

Modular Cooking Range Line thermaline 90 - 4-Burner Gas Top on Passthrough Static Gas Oven, 2 Sides, H=700 (Town Gas)

ITEM #	
MODEL #	
NIAN (F	
NAME #	
SIS #	
AIA #	



593346 (MCQJECJCVO)

4-Burner gas Top on passthrough gas static Oven, two-side operated, town gas

# **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. 4 gas burners with optimized combustion, flame failure device, thermocouple safety hand valve and protected pilot flame. Triple ring "flower" flame burners with anti-clogging design. Manual gas valves allow precise flame intensity control. Large pan support in cast iron with long center fins for various pan sizes. Deep flat spillage tray with rounded corners and drain hole. Metal knobs and oven handles with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

Gas static oven chamber with 40 mm thick oven door and ribbed enamelled steel base plate. 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.

Configuration: Freestanding, two-side operated.

### **Main Features**

- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Large sized pan support in cast iron with long center fins to allow the use of the largest down to the smallest pans.
- Manual gas valves allow precise control of the flame intensity between high and low positions.
- Manual oven shut-off valve.
- Pans can easily be moved from one area to another without lifting.
- 40 mm thick oven door for heat insulation.
- 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.
- 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.
- Burners with optimized combustion. Triple ring flower flame burners with anti-clogging design.
- 100% safety pilot and thermocouple.
- Oven temperature up to 300 °C
- 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.
- Patented Flower Flame burners that adjust to the size and form of the cookware (Patent EP2708813B1 and related family).

## Construction

- Each burner equipped with thermocouple safety hand valve and protected pilot flame.
- 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
- IPx4 water protection.
- Internal frame for heavy duty sturdiness in stainless steel.

#### APPROVAL:





## **Included Accessories**

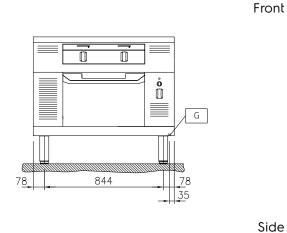
•	1 of Grid,	chromium	plated,	for ovens	3	PNC 91065	2
	2/1 GN						

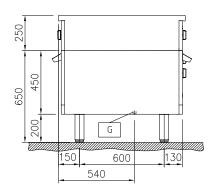
## **Optional Accessories**

(	Optional Accessories		
•	Baking sheet 2/1 GN for ovens	PNC 910651	
•	Bottom steel plate 2/1 GN for fire clay plate 800&900 with baking oven	PNC 910655	
•	Fire clay plate 2/1 GN for ovens	PNC 910656	
•	Connecting rail kit, 900mm	PNC 912502	
•	Stainless steel side panel, 900x700mm, freestanding	PNC 912512	
•	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 912636	
•	Stainless steel side kicking strip left and right, freestanding, 900mm width	PNC 912657	
•	Stainless steel plinth, freestanding, 1000mm width	PNC 912960	
•	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	
•	Shelf fixation for TL90 two-side operated	PNC 913284	
•	Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)	PNC 913672	
•	Solid top plate for 7kW and 10kW open burner	PNC 913674	
•	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	









Equipotential screw Gas connection

> 1000 590 900 G

Gas

Gas Power: 41 kW

**Gas Type Option:** 

Gas Inlet: 1/2"

**Key Information:** 

Oven working Temperature: 80 °C MIN; 300 °C MAX

**Oven Cavity Dimensions** 

(width): 683 mm

**Oven Cavity Dimensions** (height):

255 mm

**Oven Cavity Dimensions** (depth):

671 mm External dimensions, Width: 1000 mm External dimensions, Depth: External dimensions, Height:

900 mm 700 mm

Net weight:

Top

173 kg

Configuration: Front Burners Power: Operated

On Oven;Two-Side

**Back Burners Power:** 

8.5 - 8.5 kW 8.5 - 8.5 kW

**Back Burners Dimension** mm

Ø 70 Ø 70

Front Burners Dimension mm

Ø 70 Ø 70

