

Modular Cooking Range Line thermaline 90 - 40 It 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 "softtouch" 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
- Waterbasin 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:







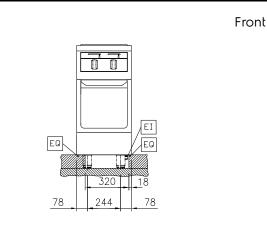
Sustainability

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





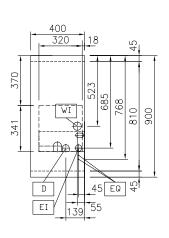
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EI EQ +100 +0 150 685 370 341 150 600 130

D = Drain

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



Electric

Supply voltage: 400 V/3N ph/50/60 Hz

Total Watts: 10 kW

Water:

Side

Top

Incoming Cold/hot Water line

size: 3/4"

Drain line size: 1"

Key Information:

Number of wells:

Usable well dimensions (width): 300 mm

Usable well dimensions (height): 320 mm

Usable well dimensions

(depth): 515 mm

Well capacity: 38 It MIN; 40 It 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

On Base;One-Side

Configuration: Operated

Sustainability

Current consumption: 14.4 Amps





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Optional Accessories		• Stainless steel side panel, left, H=800, flush	PNC 913225	
Connecting rail kit, 900mmStainless steel side panel (12mm),	PNC 912502 PNC 912511	T-connection rail for back to back installations without backsplash	PNC 913227	
 900x800mm, freestanding Portioning shelf, 400mm width Portioning shelf, 400mm width Folding shelf, 300x900mm Folding shelf, 400x900mm Fixed side shelf, 200x900mm Fixed side shelf, 300x900mm Fixed side shelf, 400x900mm Stainless steel front kicking strip, 400mm width Stainless steel side kicking strips left and right, freestanding, 900mm width Stainless steel side kicking strips left and right, back-to-back, 	PNC 912511 PNC 912522 PNC 912552 PNC 912581 PNC 912582 PNC 912589 PNC 912590 PNC 912591 PNC 912594 PNC 912621 PNC 912627	installations without backsplash - NOT TRANSLATED - - NOT TRANSLATED -	PNC 913232 PNC 913245 PNC 913251 PNC 913252 PNC 913255 PNC 913256 PNC 913277 PNC 913277 PNC 913673 PNC 913673 PNC 913676 PNC 913689	
1800mm widthStainless steel plinth, freestanding, 400mm width	PNC 912916			
 Connecting rail kit, right Connecting rail kit, left Endrail kit, flush-fitting, left Endrail kit, flush-fitting, right 3 ergonomic baskets for 40lt pasta cooker 1 square basket for 40lt pasta cooker 1 ergonomic basket for 40lt pasta cooker False bottom for 40lt pasta cooker basket 3 baskets 1/3 GN for 40lt pasta cooker 2 baskets 1/2 GN for 40lt pasta cooker 3 round baskets for 40lt pasta cooker 6 round baskets for 40lt pasta 	PNC 912975 PNC 912976 PNC 913111 PNC 913112 PNC 913124 PNC 913125 PNC 913126 PNC 913127 PNC 913128 PNC 913129 PNC 913130 PNC 913131			
cookerGrid 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 Endrail kit (12mm) for thermaline 	PNC 913149 PNC 913202			
90 units, leftEndrail kit (12mm) for thermaline90 units, right	PNC 913203			
Stainless steel side panel, left, H=800, flush	PNC 913224			

