

Modular Cooking Range Line thermaline 90 - 40 It Well Freestanding Electric Pasta Cooker, 1 Side, H=800

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



589449 (MCKEFADDAO)

40lt 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.
- 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
- Waterbasin 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.









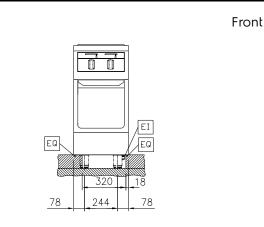
Sustainability

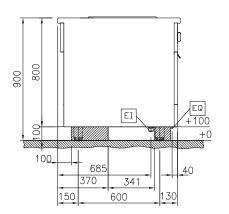
• Standby function for energy saving and fast recovery of maximum power.





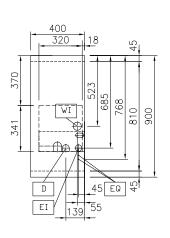
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D = Drain

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



Electric

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

Total Watts: 10 kW

Water:

Side

Top

Incoming Cold/hot Water line

size: 3/4"

Drain line size: 1"

Key Information:

Number of wells:

Usable well dimensions (width): 300 mm

Usable well dimensions (height): 320 mm

Usable well dimensions

(depth): 515 mm

Well capacity: 38 It MIN; 40 It 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: 70 kg

On Base;One-Side

Configuration: Operated

Sustainability

Current consumption: 14.4 Amps





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Optional Accessories • Connecting rail kit, 900mm	PNC 912502		 Lid for 40lt pasta cooker Endrail kit (12.5mm) for thermaline 90 units, left 	PNC 913149 PNC 913202	
 Stainless steel side panel, 900x800mm, freestanding 	PNC 912511		• Endrail kit (12.5mm) for thermaline 90 units, right	PNC 913203	
Portioning shelf, 400mm widthPortioning shelf, 400mm width	PNC 912522 PNC 912552		Stainless steel side panel, left, H=800, flush	PNC 913224	
Folding shelf, 300x900mmFolding shelf, 400x900mm	PNC 912581 PNC 912582		• Stainless steel side panel, left, H=800, flush	PNC 913225	
 Fixed side shelf, 200x900mm Fixed side shelf, 300x900mm 	PNC 912589 PNC 912590		T-connection rail for back-to-back installations without backsplash (to	PNC 913227	
• Fixed side shelf, 400x900mm	PNC 912591		be ordered as S-code)Insert profile d=900	PNC 913232	
 Stainless steel front kicking strip, 400mm width 	PNC 912594		Energy optimizer kit 18A - factory fitted	PNC 913245	
 Stainless steel side kicking strips left and right, freestanding, 900mm width 	PNC 912621		 Endrail kit, (12.5mm), for back-to- back installation, left 	PNC 913251	
Stainless steel side kicking strips left and right, back-to-back,	PNC 912627		Endrail kit, (12.5mm), for back-to- back installation, right	PNC 913252	_
1810mm width • Stainless steel plinth,	PNC 912916		 Endrail kit, flush-fitting, for back-to- back installation, left 	PNC 913255	
freestanding, 400mm width			 Endrail kit, flush-fitting, for back-to- back installation, right 	PNC 913256	
 Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to 	PNC 912975	u	 Side reinforced panel only in combination with side shelf, for freestanding units 	PNC 913259	
 ProThermetic tilting (on the right) Connecting rail kit: modular 80 (on the right) to ProThermetic 	PNC 912976		 Side reinforced panel only in combination with side shelf, for back-to-back installations, left 	PNC 913277	
tilling (on the left), ProThermetic stationary (on the right) to ProThermetic tilling (on the left)			Side reinforced panel only in combination with side shelf, for back-to-back installation, right	PNC 913278	
 Endrail kit, flush-fitting, left 	PNC 913111		• Filter W=400mm	PNC 913663	
• Endrail kit, flush-fitting, right	PNC 913112		Electric mainswitch 25A 4mm2 NM for madular 11800 algebric units	PNC 913676	
3 ergonomic baskets for 40lt pasta cooker	PNC 913124	_	for modular H800 electric units (factory fitted)		
 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				
 6 round baskets for 40lt pasta cooker 	PNC 913131				
 Grid support for round baskets 	PNC 913132				
 Support frame for 6 round baskets 	PNC 913133				
 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				

