![Electrolux Professional logo]

**Modular Cooking Range Line
thermaline 80 - 25 lt Well Freestanding
Electric Pasta Cooker, 1 Side, H=800**

588291 (MAKCFADDAO)   20lt 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.

APPROVAL:

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 silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent 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 two-speed water refill regulated by water level sensor at maxim or minimum volume.
- Water temperature controlled by electronic sensor and can be selected as either temperature or power levels.
- Possibility of food re-generation thanks to electronic temperature control.

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
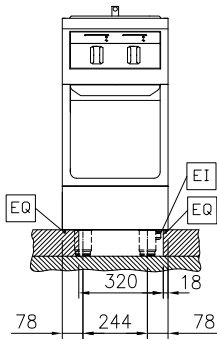
- Standby function for energy saving and fast

recovery of maximum power.

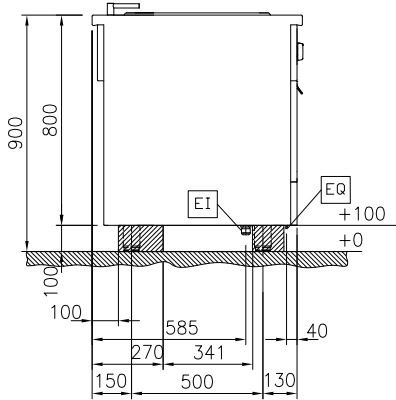## Optional Accessories

• Connecting rail kit, 800mm	PNC 912500	❏
• Stainless steel side panel, 800x800mm, freestanding	PNC 912508	❏
• 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 912594	❏
• Stainless steel side kicking strips left and right, freestanding, 800mm width	PNC 912619	❏
• Stainless steel side kicking strips left and right, back-to-back, 1610mm width	PNC 912625	❏
• Stainless steel plinth, freestanding, 400mm width	PNC 912821	❏
• 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	❏
• 1 basket for 20lt pasta cooker	PNC 913036	❏
• Endrail kit, flush-fitting, left	PNC 913109	❏
• Endrail kit, flush-fitting, right	PNC 913110	❏
• 2 baskets for 20lt pasta cooker	PNC 913135	❏
• 4 baskets for 20lt pasta cooker	PNC 913136	❏
• 2 baskets for 20lt pasta cooker	PNC 913137	❏
• Support frame for 4 baskets for 20lt pasta cooker	PNC 913138	❏
• Lid for 20lt pasta cooker	PNC 913148	❏
• 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=800	PNC 913216	❏
• Stainless steel side panel, right, h=800	PNC 913217	❏
• T-connection rail for back-to-back installations without backsplash	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 913257	❏
• Side reinforced panel only in combination with side shelf, for back-to-back installations, left	PNC 913273	❏
• Side reinforced panel only in combination with side shelf, for back-to-back installation, right	PNC 913274	❏
• Filter W=400mm	PNC 913663	❏
• Stainless steel dividing panel, 800x800mm, (it should only be used between Electrolux Professional thermaline Modular 80 and thermaline C80)	PNC 913669	❏
• Electric mainswitch 25A 4mm2 NM for modular H800 electric units (factory fitted)	PNC 913676	❏
• 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 dimensions)	PNC 913685	❏

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Front

Side

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

Top
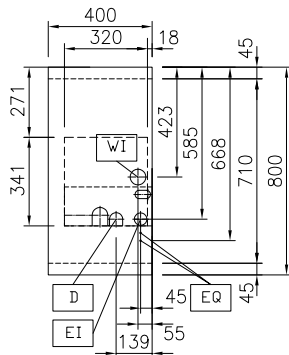
Electric

Supply voltage:	
588291 (MAKCFADDAO)	400 V/3N ph/50/60 Hz
Electrical power max.:	6 kW
Total Watts:	6 kW

Water:

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

Key Information:

Configuration:	On Base;One-Side Operated
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:	800 mm
External dimensions, Height:	800 mm
Net weight:	63 kg

Sustainability

Current consumption:	8.7 Amps

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