![Electrolux Professional]

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

589294 (MCKFEADDPO)   40lt gas 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.

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.
- 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.
- Raised edge all around the well to protect from infiltration of dirt from worktop.
- Safety systems protect against overtemperature and can be manually reset.
- Safety thermostat and thermostatic control.
- Electrical ignition powered by battery with thermocouple for added safety.

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.
- High efficiency burners in AISI 430 stainless steel with flame failure device.
- IPx4 water protection.
- Internal frame for heavy duty sturdiness in stainless steel.

Sustainability
- EnergyControl: unique feature for fine power adjustment to control boiling level and optimize energy consumption.

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 ❑
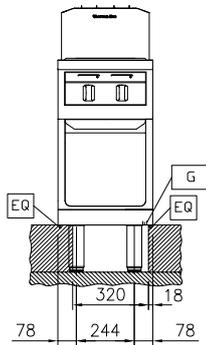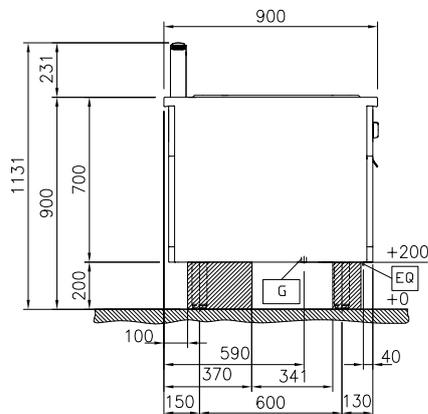- Stainless steel front kicking strip, 400mm width   PNC 912630 ❑

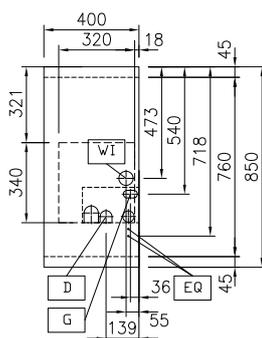|		
• Stainless steel side kicking strip left and right, freestanding, 900mm width	PNC 912657	❑
• Stainless steel side kicking strip left and right, back-to-back, 1810mm width	PNC 912663	❑
• Stainless steel plinth, freestanding, 400mm width	PNC 912954	❑
• Connecting rail kit: modular 90 (on the left) 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	❑
• Support frame for 6 round baskets	PNC 913133	❑
• 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	❑
• 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	❑
• 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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Front

Side

D = Drain
EQ = Equipotential screw
G = Gas connection
WI = Water inlet

Top

Gas

Gas Power:	16.5 kW
Gas Inlet:	3/4"

Key Information:

Number of wells:	1
Usable well dimensions (width):	300 mm
Usable well dimensions (height):	260 mm
Usable well dimensions (depth):	520 mm
Well capacity:	32 lt MIN; 40 lt MAX
Well Capacity (MAX):	40 lt MAX
External dimensions, Width:	400 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	700 mm
Net weight:	73 kg
Configuration:	On Base;One-Side Operated

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