

Modular Cooking Range Line thermaline 90 - 2 X 5 It Wells Freestanding Electric Pasta Cooker, 1 Side, H=800

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



589447 (MCKAFADDAO)

5+5lt electric Pasta Cooker, one-side operated

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.

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.
- 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 water re-fill regulated by water level sensor at maximum volume.
- Water temperature controlled by electronic sensor and can be selected using 5 power levels.

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



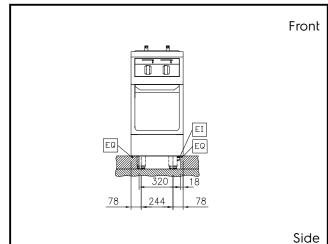
 Standby function for energy saving and fast recovery of maximum power.

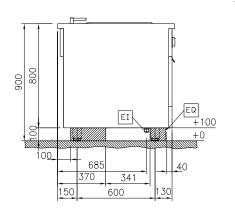
APPROVAL:





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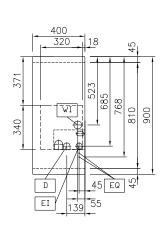




D Drain

ΕI Electrical inlet (power) EQ Equipotential screw

Water inlet



Electric

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

Total Watts: 5 kW

Water:

Incoming Cold/hot Water line

size: 3/4" Drain line size:

Key Information:

Number of wells:

Usable well dimensions 140 mm

(width):

Usable well dimensions 225 mm (height):

Usable well dimensions

345 mm (depth):

Well capacity: 4 lt MIN; 5 lt MAX Thermostat Range: 40 °C MIN; 90 °C MAX

External dimensions, Width: 400 mm External dimensions, Depth: 900 mm External dimensions, Height: 800 mm Net weight: 65 kg

On Base;One-Side

Configuration: Operated

Sustainability

Top

Current consumption: 7.2 Amps











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(Optional Accessories			 Endrail kit, flush-fitting, for back-to- back installation, right 	
	Connecting rail kit, 900mm	PNC 912502		• Side reinforced panel only in PNC 913259	
	Stainless steel side panel, 900x800mm, freestanding	PNC 912511	ū	combination with side shelf, for freestanding units	_
•	Portioning shelf, 400mm width	PNC 912522		• Side reinforced panel only in PNC 913277	
•	Portioning shelf, 400mm width	PNC 912552		combination with side shelf, for back-to-back installations, left	
•	Folding shelf, 300x900mm	PNC 912581		• Side reinforced panel only in PNC 913278	
	Folding shelf, 400x900mm	PNC 912582		combination with side shelf, for	_
	Fixed side shelf, 200x900mm	PNC 912589		back-to-back installation, right	
	Fixed side shelf, 300x900mm	PNC 912590		• Filter W=400mm PNC 913663	
	Fixed side shelf, 400x900mm	PNC 912591		• Stainless steel dividing panel, PNC 913673	
	Stainless steel front kicking strip, 400mm width	PNC 912594		900x800mm, (it should only be used between Electrolux Professional thermaline Modular 90 and	
•	Stainless steel side kicking strips left and right, freestanding,	PNC 912621		thermaline C90) • Electric mainswitch 25A 4mm2 NM PNC 913676	
_	900mm width Stainless steel side kicking strips	PNC 912627		for modular H800 electric units	_
Ī	left and right, back-to-back, 1810mm width	FINC 712027	_	(factory fitted)Stainless steel side panel,PNC 913689	
•	Stainless steel plinth,	PNC 912916		900x800mm, flush-fitting (it should	
	freestanding, 400mm width			only be used against the wall, against a niche and in between	
•	 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		Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions)	
•	Connecting rail kit: modular 80 (on the right) to ProThermetic	PNC 912976		dimensions)	
	tilling (on the left), ProThermetic stationary (on the right) to ProThermetic tilling (on the left)				
•	2 baskets for 2x5lt pasta cooker	PNC 913034			
•	Endrail kit, flush-fitting, left	PNC 913111			
•	Endrail kit, flush-fitting, right	PNC 913112			
•	Lid for 2x5lt pasta cooker	PNC 913150			
•	False bottom for 2x5lt pasta cooker basket	PNC 913158			
•	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=800, flush	PNC 913224			
•	Stainless steel side panel, left, H=800, flush	PNC 913225			
•	T-connection rail for back-to- back installations without backsplash (to be ordered as S- code)	PNC 913227			
•	Insert profile d=900	PNC 913232			
•	Energy optimizer kit 14A - factory fitted	PNC 913244			
•	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			







