

**Modular Cooking Range Line
 thermaline 80 - 2 X 5 lt Wells
 Freestanding Electric Pasta Cooker, 1
 Side, H=800**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



588289 (MAKAFADDAO)

5+5lt electric pasta cooker,
 one-side operated

Short Form Specification

Item No. _____

Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth. Internal frame for heavy duty sturdiness in 2 mm and 3 mm in 1.4301 (AISI 304). 2 mm top in 1.4301 (AISI 304). Flat surface construction, easily cleanable. THERM

Main Features

- 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 knobs with embedded hygienic silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent infiltration of liquids or soil into vital components.
- Constant water level refill.
- Automatic low-water level shut-off: no accidental over-heating.
- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- Easy to clean basin with rounded corners.
- 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.
- Raised edge all around the well to protect from infiltration of dirt from worktop.
- Three safety systems protect against overtemperature and can be manually reset without the use of tools.
- Automatic water re-fill regulated by water level sensor at maximum volume.
- Water temperature controlled by electronic sensor and can be selected using 5 power levels.

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.
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Water basin in 1.4435 (AISI 316L) stainless steel is seamlessly welded into the top of the appliance.
- Internal frame for heavy duty sturdiness in stainless steel.
- IPX5 water resistance certification.

Sustainability



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

APPROVAL: _____

Optional Accessories

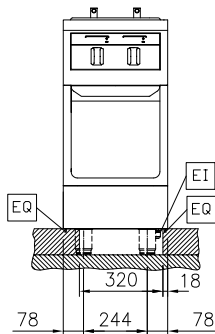
• Connecting rail kit, 800mm	PNC 912500	<input type="checkbox"/>
• Stainless steel side panel (12mm), 800x800mm, freestanding	PNC 912508	<input type="checkbox"/>
• Portioning shelf, 400mm width	PNC 912522	<input type="checkbox"/>
• Portioning shelf, 400mm width	PNC 912552	<input type="checkbox"/>
• Folding shelf, 300x800mm	PNC 912577	<input type="checkbox"/>
• Folding shelf, 400x800mm	PNC 912578	<input type="checkbox"/>
• Fixed side shelf, 200x800mm	PNC 912583	<input type="checkbox"/>
• Fixed side shelf, 300x800mm	PNC 912584	<input type="checkbox"/>
• Fixed side shelf, 400x800mm	PNC 912585	<input type="checkbox"/>
• Stainless steel front kicking strip, 400mm width	PNC 912594	<input type="checkbox"/>
• Stainless steel side kicking strips left and right, freestanding, 800mm width	PNC 912619	<input type="checkbox"/>
• Stainless steel side kicking strips left and right, back-to-back, 1600mm width	PNC 912625	<input type="checkbox"/>
• Stainless steel plinth, freestanding, 400mm width	PNC 912821	<input type="checkbox"/>
• Connecting rail kit, right	PNC 912971	<input type="checkbox"/>
• Connecting rail kit, left	PNC 912972	<input type="checkbox"/>
• 2 baskets for 2x5lt pasta cooker	PNC 913034	<input type="checkbox"/>
• Endrail kit, flush-fitting, left	PNC 913109	<input type="checkbox"/>
• Endrail kit, flush-fitting, right	PNC 913110	<input type="checkbox"/>
• Lid for 2x5lt pasta cooker	PNC 913150	<input type="checkbox"/>
• False bottom for 2x5lt pasta cooker basket	PNC 913158	<input type="checkbox"/>
• Endrail kit (12mm) for thermaline 80 units, left	PNC 913200	<input type="checkbox"/>
• Endrail kit (12mm) for thermaline 80 units, right	PNC 913201	<input type="checkbox"/>
• Stainless steel side panel, left, h=800	PNC 913216	<input type="checkbox"/>
• Stainless steel side panel, right, h=800	PNC 913217	<input type="checkbox"/>
• T-connection rail for back to back installations without backsplash	PNC 913227	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913230	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913244	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913249	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913250	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913253	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913254	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913257	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913273	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913274	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913663	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913676	<input type="checkbox"/>



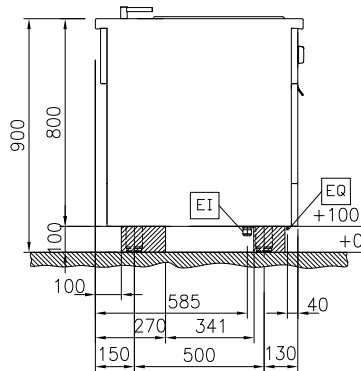
Electrolux
PROFESSIONAL

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Electric Pasta Cooker, 1 Side, H=800

Front

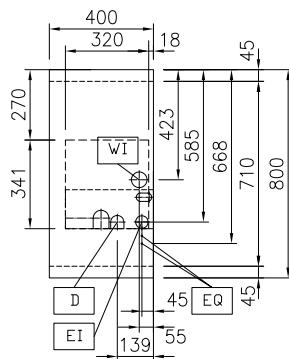


Side



D = Drain
EI = Electrical inlet (power)
EQ = Equipotential screw
WI = Water inlet

Top



Electric

Supply voltage: 400 V/3N ph/50/60 Hz
Electrical power max.: 5 kW
Total Watts: 5 kW

Water:

Incoming Cold/hot Water line size: 3/4"
Drain line size: 1"

Key Information:

Number of wells: 2
Usable well dimensions (width): 140 mm
Usable well dimensions (height): 225 mm
Usable well dimensions (depth): 345 mm
Well capacity: 4 lt MIN; 5 lt MAX
Thermostat Range: 40 °C MIN; 90 °C MAX
External dimensions, Width: 400 mm
External dimensions, Depth: 800 mm
External dimensions, Height: 800 mm
Net weight: 55 kg
Configuration: On Base; One-Side Operated

Sustainability

Current consumption: 7.2 Amps



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H=800

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

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