

**589737 (MCJDECJ2AA)**

Free-zone Induction on pass-through base (34x86x33h cm), H2, 4 zones, 2-side operated

Main Features

- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- 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.
- Low heat dissipation to the kitchen.
- 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.
- 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
- Heating system automatically switches off when pots and pans are removed.

Construction

- 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.
- IPX5 water resistance certification.
- 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.
- 34x82x33cm (wxdxh) passthrough base with round corners H2 for storage.

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
Filters	
913666	Filter W=1000mm
Kicking strips	
912636	Stainless steel front kicking strip, 1000mm width
912657	Stainless steel side kicking strip left and right, freestanding, 900mm width
Other accessories	
921026	Peak management system for Free-zone Induction, half module (8 coils)
Panels	
912512	Stainless steel side panel, 900x700mm, freestanding
913260	Side reinforced panel only in combination with side shelf, for freestanding units
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)
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
913236	Perforated shelf for warming cabinets and cupboard bases (two-side operated for TL90)
913280	Shelf fixation for TL90 two-side operated



PNC Code	Description
Other accessories	
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

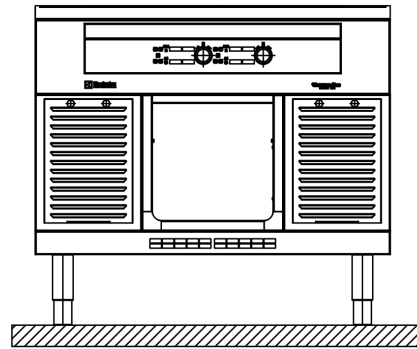


Technical specifications

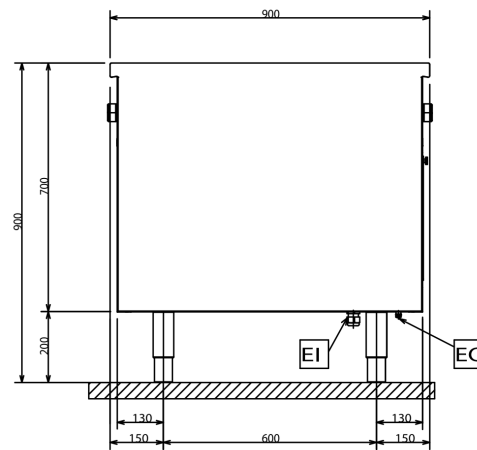
Electric

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:	120 kg
Configuration:	Both-Sides Operated; On Base
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

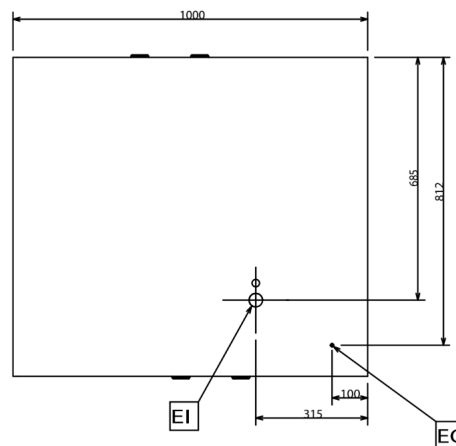
Front



Side



Top



EI = Electrical inlet (power)

EQ = Equipotential screw



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