



**Modular Cooking Range Line
thermaline 90 - 2 X 5 lt Wells
Freestanding Electric Pasta Cooker, 1
Side, H=700**



589290 (MCKAEADDAO) 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 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.

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____

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.
- 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
- 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

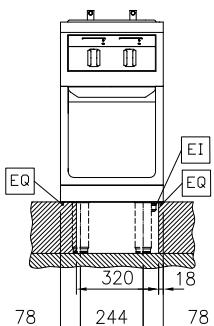
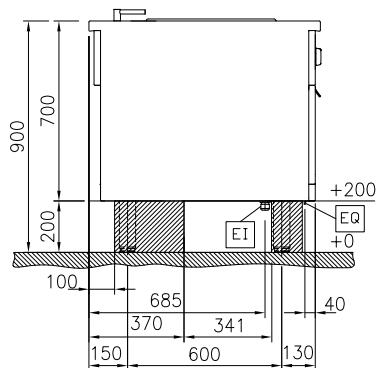
- Standby function for energy saving and fast recovery of maximum power.



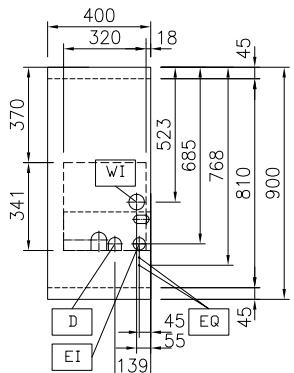
APPROVAL:



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Front

Side


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

Top

Electric

Supply voltage: 400 V/3N ph/50/60 Hz
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:	900 mm
External dimensions, Height:	700 mm
Net weight:	65 kg
Configuration:	On Base; One-Side Operated

Sustainability

Current consumption: 7.2 Amps



Optional Accessories

- Connecting rail kit, 900mm
- Stainless steel side panel, 900x700mm, freestanding
- Portioning shelf, 400mm width
- Portioning shelf, 400mm width
- Folding shelf, 300x900mm
- Folding shelf, 400x900mm
- Fixed side shelf, 200x900mm
- Fixed side shelf, 300x900mm
- Fixed side shelf, 400x900mm
- Stainless steel front kicking strip, 400mm width
- Stainless steel side kicking strip left and right, freestanding, 900mm width
- Stainless steel side kicking strip left and right, back-to-back, 1810mm width
- Stainless steel plinth, freestanding, 400mm width
- Connecting rail kit: modular 90 (on the left) to ProThermic tilting (on the right), ProThermic stationary (on the left) to ProThermic tilting (on the right)
- Connecting rail kit: modular 80 (on the right) to ProThermic tilting (on the left), ProThermic stationary (on the right) to ProThermic tilting (on the left)
- 2 baskets for 2x5lt pasta cooker
- Endrail kit, flush-fitting, left
- Endrail kit, flush-fitting, right
- Lid for 2x5lt pasta cooker
- False bottom for 2x5lt pasta cooker basket
- Endrail kit (12.5mm) for thermaline 90 units, left
- Endrail kit (12.5mm) for thermaline 90 units, right
- Stainless steel side panel, left, H=700
- Stainless steel side panel, right, H=700
- T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)
- Insert profile d=900
- Energy optimizer kit 14A - factory fitted
- 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-to-back installation, left

PNC 912502	<input type="checkbox"/>	• Endrail kit, flush-fitting, for back-to-back installation, right	PNC 913256	<input type="checkbox"/>
PNC 912512	<input type="checkbox"/>	• Side reinforced panel only in combination with side shelf, for freestanding units	PNC 913260	<input type="checkbox"/>
PNC 912522	<input type="checkbox"/>	• Side reinforced panel only in combination with side shelf, for back-to-back installations, left	PNC 913275	<input type="checkbox"/>
PNC 912552	<input type="checkbox"/>	• Side reinforced panel only in combination with side shelf, for back-to-back installation, right	PNC 913276	<input type="checkbox"/>
PNC 912581	<input type="checkbox"/>	• Filter W=400mm	PNC 913663	<input type="checkbox"/>
PNC 912582	<input type="checkbox"/>	• Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)	PNC 913672	<input type="checkbox"/>
PNC 912589	<input type="checkbox"/>	• Stainless steel side panel, 900x700mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermic appliances and external appliances - provided that these have at least the same dimensions)	PNC 913688	<input type="checkbox"/>
PNC 912590	<input type="checkbox"/>			
PNC 912591	<input type="checkbox"/>			
PNC 912630	<input type="checkbox"/>			
PNC 912657	<input type="checkbox"/>			
PNC 912663	<input type="checkbox"/>			
PNC 912954	<input type="checkbox"/>			
PNC 912975	<input type="checkbox"/>			
PNC 912976	<input type="checkbox"/>			
PNC 913034	<input type="checkbox"/>			
PNC 913111	<input type="checkbox"/>			
PNC 913112	<input type="checkbox"/>			
PNC 913150	<input type="checkbox"/>			
PNC 913158	<input type="checkbox"/>			
PNC 913202	<input type="checkbox"/>			
PNC 913203	<input type="checkbox"/>			
PNC 913222	<input type="checkbox"/>			
PNC 913223	<input type="checkbox"/>			
PNC 913227	<input type="checkbox"/>			
PNC 913232	<input type="checkbox"/>			
PNC 913244	<input type="checkbox"/>			
PNC 913251	<input type="checkbox"/>			
PNC 913252	<input type="checkbox"/>			
PNC 913255	<input type="checkbox"/>			

