



Electrolux
PROFESSIONAL

Cooking Range Line thermaline 90
Freestanding electric pastacooker,
1/1GN, 1 side, H=250 - Marine USPHS
only M2M

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



589923 (HCBDBBDODM)

Electric Pasta Cooker, one-side operated with splashback, 1/1 GN - Marine USPHS (only M2M)

Short Form Specification

Item No.

Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 120 mm recessed plinth. Internal frame for heavy duty sturdiness in stainless steel. 3mm top with 3 mm reinforcement in 1.4301 (AISI 304). Multi-purpose cooking appliance combining bain marie and pasta cooker functions. Water basin in 1.4435 (AISI 316L) stainless steel, seamlessly welded into the top of the appliance. Manual water level re-fill and water temperature regulated by sensors. Safety systems and automatic low-water level shut-off protect against overheating. All-round basin raised edges to protect against soil infiltration. Standby function saves energy and quickly recovers maximum power. Metal knobs and handles with embedded hygienic "soft-touch" grip enable easier handling and cleaning. IPX6 water resistance certification. Configuration: one side operated. Can be installed on any base, also from other supplier. Bases must be designed according to the TL90 and TL85 construction guidelines.

Main Features

- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- Automatic low-water level shut-off: no accidental over-heating.
- Filling water level is plate-marked on the side of the well.
- Easy to clean basin with rounded corners.
- Raised edge all around the well to protect from infiltration of dirt from worktop.
- Water temperature controlled by electronic sensor and can be selected as either temperature or power levels.
- Multi purpose cooking appliance that combines functions of bain marie and pasta cooker, allowing also the re-generation of food thanks to the electronic temperature control.
- Safety systems protect against overtemperature and can be manually reset.
- Manual water fill regulated by a water tap.
- IPX6 water protection.
- <p>Heavy-duty control knobs with a vertical metal insert and an integrated hygienic soft-touch grip for easier handling and cleaning. The special design of the controls prevents infiltration of liquids or soil into vital components.</p>

Construction

- 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.
- 3mm top with 3 mm reinforcement in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- <p>Also available with 400V / 3ph / 50/60 Hz.</p>

Sustainability



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

Optional Accessories

- 2 half size baskets for aquacooker 1/1 GN PNC 913037 ☐
- Support frame for 6 round baskets PNC 913133 ☐
- Lid for aquacooker 1/1 GN and bain marie 1/1 GN PNC 913139 ☐
- False bottom for Aquacooker 1/1GN PNC 913680 ☐
- Portioning shelf 1000x65mm - Marine USPHS (only M2M) PNC 913713 ☐
- 6 round baskets for 40-lt pasta cookers (927219 must be ordered together) PNC 927213 ☐

APPROVAL: _____



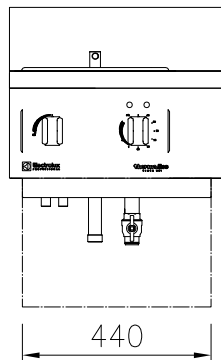
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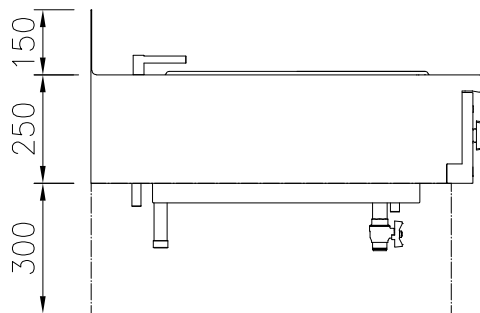
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Front

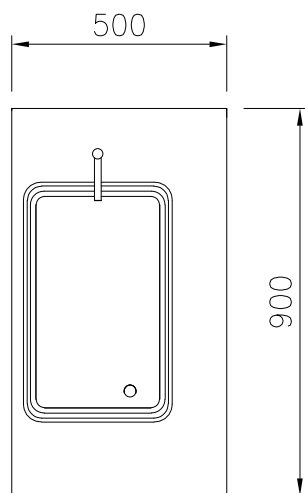


Side



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

Top



Electric

Supply voltage: 440 V/3 ph/60 Hz
Total Watts: 7.5 kW

Water:

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

Key Information:

Number of wells: 1
Usable well dimensions (width): 309 mm
Usable well dimensions (height): 205 mm
Usable well dimensions (depth): 512 mm
Well capacity: 5 lt MIN; 21 lt MAX
Thermostat Range: 40 °C MIN; 90 °C MAX
External dimensions, Width: 500 mm
External dimensions, Depth: 900 mm
External dimensions, Height: 250 mm
Net weight: 45 kg
Configuration: One-Side Operated;Top

Sustainability

Current consumption: 9.9 Amps



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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.

2026.08.17