

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

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589293 (MCKEEBDDAO)

40lt 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.

Main Features

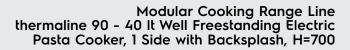
- All major components may be easily accessed from the front.
- THERMODUL connection system creates a seamless work top when units are connected to each other thus avoiding soil penetrating vital components and facilitating the removal of units in case of replacement or service.
- Metal knobs with embedded 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.
- 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.
- IPX5 water resistance certification.
- 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.
- Internal frame for heavy duty sturdiness in stainless steel.









Sustainability

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



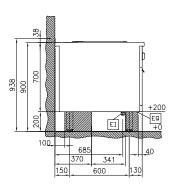


EQ

Front

Side

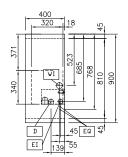
Top



D Drain

Electrical inlet (power) ΕI Equipotential screw EQ

Water inlet



Electric

Supply voltage:

589293 (MCKEEBDDAO) 400 V/3N ph/50/60 Hz ISO 9001; ISO 14001 kW **Total Watts:**

Water:

Incoming Cold/hot Water line

size: 3/4" Drain line size:

Key Information:

On Base; One-Side

Configuration: Operated

Number of wells:

Usable well dimensions

(width): 300 mm

Usable well dimensions

(height):

Usable well dimensions

(depth):

515 mm

Well capacity: 38 It MIN; 40 It MAX 40 °C MIN; 90 °C MAX Thermostat Range:

320 mm

External dimensions, Width: 400 mm External dimensions, Depth: 900 mm External dimensions, Height: 700 mm Net weight: 70 kg

Sustainability

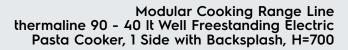
Current consumption: 14.4 Amps













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Optional Accessories				o round baskets for 40lt pasta cooker	PNC 913131	
 Connecting rail kit for appliances 	PNC 912499		• G	Grid support for round baskets	PNC 913132	
with backsplash, 900mm				Support frame for 6 round baskets	PNC 913133	
 Portioning shelf, 400mm width 	PNC 912522			basket 1/1 GN for 40lt pasta cooker		
 Portioning shelf, 400mm width 	PNC 912552			id for 40lt pasta cooker	PNC 913149	
 Folding shelf, 300x900mm 	PNC 912581					
 Folding shelf, 400x900mm 	PNC 912582			Endrail kit (12.5mm) for thermaline 90 units with backsplash, left	PNC 913206	ш
• Fixed side shelf, 200x900mm	PNC 912589			Endrail kit (12.5mm) for thermaline 90	DNIC 013200	
• Fixed side shelf, 300x900mm	PNC 912590			units with backsplash, right	PINC 913209	ш
• Fixed side shelf, 400x900mm	PNC 912591			J-clamping rail for back-to-back	PNC 913226	
 Stainless steel front kicking strip, 	PNC 912630			nstallations with backsplash	1140 710220	_
400mm width	1110 712030	_		nsert profile d=900	PNC 913232	
Stainless steel side kicking strips	PNC 912660	П		Energy optimizer kit 18A - factory	PNC 913245	
left and right, against the wall,	1110 712000	_		itted	1110 713243	_
900mm width				Side reinforced panel only in	PNC 913267	
 Stainless steel side kicking strip 	PNC 912663			combination with side shelf, for	1110 710207	_
left and right, back-to-back,				against the wall installations, left		
1810mm width			• S	Side reinforced panel only in	PNC 913269	
 Stainless steel plinth, against 	PNC 912935		С	combination with side shelf, for		
wall, 400mm width			а	against the wall installations, right		
 Connecting rail kit for appliances 	PNC 912981			Additional wall mounting fixation -	PNC 913640	
with backsplash: modular 90 (on				JS		
the left) to ProThermetic tilting (on the right), ProThermetic				Stainless steel lower side panel	PNC 913643	
stationary (on the left) to				12,5mm), 900x300mm, left side, wall		
ProThermetic tilting (on the right)				nounted		_
• Connecting rail kit for appliances	PNC 912982	П		Stainless steel lower side panel	PNC 913644	
with backsplash: modular 90 (on	1110 712702	_		12,5mm), 900x300mm, right side, vall mounted		
the right) to ProThermetic tilting					PNC 913655	
(on the left), ProThermetic				Vall mounting kit for units - TL85/90 - Factory Fitted (H=700)	PINC 913033	
stationary (on the right) to				Filter W=400mm	PNC 913663	
ProThermetic tilting (on the left)		_				_
Back panel, 400x700mm, for units with background ask	PNC 913009		• 5	Stainless steel dividing panel, 200x700mm, (it should only be used	PNC 913672	
with backsplash	DVIC 017101			petween Electrolux Professional		
 Stainless steel panel, 900x700mm, against wall, left 	PNC 913101			hermaline Modular 90 and		
side			th	hermaline C90)		
 Stainless steel panel, 	PNC 913105			Stainless steel side panel,	PNC 913688	
900x700mm, against wall, right	1110 715105	_	9	200x700mm, flush-fitting (it should		
side			0	only be used against the wall,		
 Endrail kit, flush-fitting, with 	PNC 913117			against a niche and in between Electrolux Professional thermaline		
backsplash, left				and ProThermetic appliances and		
 Endrail kit, flush-fitting, with 	PNC 913118			external appliances - provided that		
backsplash, right				hese have at least the same		
 3 ergonomic baskets for 40lt 	PNC 913124		d	dimensions)		
pasta cooker						
• 1 square basket for 40lt pasta	PNC 913125					
cooker	D					
• 1 ergonomic basket for 40lt pasta	PNC 913126					
cooker	DNC 017107					
 False bottom for 40lt pasta cooker basket 	PNC 913127					
	DNC 017120					
 3 baskets 1/3 GN for 40lt pasta cooker 	PNC 913128					
• 2 baskets 1/2 GN for 40lt pasta	PNC 913129					
cooker	1110 /10127	_				
• 3 round baskets for 40lt pasta	PNC 913130					
cooker						

