589354 (MCJBFAE1AO)
Full Surface Induction Top on Open Base, 2 zones, one-side operated - H2

Main Features

- 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.
- 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.
- 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 smooth glass-ceramic surface can be quickly and easily cleaned, thus providing maximum hygiene.
- 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-covered 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.
- 9 power levels.

Construction

- IPX5 water resistance certification.
- 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.

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

Sustainability

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

Optional Accessories

PNC Code	Description
Cleaning solutions	
910601	Scraper for cook tops
Connection and endrail kits	
912502	Connecting rail kit, 900mm
912975	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)
912976	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)
913111	Endrail kit, flush-fitting, left
913112	Endrail kit, flush-fitting, right
913202	Endrail kit (12.5mm) for thermaline 90 units, left
913203	Endrail kit (12.5mm) for thermaline 90 units, right
913227	T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)
913251	Endrail kit, (12.5mm), for back-to-back installation, left
913252	Endrail kit, (12.5mm), for back-to-back installation, right
913255	Endrail kit, flush-fitting, for back-to-back installation, left
913256	Endrail kit, flush-fitting, for back-to-back installation, right
Filters	
913664	Filter W=500mm
Kicking strips	
912595	Stainless steel front kicking strip, 500mm width
912621	Stainless steel side kicking strips left and right, freestanding, 900mm width
912627	Stainless steel side kicking strips left and right, back-to-back, 1810mm width
Panels	
912511	Stainless steel side panel, 900x800mm, freestanding
913224	Stainless steel side panel, left, H=800, flush
913225	Stainless steel side panel, left, H=800, flush
913259	Side reinforced panel only in combination with side shelf, for freestanding units
913277	Side reinforced panel only in combination with side shelf, for back-to-back installations, left
913278	Side reinforced panel only in combination with side shelf, for back-to-back installation, right
913673	Stainless steel dividing panel, 900x800mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)
913689	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

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

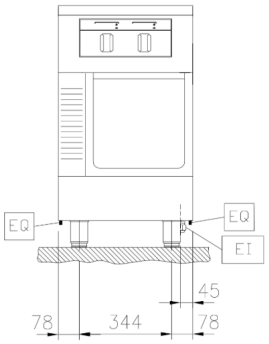
PNC Code	Description
Panels	
	same dimensions)
Shelves	
912523	Portioning shelf, 500mm width
912553	Portioning shelf, 500mm width
912581	Folding shelf, 300x900mm
912582	Folding shelf, 400x900mm
912589	Fixed side shelf, 200x900mm
912590	Fixed side shelf, 300x900mm
912591	Fixed side shelf, 400x900mm
913233	Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80)
913279	Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated
Other accessories	
0S2884	S04 Glasses & Hard Surfaces Cleaner, 6 x 750ml bottles
912917	Stainless steel plinth, freestanding, 500mm width
913232	Insert profile d=900
913676	Electric mainswitch 25A 4mm2 NM for modular H800 electric units (factory fitted)

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

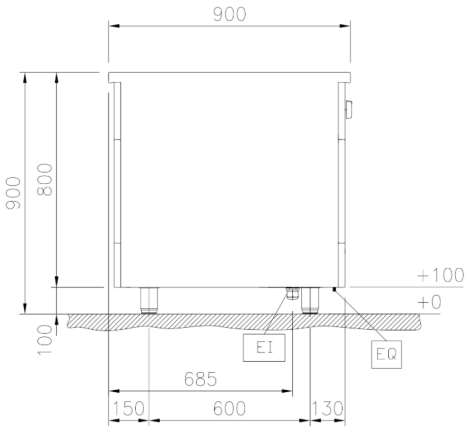
Technical specifications

Electric	
Supply voltage:	400 V/3N ph/50/60 Hz
Total Watts:	14 kW
Key Information:	
External dimensions, Width:	500 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	800 mm
Storage Cavity Dimensions (width):	340 mm
Storage Cavity Dimensions (height):	330 mm
Storage Cavity Dimensions (depth):	740 mm
Net weight:	52 kg
Configuration:	On Base;One-Side Operated
Front Plates Power:	7 - 0 kW
Back Plates Power:	7 - 0 kW
Front Plates dimensions:	420x370
Back Plates dimensions:	420x370
Induction Top Dimensions (width):	500 mm
Induction Top Dimensions (depth):	900 mm
Sustainability	
Current consumption:	21.5 Amps

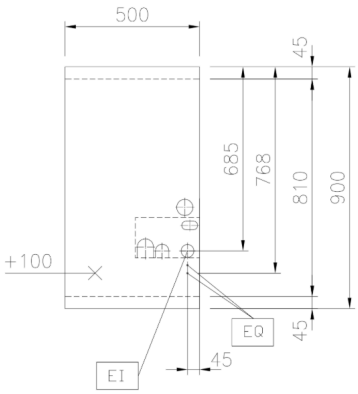
Front



Side



Top



EI = Electrical inlet (power)
EQ = Equipotential screw

Find out more:
ISO Certificates
Electrolux Professional Recognitions

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