

Modular Cooking Range Line thermaline 85 - 20 It Well Freestanding Electric Pasta Cooker, 1 Side with Backsplash



588625
(MBKCGBDDAO)20-It 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 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 with backsplash.

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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.
- IPX5 water resistance certification.
- 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 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
- 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.

APPROVAL:



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Optional Accessories		• Fi
 Connecting rail kit for appliances with backsplash, 850mm 	PNC 912498	• SI 8: b
 Portioning shelf, 400mm width 	PNC 912522	th
 Portioning shelf, 400mm width 	PNC 912552	С
 Folding shelf, 300x850mm 	PNC 912579	• S
 Folding shelf, 400x850mm 	PNC 912580	flu
• Fixed side shelf, 200x850mm	PNC 912586	a
 Fixed side shelf, 300x850mm 	PNC 912587	b th
 Fixed side shelf, 400x850mm 	PNC 912588	a
 Stainless steel front kicking strip, 400mm width 	PNC 912630	p
 Stainless steel side kicking strip left and right, wall mounted, 850mm width 	PNC 912659	
 Stainless steel side kicking strip left and right, back-to-back, 1700mm width 	PNC 912662	
 Stainless steel plinth, against wall, 400mm width 	PNC 912878	
 Stainless steel side panel, 850x700mm, right side, against wall 	PNC 913003	
 Stainless steel side panel, 850x700mm, left side, against wall 	PNC 913004	
 Back panel, 400x700mm, for units with backsplash 	PNC 913009	
 1 basket for 20lt pasta cooker 	PNC 913036	
 Endrail kit, flush-fitting, with backsplash, left 	PNC 913115	
 Endrail kit, flush-fitting, with backsplash, right 	PNC 913116	
 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	PNC 913138	
pasta cooker		
 Lid for 20lt pasta cooker 	PNC 913148	
• Endrail kit (12.5mm) for thermaline 85 units with backsplash, left	PNC 913206	
• Endrail kit (12.5mm) for thermaline 85 units with backsplash, right	PNC 913207	
 U-clamping rail for back-to-back installations with backsplash 	PNC 913226	
 Insert profile, d=850mm 	PNC 913231	
 Energy optimizer kit 14A - factory fitted 	PNC 913244	
 Side reinforced panel only in combination with side shelf, for against the wall installations, right 	PNC 913261	
 Side reinforced panel only in combination with side shelf, for against the wall installations, left 	PNC 913262	
Additional wall mounting fixation - US	PNC 913640	
 Stainless steel lower side panel (12,5mm), 850x300mm, left side, wall mounted 	PNC 913641	
 Stainless steel lower side panel (12,5mm), 850x300mm, right side, wall mounted 	PNC 913642	
• Wall mounting kit for units - TL85/90 - Factory Fitted (H=700)	PNC 913655	

 Filter W=400mm Stainless steel dividing panel, 850x700mm, (it should only be used between Electrolux Professional 	PNC 913663 PNC 913670	
thermaline Modular 85 and thermaline C85)		
 Stainless steel side panel, 850x700mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional 	PNC 913686	

between Electrolux Professional chermaline and ProThermetic

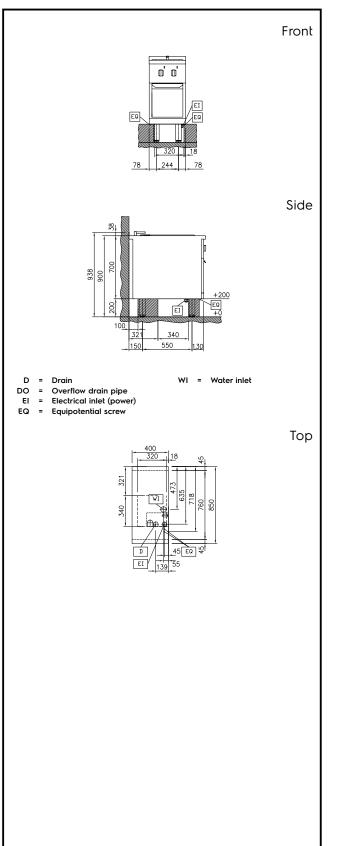
appliances and external appliances -

provided that these have at least the same dimensions)



Electrolux PROFESSIONAL

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Electric	
Supply voltage: 588625 (MBKCGBDDAO) Electrical power max.: Total Watts:	400 V/3N ph/50/60 Hz 6 kW 6 kW
Water:	
Incoming Cold/hot Water line size: Drain line size:	3/4"]"
Key Information:	
Configuration: Number of wells: Usable well dimensions (width): Usable well dimensions (height): Usable well dimensions (depth): Well capacity: Thermostat Range: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight:	On Base;One-Side Operated 1 250 mm 330 mm 400 mm 18 It MIN; 20 It MAX 40 °C MIN; 90 °C MAX 400 mm 850 mm 700 mm 68 kg
Sustainability	
Current consumption:	8.7 Amps

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