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

ITEM #

MODEL #

NAME #

SIS #

AIA #

588625 (MBKCGBDDAO)   24,5-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 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.
- 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.
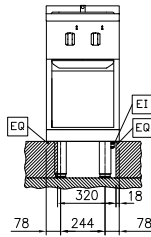
APPROVAL:

Optional Accessories

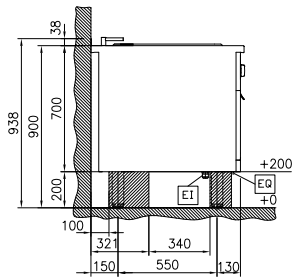|		
• Connecting rail kit for appliances with backsplash, 850mm	PNC 912498	❑
• Portioning shelf, 400mm width	PNC 912522	❑
• Portioning shelf, 400mm width	PNC 912552	❑
• Folding shelf, 300x850mm	PNC 912579	❑
• Folding shelf, 400x850mm	PNC 912580	❑
• Fixed side shelf, 200x850mm	PNC 912586	❑
• Fixed side shelf, 300x850mm	PNC 912587	❑
• Fixed side shelf, 400x850mm	PNC 912588	❑
• Stainless steel front kicking strip, 400mm width	PNC 912630	❑
• 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	❑
• 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	❑
• Support frame for 4 baskets for 20lt pasta cooker	PNC 913138	❑
• 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 (to be ordered as S-code)	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	PNC 913663	❑
• Stainless steel dividing panel, 850x700mm, (it should only be used between Electrolux Professional thermaline Modular 85 and thermaline C85)	PNC 913670	❑
• 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)	PNC 913686	❑

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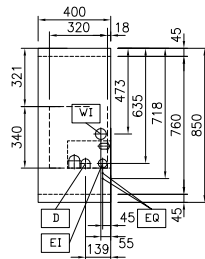
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Front

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:	6 kW
Total Watts:	6 kW

Water:

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

Key Information:

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; 24.5 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:	68 kg
Configuration:	On Base;One-Side Operated

Sustainability

Current consumption:	8.7 Amps

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