

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

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



589884 (MCLMEAJ8DM)

Electric Solid Top, 4 zones, ecoTop coating, 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. ECOTOP model with a 20 mm thick steel cooking surface with heat retaining coating, 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: 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.
- 40 mm thick oven door for heat insulation.
- 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 "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.
- 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.
- Two electronic sensors per zone to control surface temperature and to protect cooking plate from overheating.
- 8 power levels.
- 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).
- 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
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- 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.



Included Accessories

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

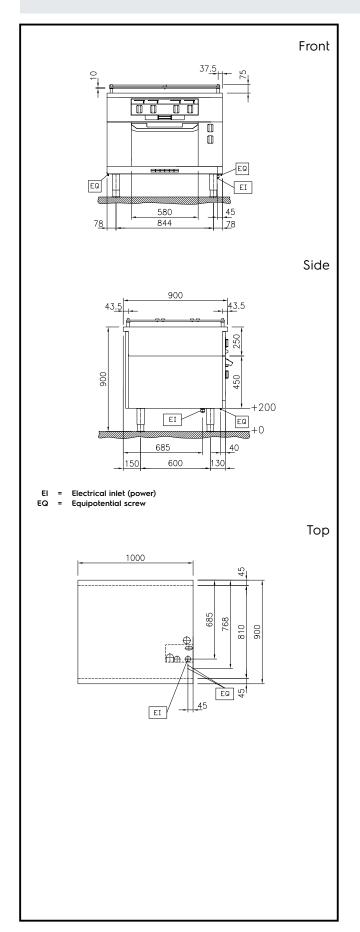
Optional Accessories

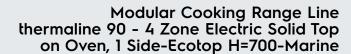
 Baking sheet 2/1 GN for ovens Bottom steel plate 2/1 GN for fire clay plate 800&900 with baking 	PNC 910651 PNC 910655	<u> </u>
 oven Fire clay plate 2/1 GN for ovens Connecting rail kit, 900mm Standard Standard 	PNC 910656 PNC 912502 PNC 912512	0
 900x700mm, freestanding Portioning shelf, 1000mm width Portioning shelf, 1000mm width Folding shelf, 300x900mm Folding shelf, 400x900mm Fixed side shelf, 200x900mm 	PNC 912528 PNC 912558 PNC 912581 PNC 912582 PNC 912589	
 Fixed side shelf, 300x900mm Fixed side shelf, 400x900mm Endrail kit, flush-fitting, left Endrail kit, flush-fitting, right Endrail kit (12.5mm) for thermaline 90 units. left 	PNC 912590 PNC 912591 PNC 913111 PNC 913112 PNC 913202	
Endrail kit (12.5mm) for thermaline 90 units, right	PNC 913203	
 Stainless steel side panel, left, H=700 Stainless steel side panel, right, H=700 	PNC 913222 PNC 913223	<u> </u>
 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	
 Side reinforced panel only in combination with side shelf, for freestanding units 	PNC 913260	
Side reinforced panel only in combination with side shelf, for back-to-back installations, left	PNC 913275	
Side reinforced panel only in combination with side shelf, for back-to-back installation, right	PNC 913276	
• Filter W=1000mm	PNC 913666	
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	PNC 913688	



dimensions)









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

On Oven;One-Side

Configuration: 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

