Modular Cooking Range Line

thermaline 90 - 4 Zone Freestanding Electric Solid Top, 1 Side, H=800

589526 (MCLCFAJDAO)
Electric Solid Top, 4 zones, one-side operated

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.
- Solid top cooking surface made of 20 mm thick steel, DIN 1.7335, smooth pore-free and easy to clean.
- Wide rounded cleaning zone around the plates for easier cleaning.
- 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.
- Cooking plate and base joint profile guarantee against soil infiltration.
- Two electronic sensors per zone to control surface temperature and to protect cooking plate from overheating.
- 8 power levels.

Construction

- IPX5 water resistance certification.
- 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

- Standby function for energy saving and fast recovery of maximum power.

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

Optional Accessories

PNC Code	Description
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	
913666	Filter W=1000mm
Kicking strips	
912600	Stainless steel front kicking strip, 1000mm 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 same dimensions)

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PNC Code	Description
Shelves	
912528	Portioning shelf, 1000mm width
912558	Portioning shelf, 1000mm width
912581	Folding shelf, 300x900mm
912582	Folding shelf, 400x900mm
912589	Fixed side shelf, 200x900mm
912590	Fixed side shelf, 300x900mm
912591	Fixed side shelf, 400x900mm
913235	Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80)
913283	Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated
Other accessories	
912922	Stainless steel plinth, freestanding, 1000mm width
913232	Insert profile d=900
913248	Energy optimizer kit 40A - factory fitted
913677	Electric mainswitch 63A 10mm2 NM for modular H800 electric units (factory fitted)

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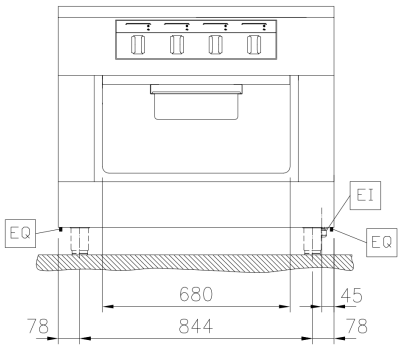
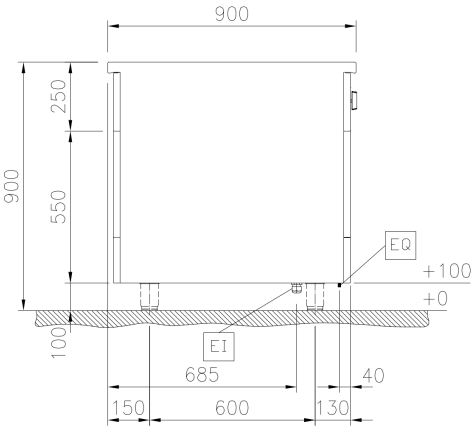
Technical specifications

Electric	
Supply voltage:	400 V/3N ph/50/60 Hz
Electrical power max.:	16 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:	800 mm
Storage Cavity Dimensions (width):	680 mm
Storage Cavity Dimensions (height):	330 mm
Storage Cavity Dimensions (depth):	740 mm
Net weight:	193 kg
Configuration:	On Base;One-Side 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:	34.8 Amps

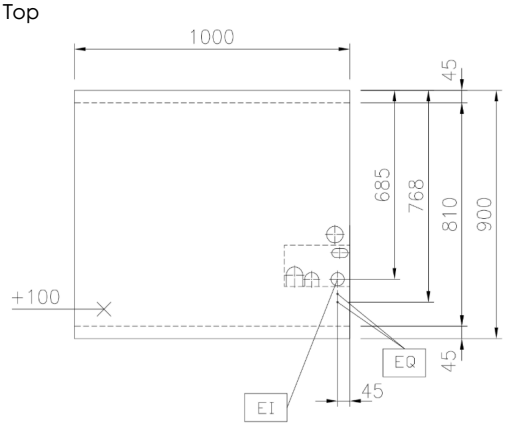
Front



Side



Top



EI = Electrical inlet (power)
EQ = Equipotential screw

Find out more:
ISO Certificates
Electrolux Professional Recognitions

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