Electrolux
PROFESSIONAL

Modular Cooking Range Line thermaline 80 - 2 X 5 lt Wells Freestanding Electric Pasta Cooker, 1 Side, H=700

ITEM #

MODEL #

NAME #

SIS #

AIA #

588203 (MAKAEADDAO)   5+5lt 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 stainless steel. 2 mm top in 1.4301 (AISI 304). Flat surface construction, easily cleanable. THERMODUL connection system enables seamless worktop when units are connected and avoids soil penetrating. Appliance which can also be used to cook noodles of every kind, rice, dumplings and vegetables. Water basin in 1.4435 (AISI 316L) stainless steel, with automatic constant water level re-fill and water temperature regulation via sensors. Integrated drip tray to drain baskets. Compatible with automatic basket lifting system to facilitate lifting operations.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 with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX5 water resistant certification.

Configuration: Freestanding, one-side operated.

Main Features

- All major components may be easily accessed from the front.
- 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.
- 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.
- Easy to clean basin with rounded corners.
- 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.
- Automatic water re-fill regulated by water level sensor at maximum volume.
- Water temperature controlled by electronic sensor and can be selected using 5 power levels.

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

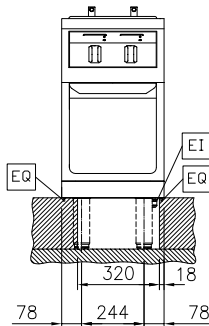- Standby function for energy saving and fast recovery of maximum power.
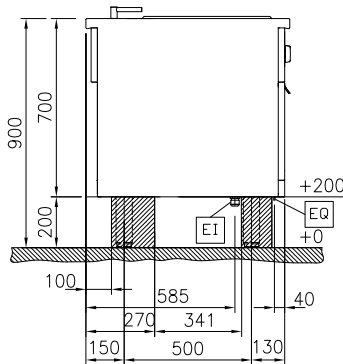
Optional Accessories

APPROVAL:

Front

Side

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

Top
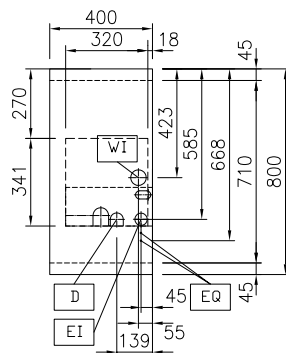
Electric

Supply voltage:	400 V/3N ph/50/60 Hz
Electrical power, max:	5 kW
Total Watts:	5 kW

Water:

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

Key Information:

Number of wells:	2
Usable well dimensions (width):	140 mm
Usable well dimensions (height):	225 mm
Usable well dimensions (depth):	345 mm
Well capacity:	4 lt MIN; 5 lt MAX
Thermostat Range:	40 °C MIN; 90 °C MAX
External dimensions, Width:	400 mm
External dimensions, Depth:	800 mm
External dimensions, Height:	700 mm
Net weight:	55 kg
Configuration:	On Base;One-Side Operated

Sustainability

Current consumption:	7.2 Amps

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Optional Accessories

• Connecting rail kit, 800mm	PNC 912500	❑
• Stainless steel side panel, 800x700mm, freestanding	PNC 912509	❑
• Portioning shelf, 400mm width	PNC 912522	❑
• Portioning shelf, 400mm width	PNC 912552	❑
• Folding shelf, 300x800mm	PNC 912577	❑
• Folding shelf, 400x800mm	PNC 912578	❑
• Fixed side shelf, 200x800mm	PNC 912583	❑
• Fixed side shelf, 300x800mm	PNC 912584	❑
• Fixed side shelf, 400x800mm	PNC 912585	❑
• Stainless steel front kicking strip, 400mm width	PNC 912630	❑
• Stainless steel side kicking strip left and right, freestanding, 800mm width	PNC 912655	❑
• Stainless steel side kicking strip left and right, back-to-back, 1610mm width	PNC 912661	❑
• Stainless steel plinth, freestanding, 400mm width	PNC 912859	❑
• Connecting rail kit: modular 80 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic (on the right)	PNC 912971	❑
• Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic (on the left)	PNC 912972	❑
• 2 baskets for 2x5lt pasta cooker	PNC 913034	❑
• Endrail kit, flush-fitting, left	PNC 913109	❑
• Endrail kit, flush-fitting, right	PNC 913110	❑
• Lid for 2x5lt pasta cooker	PNC 913150	❑
• False bottom for 2x5lt pasta cooker basket	PNC 913158	❑
• Endrail kit (12.5mm) for thermaline 80 units, left	PNC 913200	❑
• Endrail kit (12.5mm) for thermaline 80 units, right	PNC 913201	❑
• Stainless steel side panel, left, H=700	PNC 913214	❑
• Stainless steel side panel, right, H=700	PNC 913215	❑
• T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)	PNC 913227	❑
• Insert profile D=800mm	PNC 913230	❑
• Energy optimizer kit 14A - factory fitted	PNC 913244	❑
• Endrail kit, (12.5mm), for back-to-back installation, left	PNC 913249	❑
• Endrail kit, (12.5mm), for back-to-back installation, right	PNC 913250	❑
• Endrail kit, flush-fitting, for back-to-back installation, left	PNC 913253	❑

• Endrail kit, flush-fitting, for back-to-back installation, right	PNC 913254	❑
• Side reinforced panel only in combination with side shelf, for freestanding units	PNC 913258	❑
• Side reinforced panel only in combination with side shelf, for back-to-back installations, left	PNC 913271	❑
• Side reinforced panel only in combination with side shelf, for back-to-back installation, right	PNC 913272	❑
• Filter W=400mm	PNC 913663	❑
• Stainless steel dividing panel, 800x700mm, (it should only be used between Electrolux Professional thermaline Modular 80 and thermaline C80)	PNC 913668	❑
• Stainless steel side panel, 800x700mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions)	PNC 913684	❑

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