

Modular Cooking Range Line thermaline 90 - 4-Burner Gas Top with Ecoflam on Static Gas Oven, 1 Side with Backsplash, H=700 (Tow

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



593351 (MCQMEBJCVO)

4-Burner gas Top on gas static Oven, ecoflam, oneside operated with backsplash, 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. ECOFLAM pan detection system to save energy and to reduce unnecessary heat radiation in the kitchen. 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. IPX5 water resistant certification.

Configuration: Freestanding, One-side operated with backsplash.

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 "softtouch" 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
- Burners with optimized combustion. Triple ring flower flame burners with anti-clogging design.
- Deep flat spillage tray with rounded corners and drain hole to facilitate cleaning.
- 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

Sustainability



 Model is supplied with Ecoflam pan detection system, which reduces energy consumption and unnecessary heat dispersion in the kitchen.

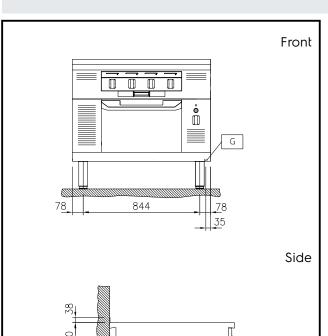




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Included Accessories			Side reinforced panel only in combination with side shelf, for against	PNC 913269	
 1 of Grid, chromium plated, for ovens 2/1 GN 	PNC 910652		the wall installations, rightStainless steel dividing panel,	PNC 913672	
Optional Accessories			900x700mm, (it should only be used between Electrolux Professional		
Baking sheet 2/1 GN for ovens	PNC 910651		thermaline Modular 90 and thermaline		
Bottom steel plate 2/1 GN for fire clay plate 800&900 with baking oven	PNC 910655		C90)Stainless steel side panel, 900x700mm, flush-fitting (it should only be used	PNC 913688	
 Fire clay plate 2/1 GN for ovens 	PNC 910656		against the wall, against a niche and in between Electrolux Professional		
 Connecting rail kit for appliances with backsplash, 900mm 	PNC 912499		thermaline and ProThermetic appliances and external appliances -		
Portioning shelf, 1000mm width	PNC 912528		provided that these have at least the		
Portioning shelf, 1000mm width	PNC 912558		same dimensions)		
 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 strips left and right, against the wall, 900mm width 	PNC 912660				
 Stainless steel side kicking strip left and right, back-to-back, 1810mm width 	PNC 912663				
 Stainless steel plinth, against wall, 1000mm width 	PNC 912941				
 Stainless steel plinth, freestanding, 1000mm width 	PNC 912960				
 Connecting rail kit for appliances with backsplash: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) 	PNC 912981				
 Connecting rail kit for appliances with backsplash: modular 90 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) 	PNC 912982				
 Back panel, 1000x700mm, for units with backsplash 	PNC 913015				
 Stainless steel panel, 900x700mm, against wall, left side 	PNC 913101				
 Stainless steel panel, 900x700mm, against wall, right side 	PNC 913105				
 Endrail kit, flush-fitting, with backsplash, left 	PNC 913117				
 Endrail kit, flush-fitting, with backsplash, right 	PNC 913118				
• Endrail kit (12.5mm) for thermaline 90 units with backsplash, left					
• Endrail kit (12.5mm) for thermaline 90 units with backsplash, right					
 U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code) 	PNC 913226				
 Insert profile d=900 	PNC 913232				
 Side reinforced panel only in combination with side shelf, for against the wall installations, left 	PNC 913267				





G

540

600

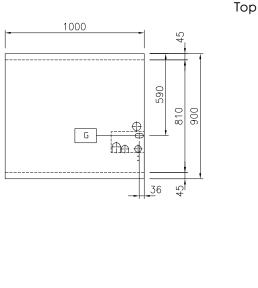
130

50

Equipotential screw Gas connection

450

650



Gas

Gas Power: 41 kW

Gas Type Option:

1/2" Gas Inlet:

Key Information:

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

Oven Cavity Dimensions

(width): 683 mm

Oven Cavity Dimensions 255 mm

(height): Oven Cavity Dimensions

671 mm (depth):

External dimensions, Width: 1000 mm External dimensions, Depth: 900 mm External dimensions, Height: 700 mm

Net weight: 173 kg

On Oven; One-Side Configuration: Operated

ISO 9001; ISO 14001 - ISO

Front Burners Power: 9001; ISO 14001 kW 10 - 10 kW **Back Burners Power:**

Back Burners Dimension -

Ø 70 Ø 70 Front Burners Dimension -

Ø 70 Ø 70

