

**589735 (MCJDEAJ9AA)**

Free-zone Induction on cupboard base (34x72x33h cm), H2, 4 zones, 1-side operated

**Main Features**

- The free zone induction offers the possibility to use multiple pots and pans, even small sizes (min diameter 7 cm), thanks to the multi-coil system design that makes all the surface active, ideal for à la carte menu.
- The smooth glass-ceramic surface features limited temperature increase and it can be quickly and easily cleaned, thus providing maximum hygiene.
- 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.
- 360° round stepless metal knobs, working clock and anticlock wise for quick parameters selection and adjustment.
- Each zone is controlled by a touch-sensitive keypad with 7 touch buttons, 4 displays and a round knob. Each zone consists in 4 coils, which can be individually controlled or bridged in 2, 3 or 4. Power (watts) or temperature (°C) can be selected. A function is also available to set and save 3 different configurations.
- Power setting from 25 to 2000 watt in 30 steps or temperature settings from 30 to 250° C in steps of 1°C.
- Electronic sensor, placed underneath the glass, below the coil center position, to precisely measure the temperature of the pan/pot bottom
- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- Heating system automatically switches off when pots and pans are removed.
- Low heat dissipation to the kitchen.
- Cupboard door handle is ergonomically designed with silicon "soft" grip for easy handling and cleaning.

**Construction**

- 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.
- All major components may be easily accessed from the front, including the induction filters.
- 2 mm top in 1.4301 (AISI 304).
- 34x72x33 cm (wxdxh) cupboard base with round corners H2 and door for storage.
- IPX5 water resistance certification.





# A focus on sustainability

## Sustainability

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

## Certifications & Recognitions



International system for mutual acceptance of test reports and certificates concerning the safety of electrical and electronic components, equipment, and products.



Product assessed by the manufacturer and deemed to meet EU safety, health, and environmental protection requirements.



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.

2026/06/10

2/6

# Technical specifications

---

## Electric

Supply voltage:	400 V/3N ph/50/60 Hz
Total Watts:	32 kW

## Key Information:

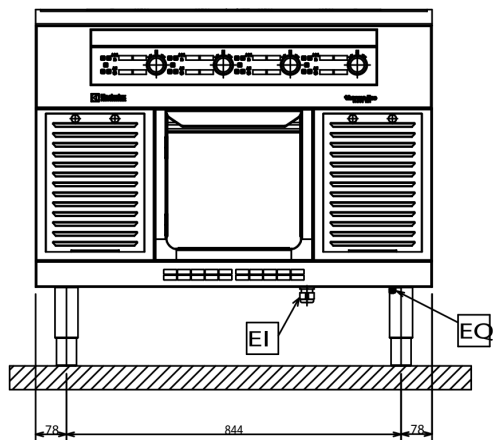
External dimensions, Width:	1000 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	700 mm
Net weight:	128 kg
Configuration:	On Base;One-Side Operated
Front Plates Power:	8 - 8 kW
Back Plates Power:	8 - 8 kW
Front Plates dimensions:	320x320 320x320
Back Plates dimensions:	320x320 320x320
Induction Top Dimensions (width):	1000 mm
Induction Top Dimensions (depth):	900 mm

## Sustainability

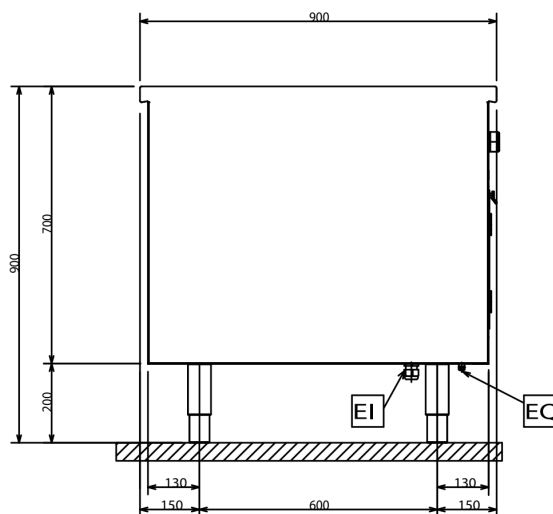
Current consumption:	43 Amps
----------------------	---------

# Installation drawings

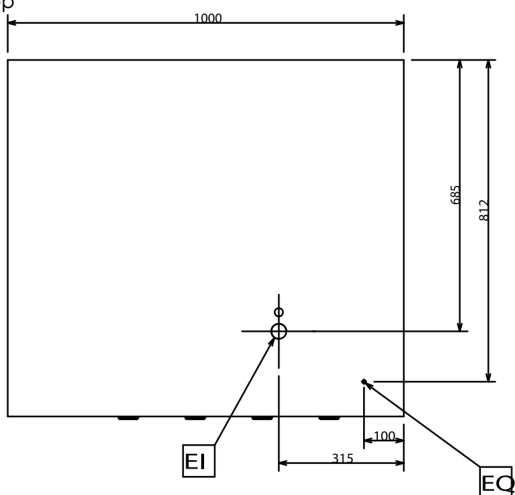
Front



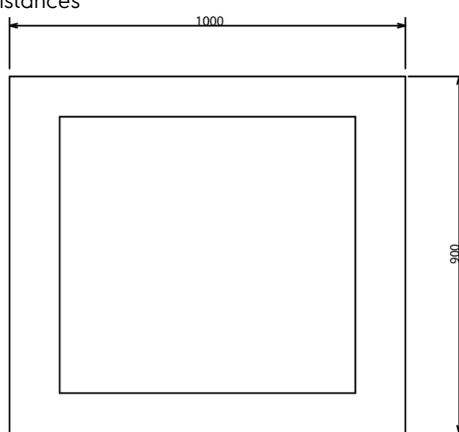
Side



Top



Distances



EI = Electrical inlet (power)

EQ = Equipotential screw

# Accessories

## Optional Accessories

PNC Code	Description
<b>Cleaning solutions</b>	
910601	Scraper for cook tops
<b>Connection and endrail kits</b>	
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
<b>Filters</b>	
913666	Filter W=1000mm
<b>Kicking strips</b>	
912636	Stainless steel front kicking strip, 1000mm width
912657	Stainless steel side kicking strip left and right, freestanding, 900mm width
912663	Stainless steel side kicking strip left and right, back-to-back, 1810mm width
<b>Other accessories</b>	
921026	Peak management system for Free-zone Induction, half module (8 coils)
<b>Panels</b>	
912512	Stainless steel side panel, 900x700mm, freestanding
913222	Stainless steel side panel, left, H=700
913223	Stainless steel side panel, right, H=700
913260	Side reinforced panel only in combination with side shelf, for freestanding units
913275	Side reinforced panel only in combination with side shelf, for back-to-back installations, left
913276	Side reinforced panel only in combination with side shelf, for back-to-back installation, right
913672	Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)
913688	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)

# Accessories

PNC Code	Description
<b>Shelves</b>	
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
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
<b>Other accessories</b>	
912960	Stainless steel plinth, freestanding, 1000mm width
913232	Insert profile d=900

## Recommended Detergents

PNC Code	Description
OS2292	C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt bottles (trigger incl.)
OS2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T
OS2882	S02 Degreaser for ovens and SpeedDelight. Specific for cleaning the cooking chambers of GourmeXpress and SpeeDelight. Active up to a maximum of 50°C Complete with spray bottle Pack of 6 750ml bottles
OS2883	S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity
OS2884	S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML
OS3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity