

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

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



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.

 $\label{thm:configuration:freestanding} Configuration: Freestanding, One-side operated with backsplash.$

Main Features

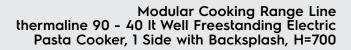
- All major components may be easily accessed from the front.
- THERMODUL connection system creates a seamless work top when units are connected to each other thus avoiding soil penetrating vital components and facilitating the removal of units in case of replacement or service.
- Metal knobs with embedded hygienic "softtouch" 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.









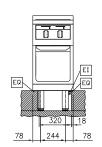
Sustainability

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



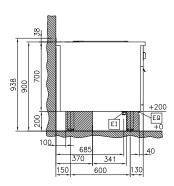


Front



Side

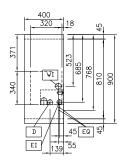
Top



D Drain

Electrical inlet (power) ΕI Equipotential screw EQ

Water inlet



Electric

400 V/3N ph/50/60 Hz Supply voltage:

Total Watts: 10 kW

Water:

Incoming Cold/hot Water line

size: 3/4" Drain line size:

Key Information:

Number of wells:

Usable well dimensions

(width): 300 mm Usable well dimensions

320 mm (height):

Usable well dimensions

515 mm (depth):

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

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

On Base;One-Side

Configuration: Operated

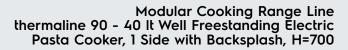
Sustainability

Current consumption: 14.4 Amps











		/ / Olb	DNC 017171	
Optional Accessories		 6 round baskets for 40lt pasta cooker 	PNC 913131	
Connecting rail kit for appliances with backsplace 200 mm.	PNC 912499	Grid support for round baskets	PNC 913132	
with backsplash, 900mm • Portioning shelf, 400mm width	PNC 912522	• Support frame for 6 round baskets	PNC 913133	
G .	PNC 912522 PNC 912552		PNC 913134	
Portioning shelf, 400mm width Folding shelf, 300x200mm	PNC 912532 PNC 912581	cooker, ProThermetic braising and		
Folding shelf, 300x900mmFolding shelf, 400x900mm	PNC 912582	pressure braising pans, GN compatible (to be combined with		
Fixed side shelf, 200x900mm	PNC 912589	suspension frame)		
• Fixed side shelf, 300x900mm	PNC 912590	• Lid for 40lt pasta cooker	PNC 913149	
• Fixed side shelf, 400x900mm	PNC 912591	• Endrail kit (12.5mm) for thermaline 90	PNC 913208	
 Stainless steel front kicking strip, 	PNC 912630	units with backsplash, left		
400mm width Stainless steel side kicking strips	PNC 912660	• Endrail kit (12.5mm) for thermaline 90 units with backsplash, right		
left and right, against the wall, 900mm width		 U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code) 	PNC 913226	
 Stainless steel side kicking strip left and right, back-to-back, 	PNC 912663	•	PNC 913232	
1810mm width		97 1	PNC 913245	
 Stainless steel plinth, against wall, 400mm width 	PNC 912935	fittedSide reinforced panel only in	PNC 913267	
Connecting rail kit for appliances	PNC 912981	combination with side shelf, for against the wall installations, left		
with backsplash: modular 90 (on the left) to ProThermetic tilting (on		· ·	PNC 913269	
the right), ProThermetic		combination with side shelf, for		
stationary (on the left) to ProThermetic tilting (on the right)		 against the wall installations, right Additional wall mounting fixation - 	PNC 913640	
 Connecting rail kit for appliances 	PNC 912982	US		_
with backsplash: modular 90 (on the right) to ProThermetic tilting		 Stainless steel lower side panel (12,5mm), 900x300mm, left side, wall 	PNC 913643	
(on the left), ProThermetic		mounted		
stationary (on the right) to ProThermetic tilting (on the left)		 Stainless steel lower side panel (12,5mm), 900x300mm, right side, 	PNC 913644	
• Back panel, 400x700mm, for units	PNC 913009	wall mounted		
with backsplash	DNIC 017101		PNC 913655	
 Stainless steel panel, 900x700mm, against wall, left 	PNC 913101	TL85/90 - Factory Fitted (H=700) • Filter W=400mm	PNC 913663	
side		• Tiller W-400mm	FINC 913003	_
 Stainless steel panel, 900x700mm, against wall, right side 	PNC 913105			
 Endrail kit, flush-fitting, with backsplash, left 	PNC 913117			
Endrail kit, flush-fitting, with backsplash, right	PNC 913118			
• 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			

