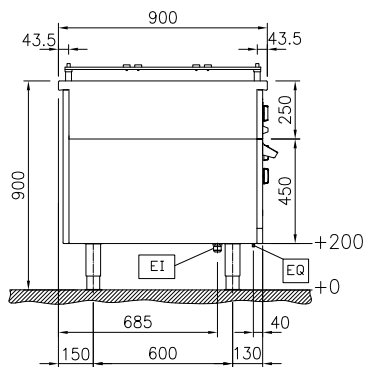
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Front

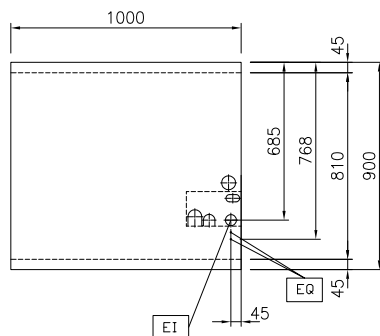


Side



EI = Electrical inlet (power)  
EQ = Equipotential screw

Top



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**Electric**

Supply voltage: 440 V/3 ph/50/60 Hz  
Electrical power, max: 21 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  
Net weight: 258 kg  
Configuration: On Oven; One-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: 33.5 Amps