

**Modular Cooking Range Line
 thermaline 90 - 4 Zone Full Surface
 Induction Top on Cupboard Base, 2
 Sides, H=800**

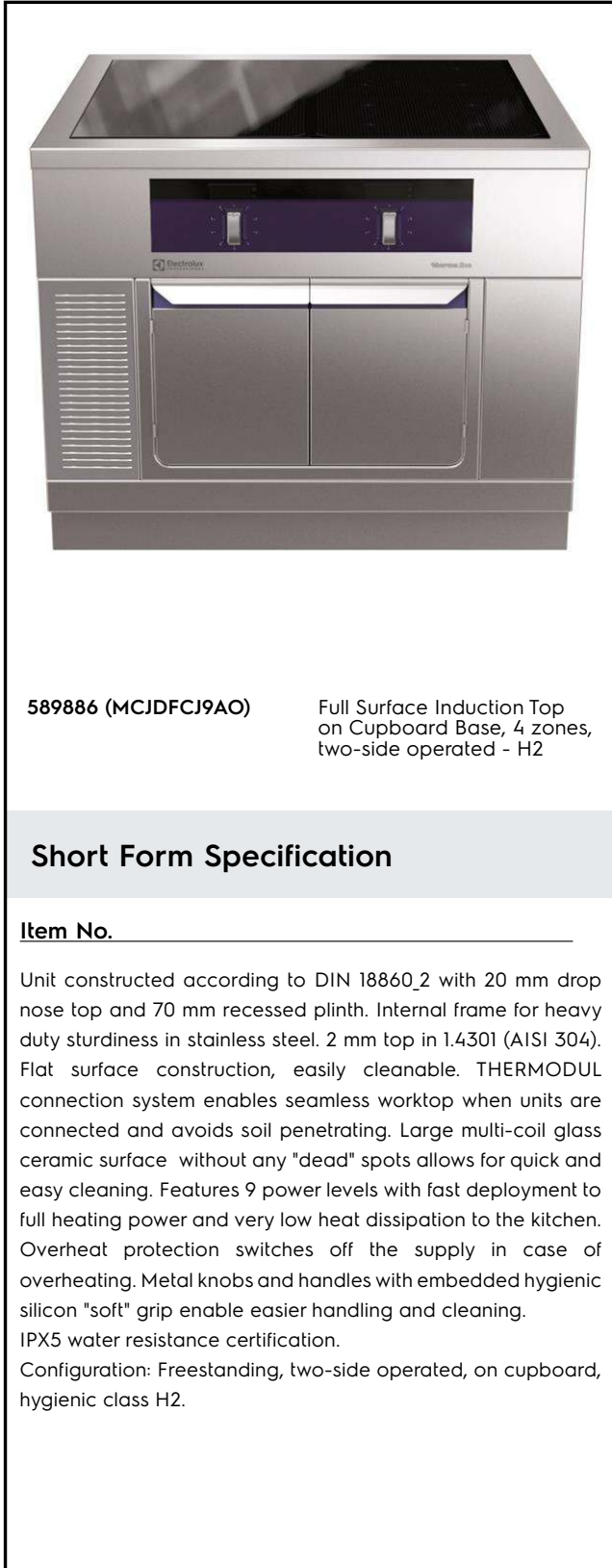
ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



589886 (MCJDFCJ9AO) Full Surface Induction Top on Cupboard Base, 4 zones, two-side operated - H2

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. Large multi-coil glass ceramic surface without any "dead" spots allows for quick and easy cleaning. Features 9 power levels with fast deployment to full heating power and very low heat dissipation to the kitchen. Overheat protection switches off the supply in case of overheating. Metal knobs and handles with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX5 water resistance certification. Configuration: Freestanding, two-side operated, on cupboard, hygienic class H2.


Main Features

- 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.
- The smooth glass-ceramic surface can be quickly and easily cleaned, thus providing maximum hygiene.
- IPX5 water resistance certification.
- 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 silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent infiltration of liquids or soil into vital components.
- 9 power levels.
- Almost the entire surface of the ceramic plate can be used without "dead" spots.
- Fast deployment with full heating power immediately.
- Low heat dissipation to the kitchen.
- The large surface multi-coil induction top offers a substantial increase in pan and pot capacity thanks to the seamless transition between individual heating zones, ideal for à la carte operation.
- The green led light on the control panel indicates the following functions:
 ON: pot is detected
 OFF: the knob is positioned on "zero"
 SLOW BLINKING: no pot detected
 FAST BLINKING: error, the number of blinks indicates the error code type

Construction

- Control light for each zone.
- 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
- Internal frame for heavy duty sturdiness in stainless steel.

Sustainability

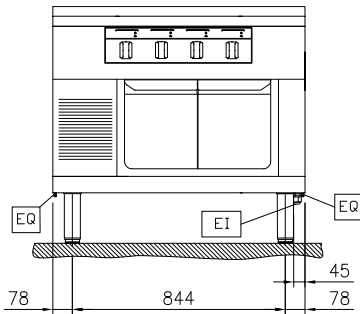
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02). 

APPROVAL: _____

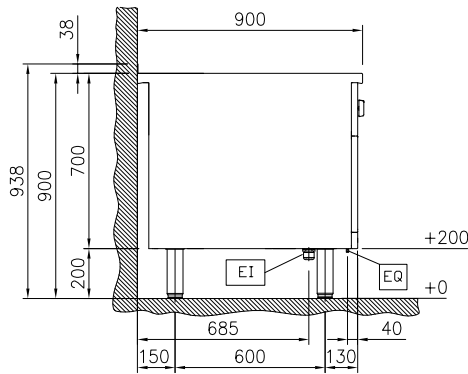
Optional Accessories

- Scraper for cook tops PNC 910601
- Connecting rail kit, 900mm PNC 912502
- Stainless steel side panel, 900x800mm, freestanding PNC 912511
- 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
- Stainless steel front kicking strip, 1000mm width PNC 912600
- Stainless steel side kicking strips left and right, freestanding, 900mm width PNC 912621
- Stainless steel plinth, freestanding, 1000mm width PNC 912922
- Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) PNC 912975
- Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) PNC 912976
- 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
- Insert profile d=900 PNC 913232
- Perforated shelf for warming cabinets and cupboard bases (two-side operated for TL90) PNC 913237
- Side reinforced panel only in combination with side shelf, for freestanding units PNC 913259
- Shelf fixation for TL90 two-side operated PNC 913282
- Filter W=1000mm PNC 913666
- Stainless steel dividing panel, 900x800mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90) PNC 913673
- Electric mainswitch 63A 10mm² NM for modular H800 electric units (factory fitted) PNC 913677
- Stainless steel side panel, 900x800mm, 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 913689

Front

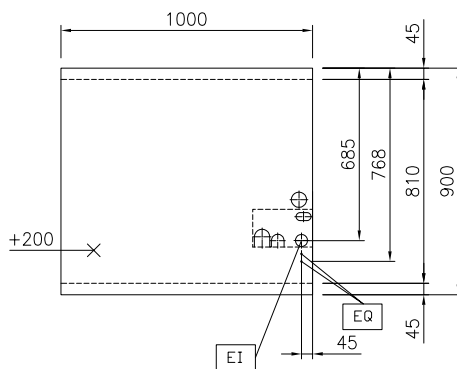


Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top



Electric

Supply voltage:

589886 (MCJDFCJ9AO) 400 V/3N ph/50/60 Hz

Total Watts:

28 kW

Key Information:

Configuration: On Base;Two-Side Operated

Front Plates Power: 7 - 7 kW

Back Plates Power: 7 - 7 kW

Front Plates dimensions: 360x360 360x360

Back Plates dimensions: 360x360 360x360

Induction Top Dimensions (width): 1000 mm

Induction Top Dimensions (depth): 900 mm

External dimensions, Width: 1000 mm

External dimensions, Depth: 900 mm

External dimensions, Height: 800 mm

Storage Cavity Dimensions (width): 580 mm

Storage Cavity Dimensions (height): 330 mm

Storage Cavity Dimensions (depth): 715 mm

Net weight: 136 kg

Sustainability

Current consumption: 43 Amps