

**Modular Cooking Range Line
thermaline 85 - 2 X 5 lt Wells
Freestanding Electric Pasta Cooker, 1
Side, Backsplash**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



588624
(MBKAGBDDAO) 5+5-lt electric Pasta Cooker, one-side operated with backsplash

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 with backsplash.

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.
- 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
- Water basin in 1.4435 (AISI 316L) stainless steel is seamlessly welded into the top of the appliance.
- IPX5 water resistance certification.
- Internal frame for heavy duty sturdiness in stainless steel.

Sustainability

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

APPROVAL: _____

Optional Accessories

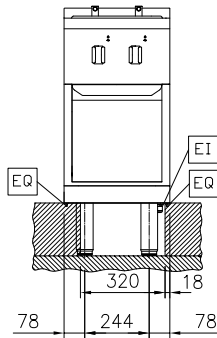
- | | | | | |
|------------------------------------------------------------------------------------------------------------------------------------------------|------------|--------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------|
| • Connecting rail kit for appliances with backsplash, 850mm | PNC 912498 | <input type="checkbox"/> | • Stainless steel side panel, 850x700mm, 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) | <input type="checkbox"/> |
| • Portioning shelf, 400mm width | PNC 912522 | <input type="checkbox"/> | | |
| • Portioning shelf, 400mm width | PNC 912552 | <input type="checkbox"/> | | |
| • Folding shelf, 300x850mm | PNC 912579 | <input type="checkbox"/> | | |
| • Folding shelf, 400x850mm | PNC 912580 | <input type="checkbox"/> | | |
| • Fixed side shelf, 200x850mm | PNC 912586 | <input type="checkbox"/> | | |
| • Fixed side shelf, 300x850mm | PNC 912587 | <input type="checkbox"/> | | |
| • Fixed side shelf, 400x850mm | PNC 912588 | <input type="checkbox"/> | | |
| • Stainless steel front kicking strip, 400mm width | PNC 912630 | <input type="checkbox"/> | | |
| • Stainless steel side kicking strip left and right, wall mounted, 850mm width | PNC 912659 | <input type="checkbox"/> | | |
| • Stainless steel side kicking strip left and right, back-to-back, 1700mm width | PNC 912662 | <input type="checkbox"/> | | |
| • Stainless steel plinth, against wall, 400mm width | PNC 912878 | <input type="checkbox"/> | | |
| • Stainless steel side panel, 850x700mm, right side, against wall | PNC 913003 | <input type="checkbox"/> | | |
| • Stainless steel side panel, 850x700mm, left side, against wall | PNC 913004 | <input type="checkbox"/> | | |
| • Back panel, 400x700mm, for units with backsplash | PNC 913009 | <input type="checkbox"/> | | |
| • 2 baskets for 2x5lt pasta cooker | PNC 913034 | <input type="checkbox"/> | | |
| • Endrail kit, flush-fitting, with backsplash, left | PNC 913115 | <input type="checkbox"/> | | |
| • Endrail kit, flush-fitting, with backsplash, right | PNC 913116 | <input type="checkbox"/> | | |
| • Lid for 2x5lt pasta cooker | PNC 913150 | <input type="checkbox"/> | | |
| • False bottom for 2x5lt pasta cooker basket | PNC 913158 | <input type="checkbox"/> | | |
| • Endrail kit (12.5mm) for thermaline 85 units with backsplash, left | PNC 913206 | <input type="checkbox"/> | | |
| • Endrail kit (12.5mm) for thermaline 85 units with backsplash, right | PNC 913207 | <input type="checkbox"/> | | |
| • U-clamping rail for back-to-back installations with backsplash | PNC 913226 | <input type="checkbox"/> | | |
| • Insert profile, d=850mm | PNC 913231 | <input type="checkbox"/> | | |
| • Energy optimizer kit 14A - factory fitted | PNC 913244 | <input type="checkbox"/> | | |
| • Side reinforced panel only in combination with side shelf, for against the wall installations, right | PNC 913261 | <input type="checkbox"/> | | |
| • Side reinforced panel only in combination with side shelf, for against the wall installations, left | PNC 913262 | <input type="checkbox"/> | | |
| • Filter W=400mm | PNC 913663 | <input type="checkbox"/> | | |
| • Stainless steel dividing panel, 850x700mm, (it should only be used between Electrolux Professional thermaline Modular 85 and thermaline C85) | PNC 913670 | <input type="checkbox"/> | | |



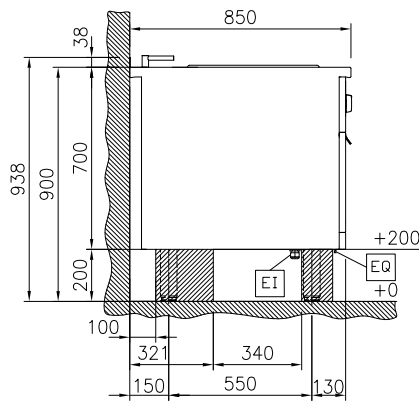
Electrolux
PROFESSIONAL

Modular Cooking Range Line thermaline 85 - 2 X 5 lt Wells Freestanding Electric Pasta Cooker, 1 Side, Backsplash

Front

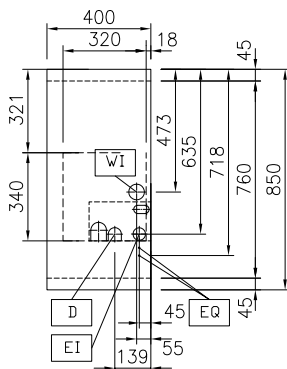


Side



D = Drain
DO = Overflow drain pipe
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: 850 mm
External dimensions, Height: 700 mm
Net weight: 60 kg
Configuration: On Base; One-Side Operated

Sustainability

Current consumption: 7.2 Amps



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Backsplash
The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

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