

**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
 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 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 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 "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

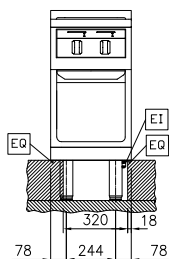
- 2 mm top in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth.
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Water basin in 1.4435 (AISI 316L) stainless steel is seamlessly welded into the top of the appliance.
- IPX5 water resistance certification.
- Internal frame for heavy duty sturdiness in stainless steel.

APPROVAL: _____

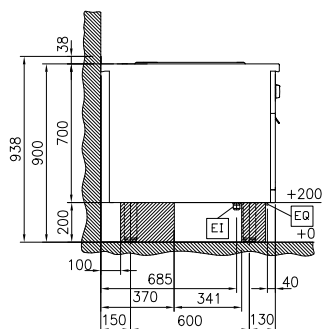


Sustainability

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

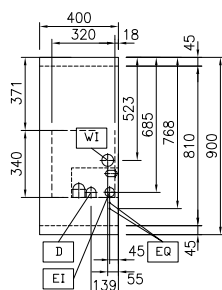


Front



Side

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



Top

Electric

Supply voltage:	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

Optional Accessories

• Connecting rail kit for appliances with backsplash, 900mm	PNC 912499	☐	• 6 round baskets for 40lt pasta cooker	PNC 913131	☐
• Portioning shelf, 400mm width	PNC 912522	☐	• Grid support for round baskets	PNC 913132	☐
• Portioning shelf, 400mm width	PNC 912552	☐	• Support frame for 6 round baskets	PNC 913133	☐
• Folding shelf, 300x900mm	PNC 912581	☐	• 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	☐
• Folding shelf, 400x900mm	PNC 912582	☐	• Lid for 40lt pasta cooker	PNC 913149	☐
• Fixed side shelf, 200x900mm	PNC 912589	☐	• Endrail kit (12.5mm) for thermaline 90 units with backsplash, left	PNC 913208	☐
• Fixed side shelf, 300x900mm	PNC 912590	☐	• Endrail kit (12.5mm) for thermaline 90 units with backsplash, right	PNC 913209	☐
• Fixed side shelf, 400x900mm	PNC 912591	☐	• U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code)	PNC 913226	☐
• Stainless steel front kicking strip, 400mm width	PNC 912630	☐	• Insert profile d=900	PNC 913232	☐
• Stainless steel side kicking strips left and right, against the wall, 900mm width	PNC 912660	☐	• Energy optimizer kit 18A - factory fitted	PNC 913245	☐
• Stainless steel side kicking strip left and right, back-to-back, 1810mm width	PNC 912663	☐	• Side reinforced panel only in combination with side shelf, for against the wall installations, left	PNC 913267	☐
• Stainless steel plinth, against wall, 400mm width	PNC 912935	☐	• Side reinforced panel only in combination with side shelf, for against the wall installations, right	PNC 913269	☐
• 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	☐	• Additional wall mounting fixation - US	PNC 913640	☐
• 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	☐	• Stainless steel lower side panel (12,5mm), 900x300mm, left side, wall mounted	PNC 913643	☐
• Back panel, 400x700mm, for units with backsplash	PNC 913009	☐	• Stainless steel lower side panel (12,5mm), 900x300mm, right side, wall mounted	PNC 913644	☐
• Stainless steel panel, 900x700mm, against wall, left side	PNC 913101	☐	• Wall mounting kit for units - TL85/90 - Factory Fitted (H=700)	PNC 913655	☐
• Stainless steel panel, 900x700mm, against wall, right side	PNC 913105	☐	• Filter W=400mm	PNC 913663	☐
• Endrail kit, flush-fitting, with backsplash, left	PNC 913117	☐	• Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)	PNC 913672	☐
• Endrail kit, flush-fitting, with backsplash, right	PNC 913118	☐	• 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	☐
• 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	☐			