

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.

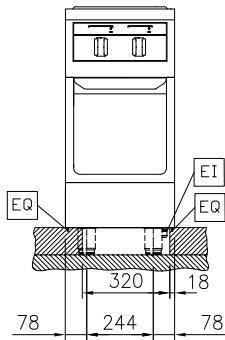
APPROVAL: _____



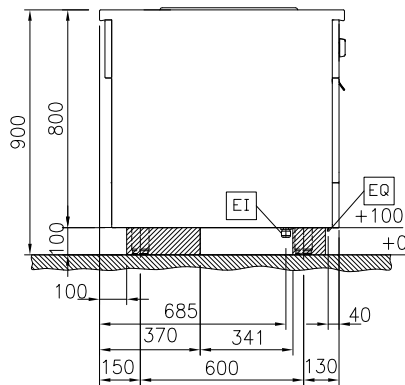
Sustainability

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

Front

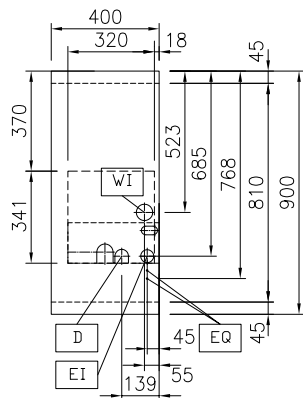


Side



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