

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

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**589293 (MCKEEBDDAO)** 40lt electric Pasta Cooker, one-side operated with backslash

### 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 backslash.

### 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 maximum 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.

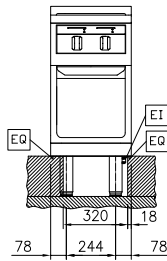
**APPROVAL:** \_\_\_\_\_



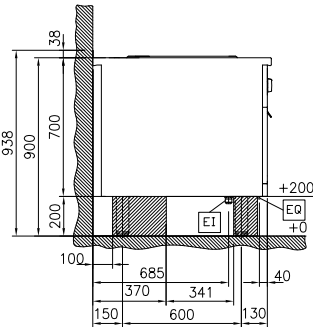
## Sustainability

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

Front

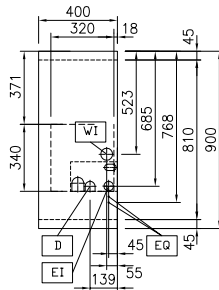


Side



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

Top



### Electric

Supply voltage:

589293 (MCKEEBDDAO) 400 V/3N ph/50/60 Hz

Total Watts:

ISO 9001; ISO 14001 kW

### Water:

Incoming Cold/hot Water line

size: 3/4"

Drain line size: 1"

### Key Information:

|                                  |                           |
|----------------------------------|---------------------------|
| Configuration:                   | On Base;One-Side Operated |
| 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                     |

### Sustainability

Current consumption: 14.4 Amps

### Optional Accessories

|   |            |                          |   |            |                          |
|---|------------|--------------------------|---|------------|--------------------------|
| • Connecting rail kit for appliances with backsplash, 900mm   | PNC 912499 | <input type="checkbox"/> | • 6 round baskets for 40lt pasta cooker   | PNC 913131 | <input type="checkbox"/> |
| • Portioning shelf, 400mm width   | PNC 912522 | <input type="checkbox"/> | • Grid support for round baskets  | PNC 913132 | <input type="checkbox"/> |
| • Portioning shelf, 400mm width   | PNC 912552 | <input type="checkbox"/> | • Support frame for 6 round baskets   | PNC 913133 | <input type="checkbox"/> |
| • Folding shelf, 300x900mm  | PNC 912581 | <input type="checkbox"/> | • 1 basket 1/1 GN for 40lt pasta cooker   | PNC 913134 | <input type="checkbox"/> |
| • Folding shelf, 400x900mm  | PNC 912582 | <input type="checkbox"/> | • Lid for 40lt pasta cooker   | PNC 913149 | <input type="checkbox"/> |
| • Fixed side shelf, 200x900mm   | PNC 912589 | <input type="checkbox"/> | • Endrail kit (12.5mm) for thermaline 90 units with backsplash, left  | PNC 913208 | <input type="checkbox"/> |
| • Fixed side shelf, 300x900mm   | PNC 912590 | <input type="checkbox"/> | • Endrail kit (12.5mm) for thermaline 90 units with backsplash, right   | PNC 913209 | <input type="checkbox"/> |
| • Fixed side shelf, 400x900mm   | PNC 912591 | <input type="checkbox"/> | • U-clamping rail for back-to-back installations with backsplash  | PNC 913226 | <input type="checkbox"/> |
| • Stainless steel front kicking strip, 400mm width  | PNC 912630 | <input type="checkbox"/> | • Insert profile d=900  | PNC 913232 | <input type="checkbox"/> |
| • Stainless steel side kicking strips left and right, against the wall, 900mm width   | PNC 912660 | <input type="checkbox"/> | • Energy optimizer kit 18A - factory fitted   | PNC 913245 | <input type="checkbox"/> |
| • Stainless steel side kicking strip left and right, back-to-back, 1810mm width   | PNC 912663 | <input type="checkbox"/> | • Side reinforced panel only in combination with side shelf, for against the wall installations, left   | PNC 913267 | <input type="checkbox"/> |
| • Stainless steel plinth, against wall, 400mm width   | PNC 912935 | <input type="checkbox"/> | • Side reinforced panel only in combination with side shelf, for against the wall installations, right  | PNC 913269 | <input type="checkbox"/> |
| • Connecting rail kit for appliances with backsplash: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) | PNC 912981 | <input type="checkbox"/> | • Additional wall mounting fixation - US  | PNC 913640 | <input type="checkbox"/> |
| • Connecting rail kit for appliances with backsplash: modular 90 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) | PNC 912982 | <input type="checkbox"/> | • Stainless steel lower side panel (12,5mm), 900x300mm, left side, wall mounted   | PNC 913643 | <input type="checkbox"/> |
| • Back panel, 400x700mm, for units with backsplash  | PNC 913009 | <input type="checkbox"/> | • Stainless steel lower side panel (12,5mm), 900x300mm, right side, wall mounted  | PNC 913644 | <input type="checkbox"/> |
| • Stainless steel panel, 900x700mm, against wall, left side   | PNC 913101 | <input type="checkbox"/> | • Wall mounting kit for units - TL85/90 - Factory Fitted (H=700)  | PNC 913655 | <input type="checkbox"/> |
| • Stainless steel panel, 900x700mm, against wall, right side  | PNC 913105 | <input type="checkbox"/> | • Filter W=400mm  | PNC 913663 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, with backsplash, left   | PNC 913117 | <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"/> |
| • Endrail kit, flush-fitting, with backsplash, right  | PNC 913118 | <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 ProThermetic appliances and external appliances - provided that these have at least the same dimensions) | PNC 913688 | <input type="checkbox"/> |
| • 3 ergonomic baskets for 40lt pasta cooker   | PNC 913124 | <input type="checkbox"/> |   |            |                          |
| • 1 square basket for 40lt pasta cooker   | PNC 913125 | <input type="checkbox"/> |   |            |                          |
| • 1 ergonomic basket for 40lt pasta cooker  | PNC 913126 | <input type="checkbox"/> |   |            |                          |
| • False bottom for 40lt pasta cooker basket   | PNC 913127 | <input type="checkbox"/> |   |            |                          |
| • 3 baskets 1/3 GN for 40lt pasta cooker  | PNC 913128 | <input type="checkbox"/> |   |            |                          |
| • 2 baskets 1/2 GN for 40lt pasta cooker  | PNC 913129 | <input type="checkbox"/> |   |            |                          |
| • 3 round baskets for 40lt pasta cooker   | PNC 913130 | <input type="checkbox"/> |   |            |                          |