

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



589448 (MCKAFBDDAO)

5+5lt 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.

Configuration: Freestanding, One-side operated with backsplash.

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	

### **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**

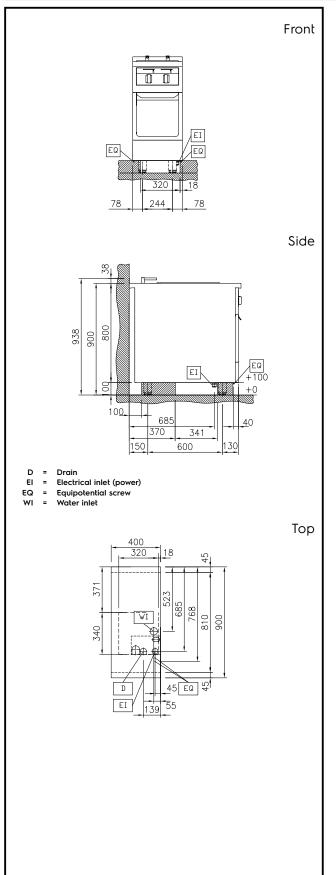
• Standby function for energy saving and fast recovery of maximum power.

#### APPROVAL:

Excellence

## Electrolux PROFESSIONAL

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Electric	
Supply voltage: Total Watts:	400 V/3N ph/50/60 Hz 5 kW
Water:	
Incoming Cold/hot Water line size: Drain line size:	3/4" 1"
Key Information:	
Number of wells:	2
Usable well dimensions (width):	140 mm
Usable well dimensions (height):	225 mm
Usable well dimensions (depth):	345 mm
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 800 mm
External dimensions, Height: Net weight:	65 kg
Net weight:	On Base;One-Side
Configuration:	Operated
Sustainability	
Current consumption	72 Amos

Current consumption:

7.2 Amps



Modular Cooking Range Line thermaline 90 - 2 X 5 It Wells Freestanding Electric Pasta Cooker, 1 Side, Backsplash, H=800 The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.



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Optional Access

Optional Accessories		
• Connecting rail kit for appliances with backsplash, 900mm	PNC 912499	
<ul> <li>Portioning shelf, 400mm width</li> </ul>	PNC 912522	
<ul> <li>Portioning shelf, 400mm width</li> </ul>	PNC 912552	
<ul> <li>Folding shelf, 300x900mm</li> </ul>	PNC 912581	
<ul> <li>Folding shelf, 400x900mm</li> </ul>	PNC 912582	
<ul> <li>Fixed side shelf, 200x900mm</li> </ul>	PNC 912589	
<ul> <li>Fixed side shelf, 300x900mm</li> </ul>	PNC 912590	
<ul> <li>Fixed side shelf, 400x900mm</li> </ul>	PNC 912591	
<ul> <li>Stainless steel front kicking strip, 400mm width</li> </ul>	PNC 912594	
<ul> <li>Stainless steel side kicking strips left and right, against the wall, 900mm width</li> </ul>	PNC 912624	
<ul> <li>Stainless steel side kicking strips left and right, back-to-back, 1810mm width</li> </ul>	PNC 912627	
<ul> <li>Stainless steel plinth, against wall, 400mm width</li> </ul>	PNC 912897	
<ul> <li>Stainless steel plinth, freestanding, 400mm width</li> </ul>	PNC 912916	
with backsplash: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to	PNC 912981	
<ul> <li>ProThermetic tilting (on the right)</li> <li>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)</li> </ul>	PNC 912982	
<ul> <li>Back panel, 400x800mm, for units with backsplash</li> </ul>	PNC 913022	
<ul> <li>2 baskets for 2x5lt pasta cooker</li> <li>Stainless steel panel, 900x800mm, against wall, left side</li> </ul>	PNC 913034 PNC 913102	
<ul> <li>Stainless steel panel, 900x800mm, against wall, right side</li> </ul>	PNC 913106	
<ul> <li>Endrail kit, flush-fitting, with backsplash, left</li> </ul>	PNC 913117	
<ul> <li>Endrail kit, flush-fitting, with backsplash, right</li> </ul>	PNC 913118	
<ul> <li>Lid for 2x5lt pasta cooker</li> </ul>	PNC 913150	
<ul> <li>False bottom for 2x5lt pasta cooker basket</li> </ul>	PNC 913158	
• Endrail kit (12.5mm) for thermaline 90 units with backsplash, left		
• Endrail kit (12.5mm) for thermaline 90 units with backsplash, right	PNC 913209	
<ul> <li>U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code)</li> </ul>	PNC 913226	

be ordered as S-code)● Insert profile d=900PNC 913232 □



<ul> <li>Energy optimizer kit 14A - factory fitted</li> </ul>	PNC 913244	
<ul> <li>Side reinforced panel only in combination with side shelf, for against the wall installations, left</li> </ul>	PNC 913268	
• Side reinforced panel only in combination with side shelf, for against the wall installations, right	PNC 913270	

PNC 913663

- Filter W=400mm
- Electric mainswitch 25A 4mm2 NM PNC 913676 for modular H800 electric units (factory fitted)