

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



589451 (MCKFFADDPO)

40lt gas 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. Integrated drip tray to drain baskets. Safety systems and automatic low-water level shut-off protect against overheating. All-round basin raised edges to protect against soil infiltration. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

IPX4 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 "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.

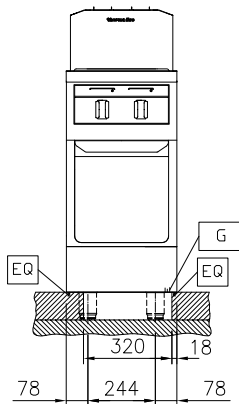
Optional Accessories

- Connecting rail kit, 900mm PNC 912502 ☐
- Stainless steel side panel, 900x800mm, freestanding PNC 912511 ☐
- Portioning shelf, 400mm width PNC 912522 ☐
- Portioning shelf, 400mm width PNC 912552 ☐

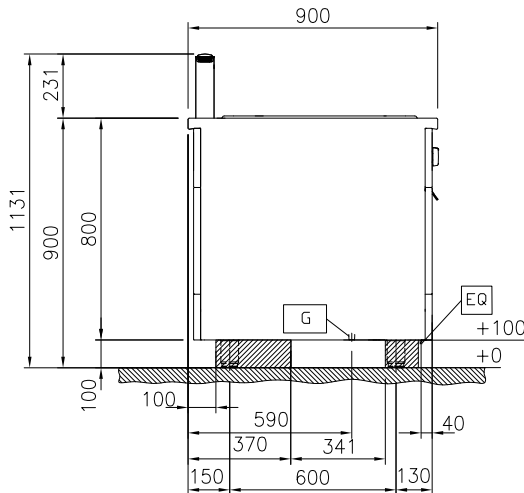
APPROVAL: _____

• Folding shelf, 300x900mm	PNC 912581	☐	• Stainless steel side panel, 900x800mm, 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 913689	☐
• 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 912594	☐			
• Stainless steel side kicking strips left and right, freestanding, 900mm width	PNC 912621	☐	• Gas mainswitch for modular H800 gas units (factory fitted)	PNC 913698	☐
• Stainless steel side kicking strips left and right, back-to-back, 1810mm width	PNC 912627	☐			
• Stainless steel plinth, freestanding, 400mm width	PNC 912916	☐			
• 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=800, flush	PNC 913224	☐			
• Stainless steel side panel, left, H=800, flush	PNC 913225	☐			
• 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 913259	☐			
• Side reinforced panel only in combination with side shelf, for back-to-back installations, left	PNC 913277	☐			
• Side reinforced panel only in combination with side shelf, for back-to-back installation, right	PNC 913278	☐			
• Stainless steel dividing panel, 900x800mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)	PNC 913673	☐			

Front

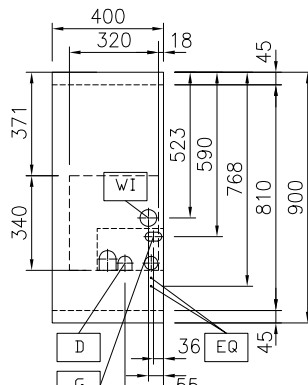


Side



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: 800 mm
 Net weight: 73 kg
 Configuration: On Base; One-Side Operated