

Modular Cooking Range Line thermaline 80 - 2 X 5 It Wells Freestanding Electric Pasta Cooker, 1 Side, H=800



588289 (MAKAFADDAO)

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 shutoff 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.

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ITEM #

SIS #

AIA #

MODEL # NAME #

# 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 "softtouch" 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.

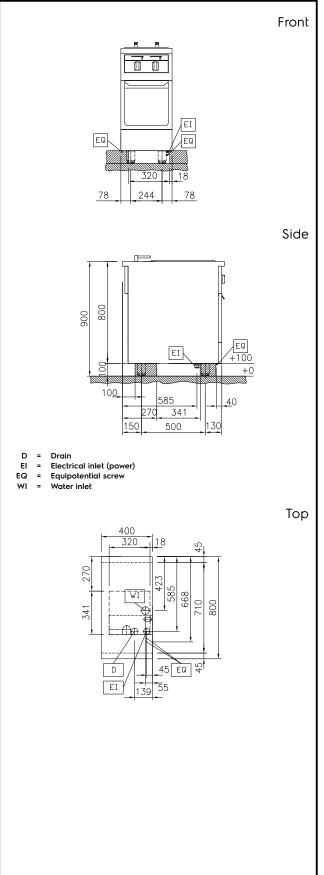
# **Optional Accessories**

#### APPROVAL:



# Electrolux PROFESSIONAL

## Modular Cooking Range Line thermaline 80 - 2 X 5 It Wells Freestanding Electric Pasta Cooker, 1 Side, H=800



Electric	
Supply voltage: Electrical power, max: Total Watts:	400 V/3N ph/50/60 Hz 5 kW 5 kW
Water:	
Incoming Cold/hot Water line size: Drain line size:	3/4" 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:	800 mm
Net weight:	55 kg
Configuration:	On Base;One-Side Operated
Sustainability	
Current consumption:	7.2 Amps



Modular Cooking Range Line thermaline 80 - 2 X 5 It Wells Freestanding Electric Pasta Cooker, 1 Side, H=800 The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.



# Modular Cooking Range Line thermaline 80 - 2 X 5 It Wells Freestanding Electric Pasta Cooker, 1 Side, H=800

Optional Accessories			<ul> <li>Endrail kit, flu back installal</li> </ul>
Connecting rail kit, 800mm	PNC 912500		Side reinforce
Stainless steel side panel, 800x800mm, freestanding	PNC 912508		combination freestanding
• Portioning shelf, 400mm width	PNC 912522		Side reinforce
• Portioning shelf, 400mm width	PNC 912552		combination back-to-bac
<ul> <li>Folding shelf, 300x800mm</li> </ul>	PNC 912577		<ul> <li>Side reinforce</li> </ul>
<ul> <li>Folding shelf, 400x800mm</li> </ul>	PNC 912578		combination
• Fixed side shelf, 200x800mm	PNC 912583		back-to-bac
<ul> <li>Fixed side shelf, 300x800mm</li> </ul>	PNC 912584		• Filter W=400r
• Fixed side shelf, 400x800mm	PNC 912585		<ul> <li>Stainless stee</li> </ul>
<ul> <li>Stainless steel front kicking strip, 400mm width</li> </ul>	PNC 912594		800x800mm, between Elec
<ul> <li>Stainless steel side kicking strips left and right, freestanding, 800mm width</li> </ul>	PNC 912619		thermaline M thermaline C • Electric main
<ul> <li>Stainless steel side kicking strips left and right, back-to-back, 1610mm width</li> </ul>	PNC 912625		for modular H (factory fitted • Stainless stee
<ul> <li>Stainless steel plinth, freestanding, 400mm width</li> </ul>	PNC 912821		800x800mm, only be used
• Connecting rail kit: modular 80 (on the left) to ProThermetic tilting (on the right), ProThermetic	PNC 912971		against a nic Electrolux Pro and ProTherr external app
stationary (on the left) to ProThermetic (on the right) • Connecting rail kit: modular 80	PNC 912972		these have a dimensions)
(on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic (on the left)			
• 2 baskets for 2x5lt pasta cooker	PNC 913034		
<ul> <li>Endrail kit, flush-fitting, left</li> </ul>	PNC 913109		
<ul> <li>Endrail kit, flush-fitting, right</li> </ul>	PNC 913110		
<ul> <li>Lid for 2x5lt pasta cooker</li> </ul>	PNC 913150		
<ul> <li>False bottom for 2x5lt pasta cooker basket</li> </ul>	PNC 913158		
• Endrail kit (12.5mm) for thermaline 80 units, left			
• Endrail kit (12.5mm) for thermaline 80 units, right			
<ul> <li>Stainless steel side panel, left, h=800</li> </ul>	PNC 913216		
<ul> <li>Stainless steel side panel, right, h=800</li> </ul>	PNC 913217		
<ul> <li>T-connection rail for back-to- back installations without backsplash</li> </ul>	PNC 913227		
<ul> <li>Insert profile D=800mm</li> </ul>	PNC 913230		
<ul> <li>Energy optimizer kit 14A - factory fitted</li> </ul>			
• Endrail kit, (12.5mm), for back-to- back installation, left		_	
• Endrail kit, (12.5mm), for back-to- back installation, right			
• Endrail kit, flush-fitting, for back-	PNC 913253		

or dack- PNC 913253 🛛 aralı kit, fiush to-back installation, left

• Endrail kit, flush-fitting, for back-to-	PNC 913254	
<ul> <li>back installation, right</li> <li>Side reinforced panel only in combination with side shelf, for freestanding units</li> </ul>	PNC 913257	
<ul> <li>Side reinforced panel only in combination with side shelf, for back-to-back installations, left</li> </ul>	PNC 913273	
<ul> <li>Side reinforced panel only in combination with side shelf, for back-to-back installation, right</li> </ul>	PNC 913274	
<ul> <li>Filter W=400mm</li> </ul>	PNC 913663	
<ul> <li>Stainless steel dividing panel, 800x800mm, (it should only be used between Electrolux Professional thermaline Modular 80 and thermaline C80)</li> </ul>	PNC 913669	
<ul> <li>Electric mainswitch 25A 4mm2 NM for modular H800 electric units (factory fitted)</li> </ul>	PNC 913676	
<ul> <li>Stainless steel side panel, 800x800mm, 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</li> </ul>	PNC 913685	

