



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

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



589477 (MCKDFADDPO)

20lt gas 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

- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- Safety thermostat and thermostatic control.
- 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.
- 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.
- Three safety systems protect against overtemperature and can be manually reset without the use of tools.
- Electrical ignition powered by battery with thermocouple for added safety.

APPROVAL: _____



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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
- IPX4 water resistance certification.
- Water basin in 1.4435 (AISI 316L) stainless steel is seamlessly welded into the top of the appliance.
- High efficiency burners in AISI 430 stainless steel with flame failure device.
- Internal frame for heavy duty sturdiness in stainless steel.

Sustainability



- EnergyControl: unique feature for fine power adjustment to control boiling level and optimize energy consumption.

Optional Accessories

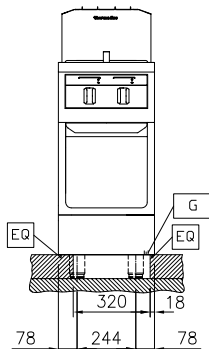
• Connecting rail kit, 900mm	PNC 912502	<input type="checkbox"/>
• Stainless steel side panel (12mm), 900x800mm, freestanding	PNC 912511	<input type="checkbox"/>
• Portioning shelf, 400mm width	PNC 912522	<input type="checkbox"/>
• Portioning shelf, 400mm width	PNC 912552	<input type="checkbox"/>
• Folding shelf, 300x900mm	PNC 912581	<input type="checkbox"/>
• Folding shelf, 400x900mm	PNC 912582	<input type="checkbox"/>
• Fixed side shelf, 200x900mm	PNC 912589	<input type="checkbox"/>
• Fixed side shelf, 300x900mm	PNC 912590	<input type="checkbox"/>
• Fixed side shelf, 400x900mm	PNC 912591	<input type="checkbox"/>
• Stainless steel front kicking strip, 400mm width	PNC 912594	<input type="checkbox"/>
• Stainless steel side kicking strips left and right, freestanding, 900mm width	PNC 912621	<input type="checkbox"/>
• Stainless steel side kicking strips left and right, back-to-back, 1800mm width	PNC 912627	<input type="checkbox"/>
• Stainless steel plinth, freestanding, 400mm width	PNC 912916	<input type="checkbox"/>
• Connecting rail kit, right	PNC 912975	<input type="checkbox"/>
• Connecting rail kit, left	PNC 912976	<input type="checkbox"/>
• 1 basket for 20lt pasta cooker	PNC 913036	<input type="checkbox"/>
• Endrail kit, flush-fitting, left	PNC 913111	<input type="checkbox"/>
• Endrail kit, flush-fitting, right	PNC 913112	<input type="checkbox"/>
• 2 baskets for 20lt pasta cooker	PNC 913135	<input type="checkbox"/>
• 4 baskets for 20lt pasta cooker	PNC 913136	<input type="checkbox"/>
• 2 baskets for 20lt pasta cooker	PNC 913137	<input type="checkbox"/>
• Support frame for 4 baskets for 20lt pasta cooker	PNC 913138	<input type="checkbox"/>
• Lid for 20lt pasta cooker	PNC 913148	<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"/>
• Stainless steel side panel, left, H=800, flush	PNC 913225	<input type="checkbox"/>
• T-connection rail for back to back installations without backsplash	PNC 913227	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913232	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913251	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913252	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913255	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913256	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913259	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913277	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913278	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913698	<input type="checkbox"/>



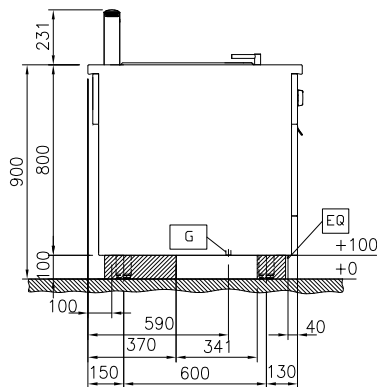
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Front

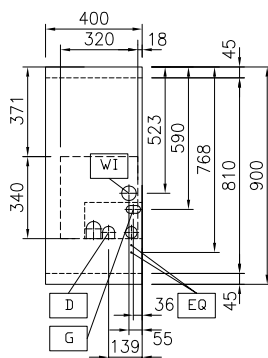


Side



D = Drain
EQ = Equipotential screw
G = Gas connection
WI = Water inlet

Top



Gas

Gas Power: 11.5 kW
Gas Type Option:
Gas Inlet: 1/2"

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

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The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

2025.05.09

