

Modular Cooking Range Line thermaline 90 - 20 lt Well Freestanding Electric Pasta Cooker, 1 Side, H=800

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


589475 (MCKCFADDAO)

 20lt 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

- 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.
- All major components may be easily accessed from the front.
- Easy to clean basin with rounded corners.
- 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.
- Raised edge all around the well to protect from infiltration of dirt from worktop.
- 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.
- Three safety systems protect against overtemperature and can be manually reset without the use of tools.
- 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.

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
- IPX5 water resistance certification.
- 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.

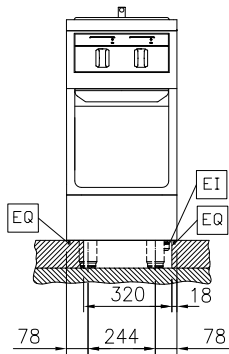
Sustainability



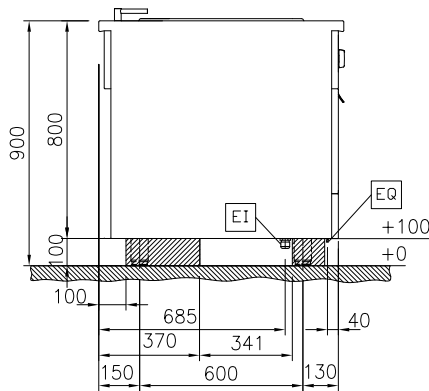
APPROVAL: _____

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

Front

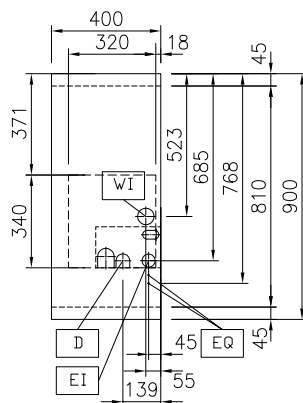


Side



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: 6 kW

Water:

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

Key Information:

Number of wells: 1
 Usable well dimensions (width): 250 mm
 Usable well dimensions (height): 330 mm
 Usable well dimensions (depth): 400 mm
 Well capacity: 18 lt MIN; 20 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: 73 kg
 Configuration: On Base; One-Side Operated

Sustainability

Current consumption: 8.7 Amps

Optional Accessories

- Connecting rail kit, 900mm PNC 912502 ☐
- Stainless steel side panel (12mm), 900x800mm, freestanding PNC 912511 ☐
- Portioning shelf, 400mm width PNC 912522 ☐
- Portioning shelf, 400mm width PNC 912552 ☐
- Folding shelf, 300x900mm PNC 912581 ☐
- Folding shelf, 400x900mm PNC 912582 ☐
- Fixed side shelf, 200x900mm PNC 912589 ☐
- Fixed side shelf, 300x900mm PNC 912590 ☐
- Fixed side shelf, 400x900mm PNC 912591 ☐
- Stainless steel front kicking strip, 400mm width PNC 912594 ☐
- Stainless steel side kicking strips left and right, freestanding, 900mm width PNC 912621 ☐
- Stainless steel side kicking strips left and right, back-to-back, 1800mm width PNC 912627 ☐
- Stainless steel plinth, freestanding, 400mm width PNC 912916 ☐
- Connecting rail kit, right PNC 912975 ☐
- Connecting rail kit, left PNC 912976 ☐
- 1 basket for 20lt pasta cooker PNC 913036 ☐
- Endrail kit, flush-fitting, left PNC 913111 ☐
- Endrail kit, flush-fitting, right PNC 913112 ☐
- 2 baskets for 20lt pasta cooker PNC 913135 ☐
- 4 baskets for 20lt pasta cooker PNC 913136 ☐
- 2 baskets for 20lt pasta cooker PNC 913137 ☐
- Support frame for 4 baskets for 20lt pasta cooker PNC 913138 ☐
- Lid for 20lt pasta cooker PNC 913148 ☐
- 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 ☐
- Stainless steel side panel, left, H=800, flush PNC 913225 ☐
- T-connection rail for back to back installations without backsplash PNC 913227 ☐
- - NOT TRANSLATED - PNC 913232 ☐
- - NOT TRANSLATED - PNC 913244 ☐
- - NOT TRANSLATED - PNC 913251 ☐
- - NOT TRANSLATED - PNC 913252 ☐
- - NOT TRANSLATED - PNC 913255 ☐
- - NOT TRANSLATED - PNC 913256 ☐
- - NOT TRANSLATED - PNC 913259 ☐
- - NOT TRANSLATED - PNC 913277 ☐
- - NOT TRANSLATED - PNC 913278 ☐
- - NOT TRANSLATED - PNC 913663 ☐
- - NOT TRANSLATED - PNC 913676 ☐