Electrolux

PROFESSIONAL

Modular Cooking Range Line
thermaline 90 - 40 lt Well Freestanding Electric Pasta Cooker, 1 Side, H=700

589292 (MCKEEADDAO)   40lt 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 "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.
- Provided with integrated drip zone on which baskets can be placed for draining purposes.
- 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
- Water basin in 1.4435 (AISI 316L) stainless steel is seamlessly welded into the top of the appliance.
- IPX5 water resistance certification.
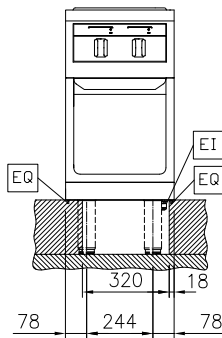- Internal frame for heavy duty sturdiness in stainless steel.

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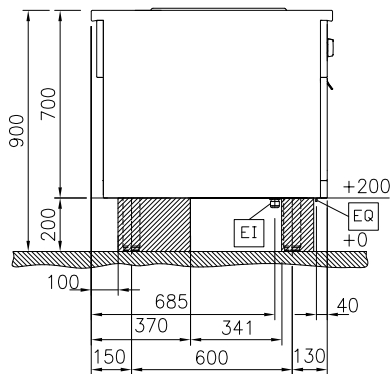
- Standby function for energy saving and fast recovery of maximum power.

Modular Cooking Range Line
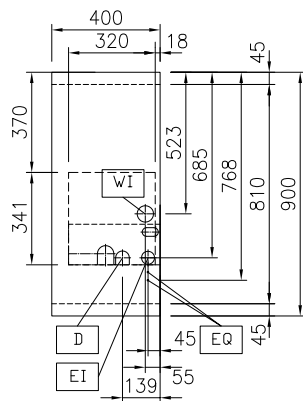**thermaline 90 – 40 lt Well Freestanding Electric Pasta Cooker, 1 Side,**
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2025.04.23

Front

Side

Top

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

Electric

Supply voltage:	400 V/3N ph/50/60 Hz
Total Watts:	10 kW

Water:

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

Key Information:

Number of wells:	1
Usable well dimensions (width):	300 mm
Usable well dimensions (height):	320 mm
Usable well dimensions (depth):	515 mm
Well capacity:	38 lt MIN; 40 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:	70 kg
Configuration:	On Base;One-Side Operated

Sustainability

Current consumption:	14.4 Amps

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Optional Accessories

• Connecting rail kit, 900mm	PNC 912502	❑
• Stainless steel side panel, 900x700mm, freestanding	PNC 912512	❑
• Portioning shelf, 400mm width	PNC 912522	❑
• Portioning shelf, 400mm width	PNC 912552	❑
• Folding shelf, 300x900mm	PNC 912581	❑
• Folding shelf, 400x900mm	PNC 912582	❑
• Fixed side shelf, 200x900mm	PNC 912589	❑
• Fixed side shelf, 300x900mm	PNC 912590	❑
• Fixed side shelf, 400x900mm	PNC 912591	❑
• Stainless steel front kicking strip, 400mm width	PNC 912630	❑
• Stainless steel side kicking strip left and right, freestanding, 900mm width	PNC 912657	❑
• Stainless steel side kicking strip left and right, back-to-back, 1810mm width	PNC 912663	❑
• Stainless steel plinth, freestanding, 400mm width	PNC 912954	❑
• Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right)	PNC 912975	❑
• Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left)	PNC 912976	❑
• Endrail kit, flush-fitting, left	PNC 913111	❑
• Endrail kit, flush-fitting, right	PNC 913112	❑
• 3 ergonomic baskets for 40lt pasta cooker	PNC 913124	❑
• 1 square basket for 40lt pasta cooker	PNC 913125	❑
• 1 ergonomic basket for 40lt pasta cooker	PNC 913126	❑
• False bottom for 40lt pasta cooker basket	PNC 913127	❑
• 3 baskets 1/3 GN for 40lt pasta cooker	PNC 913128	❑
• 2 baskets 1/2 GN for 40lt pasta cooker	PNC 913129	❑
• 3 round baskets for 40lt pasta cooker	PNC 913130	❑
• 6 round baskets for 40lt pasta cooker	PNC 913131	❑
• Grid support for round baskets	PNC 913132	❑
• Support frame for 6 round baskets	PNC 913133	❑
• 1 basket 1/1 GN for 40lt pasta cooker, ProThermetic braising and pressure braising pans, GN compatible (to be combined with suspension frame)	PNC 913134	❑

• Lid for 40lt pasta cooker	PNC 913149	❑
• Endrail kit (12.5mm) for thermaline 90 units, left	PNC 913202	❑
• Endrail kit (12.5mm) for thermaline 90 units, right	PNC 913203	❑
• Stainless steel side panel, left, H=700	PNC 913222	❑
• Stainless steel side panel, right, H=700	PNC 913223	❑
• T-connection rail for back-to-back installations without backsplash	PNC 913227	❑
• Insert profile d=900	PNC 913232	❑
• Energy optimizer kit 18A - factory fitted	PNC 913245	❑
• Endrail kit, (12.5mm), for back-to-back installation, left	PNC 913251	❑
• Endrail kit, (12.5mm), for back-to-back installation, right	PNC 913252	❑
• Endrail kit, flush-fitting, for back-to-back installation, left	PNC 913255	❑
• Endrail kit, flush-fitting, for back-to-back installation, right	PNC 913256	❑
• Side reinforced panel only in combination with side shelf, for freestanding units	PNC 913260	❑
• Side reinforced panel only in combination with side shelf, for back-to-back installations, left	PNC 913275	❑
• Side reinforced panel only in combination with side shelf, for back-to-back installation, right	PNC 913276	❑
• Filter W=400mm	PNC 913663	❑
• Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)	PNC 913672	❑
• 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 ProThermetic appliances and external appliances - provided that these have at least the same dimensions)	PNC 913688	❑

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