

**Modular Cooking Range Line**  
**thermaline 90 - 40 lt Well Freestanding**  
**Electric Pasta Cooker, 1 Side, H=800**

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**589449 (MCKEFADDAO)**

40lt 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 "soft-touch" grip for easier handling and cleaning. The special design of the controls prevents infiltration of liquids or soil into vital components.
- Constant water level refill.
- Automatic low-water level shut-off: no accidental over-heating.
- Provided with integrated drip zone on which baskets can be placed for draining purposes.
- 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.
- Safety systems protect against overtemperature and can be manually reset.
- Automatic two-speed water refill regulated by water level sensor at maxim or minimum volume.
- Water temperature controlled by electronic sensor and can be selected as either temperature or power levels.
- Possibility of food re-generation thanks to electronic temperature control.

### 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.
- IPX5 water resistance certification.
- Internal frame for heavy duty sturdiness in stainless steel.

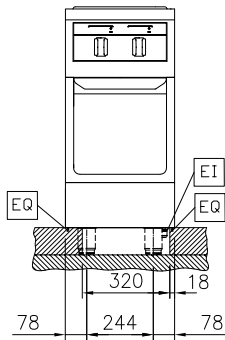
**APPROVAL:** \_\_\_\_\_



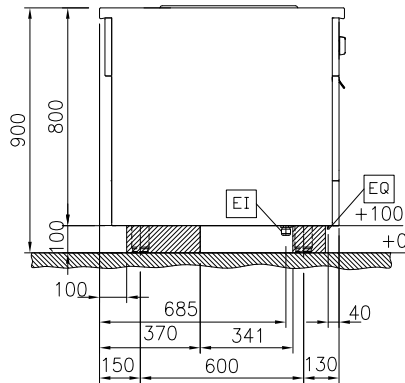
### Sustainability

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

Front

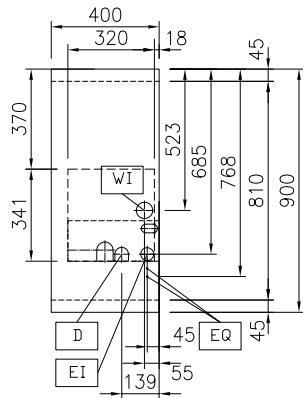


Side



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

Top



#### Electric

Supply voltage: 400 V/3N ph/50/60 Hz  
 Total Watts: 10 kW

#### Water:

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

#### Key Information:

Number of wells: 1  
 Usable well dimensions (width): 300 mm  
 Usable well dimensions (height): 320 mm  
 Usable well dimensions (depth): 515 mm  
 Well capacity: 38 lt MIN; 40 lt MAX  
 Thermostat Range: 40 °C MIN; 90 °C MAX  
 External dimensions, Width: 400 mm  
 External dimensions, Depth: 900 mm  
 External dimensions, Height: 800 mm  
 Net weight: 70 kg

Configuration: On Base; One-Side Operated

#### Sustainability

Current consumption: 14.4 Amps

### Optional Accessories

• Connecting rail kit, 900mm	PNC 912502	<input type="checkbox"/>	• Stainless steel side panel, left, H=800, flush	PNC 913225	<input type="checkbox"/>
• Stainless steel side panel (12mm), 900x800mm, freestanding	PNC 912511	<input type="checkbox"/>	• T-connection rail for back to back installations without backsplash	PNC 913227	<input type="checkbox"/>
• Portioning shelf, 400mm width	PNC 912522	<input type="checkbox"/>	• - NOT TRANSLATED -	PNC 913232	<input type="checkbox"/>
• Portioning shelf, 400mm width	PNC 912552	<input type="checkbox"/>	• - NOT TRANSLATED -	PNC 913245	<input type="checkbox"/>
• Folding shelf, 300x900mm	PNC 912581	<input type="checkbox"/>	• - NOT TRANSLATED -	PNC 913251	<input type="checkbox"/>
• Folding shelf, 400x900mm	PNC 912582	<input type="checkbox"/>	• - NOT TRANSLATED -	PNC 913252	<input type="checkbox"/>
• Fixed side shelf, 200x900mm	PNC 912589	<input type="checkbox"/>	• - NOT TRANSLATED -	PNC 913255	<input type="checkbox"/>
• Fixed side shelf, 300x900mm	PNC 912590	<input type="checkbox"/>	• - NOT TRANSLATED -	PNC 913256	<input type="checkbox"/>
• Fixed side shelf, 400x900mm	PNC 912591	<input type="checkbox"/>	• - NOT TRANSLATED -	PNC 913259	<input type="checkbox"/>
• Stainless steel front kicking strip, 400mm width	PNC 912594	<input type="checkbox"/>	• - NOT TRANSLATED -	PNC 913277	<input type="checkbox"/>
• Stainless steel side kicking strips left and right, freestanding, 900mm width	PNC 912621	<input type="checkbox"/>	• - NOT TRANSLATED -	PNC 913278	<input type="checkbox"/>
• Stainless steel side kicking strips left and right, back-to-back, 1800mm width	PNC 912627	<input type="checkbox"/>	• - NOT TRANSLATED -	PNC 913663	<input type="checkbox"/>
• Stainless steel plinth, freestanding, 400mm width	PNC 912916	<input type="checkbox"/>	• - NOT TRANSLATED -	PNC 913673	<input type="checkbox"/>
• Connecting rail kit, right	PNC 912975	<input type="checkbox"/>	• - NOT TRANSLATED -	PNC 913676	<input type="checkbox"/>
• Connecting rail kit, left	PNC 912976	<input type="checkbox"/>	• - NOT TRANSLATED -	PNC 913689	<input type="checkbox"/>
• Endrail kit, flush-fitting, left	PNC 913111	<input type="checkbox"/>			
• Endrail kit, flush-fitting, right	PNC 913112	<input type="checkbox"/>			
• 3 ergonomic baskets for 40lt pasta cooker	PNC 913124	<input type="checkbox"/>			
• 1 square basket for 40lt pasta cooker	PNC 913125	<input type="checkbox"/>			
• 1 ergonomic basket for 40lt pasta cooker	PNC 913126	<input type="checkbox"/>			
• False bottom for 40lt pasta cooker basket	PNC 913127	<input type="checkbox"/>			
• 3 baskets 1/3 GN for 40lt pasta cooker	PNC 913128	<input type="checkbox"/>			
• 2 baskets 1/2 GN for 40lt pasta cooker	PNC 913129	<input type="checkbox"/>			
• 3 round baskets for 40lt pasta cooker	PNC 913130	<input type="checkbox"/>			
• 6 round baskets for 40lt pasta cooker	PNC 913131	<input type="checkbox"/>			
• Grid support for round baskets	PNC 913132	<input type="checkbox"/>			
• Support frame for 6 round baskets	PNC 913133	<input type="checkbox"/>			
• 1 basket 1/1 GN for 40lt pasta cooker, ProThermetic braising and pressure braising pans, GN compatible (to be combined with suspension frame)	PNC 913134	<input type="checkbox"/>			
• Lid for 40lt pasta cooker	PNC 913149	<input type="checkbox"/>			
• Endrail kit (12mm) for thermaline 90 units, left	PNC 913202	<input type="checkbox"/>			
• Endrail kit (12mm) for thermaline 90 units, right	PNC 913203	<input type="checkbox"/>			
• Stainless steel side panel, left, H=800, flush	PNC 913224	<input type="checkbox"/>			