Modular Cooking Range Line

thermaline 90 - 4 Zone Induction Top on Oven, 1 Side H=700 - MARINE

589845 (MCIMEAJ8DM)

Induction Top, 4 zones, one-side operated on electric static Oven - MARINE

Main Features

- Fast deployment with full heating power immediately.
- Low heat dissipation to the kitchen.
- Oven temperature up to 300 °C
- 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 smooth glass-ceramic surface can be quickly and easily cleaned, thus providing maximum hygiene.
- 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-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.
- Handles are ergonomically designed with silicon "soft" grip for easy handling and cleaning.
- 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 control.
- Unit constructed according to DIN 18860_2 with 70 mm recessed plinth.

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
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- 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

- Standby function for energy saving and fast recovery of maximum power.
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

Included Accessories

PNC Code	Description	Quantity
910652	Grid, chromium plated, for ovens 2/1 GN	1

Optional Accessories

PNC Code	Description
Cleaning solutions	
910601	Scraper for cook tops
Connection and endrail kits	
912502	Connecting rail kit, 900mm
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
Containers, trays and grids	
910651	Baking sheet 2/1 GN for ovens
910655	Bottom steel plate 2/1 GN for fire clay plate 800&900 with baking oven
910656	Fire clay plate 2/1 GN for ovens
Filters	
913666	Filter W=1000mm

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PNC Code	Description
Panels	
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)
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
Other accessories	
0S2884	S04 Glasses & Hard Surfaces Cleaner, 6 x 750ml bottles

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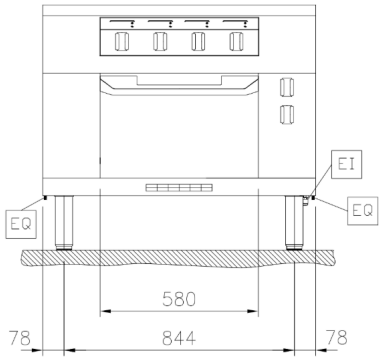
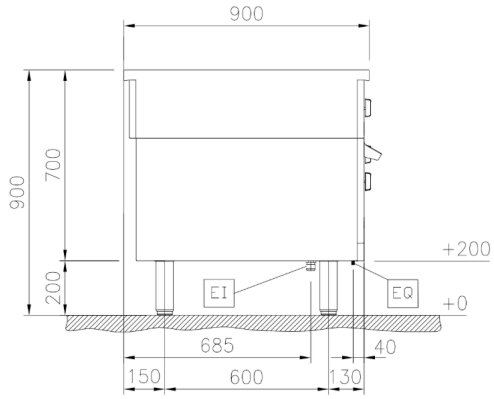
Technical specifications

Electric	
Supply voltage:	440 V/3 ph/50/60 Hz
Total Watts:	25 kW
Key Information:	
External dimensions, Width:	1000 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	700 mm
Net weight:	197 kg
Configuration:	On Oven;One-Side Operated
Front Plates Power:	5 - 5 kW
Back Plates Power:	5 - 5 kW
Front Plates dimensions:	340x370 340x370
Back Plates dimensions:	340x370 340x370
Induction Top Dimensions (width):	1000 mm
Induction Top Dimensions (depth):	900 mm
Sustainability	
Current consumption:	38.7 Amps

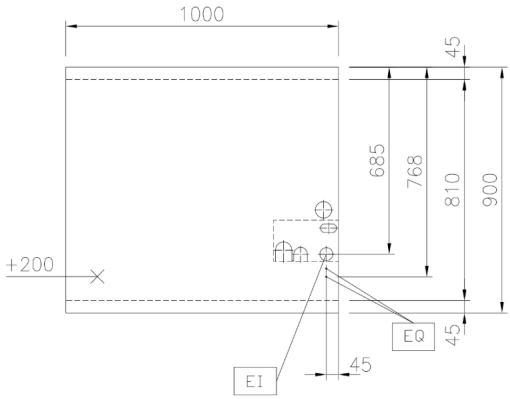
Front



Side



Top



EI = Electrical inlet (power)
EQ = Equipotential screw

CE

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