



Electrolux
PROFESSIONAL

**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 "soft-touch" grip for easier handling and cleaning. The special design of the controls prevents 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.
- Safety systems protect against overtemperature and can be manually reset.
- 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 protection.
- 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"/> |
| • Endrail kit, flush-fitting, left | PNC 913111 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, right | PNC 913112 | <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"/> |
| • STAINLESS STEEL DIVIDING PANEL 900X800MM LEFT/RIGHT | PNC 913673 | <input type="checkbox"/> |
| • STAINLESS STEEL SIDE COVER PANEL, FLUSH 900X800MM LEFT/RIGHT | PNC 913689 | <input type="checkbox"/> |
| • GAS MAINSWITCH FOR MODULAR H800 GAS UNITS (FACTORY FITTED) | PNC 913698 | <input type="checkbox"/> |

