



Electrolux
PROFESSIONAL

**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 "soft-touch" grip for easier handling and cleaning. The special design of the controls prevents 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.
- Safety systems protect against overtemperature and can be manually reset.
- 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

- Standby function for energy saving and fast



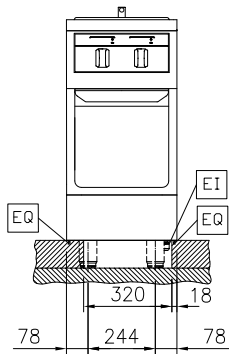
APPROVAL: _____



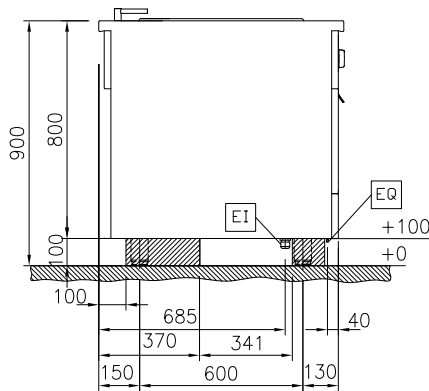
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recovery of maximum power.

Front

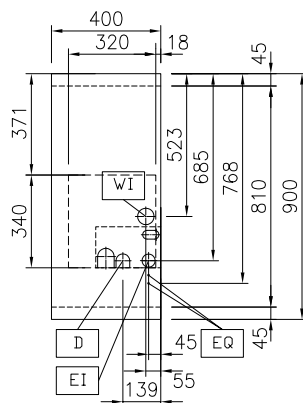


Side



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; 24.5 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	☐	• - NOT TRANSLATED -	PNC 913676	☐
• Stainless steel side panel (12mm), 900x800mm, freestanding	PNC 912511	☐	• - NOT TRANSLATED -	PNC 913689	☐
• 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 913673	☐			