

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

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**589452 (MCKFFBDDPO)** 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 with backsplash.

### 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 silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent 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.

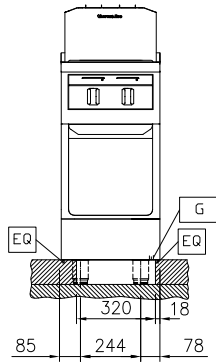
### Optional Accessories

- Connecting rail kit for appliances PNC 912499   
with backsplash, 900mm
- Portioning shelf, 400mm width PNC 912522
- Portioning shelf, 400mm width PNC 912552
- Folding shelf, 300x900mm PNC 912581

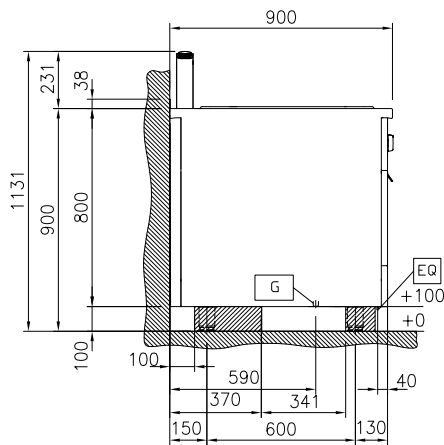
**APPROVAL:** \_\_\_\_\_

• Folding shelf, 400x900mm	PNC 912582	<input type="checkbox"/>	• Endrail kit (12.5mm) for thermaline 90 units with backsplash, right	PNC 913209	<input type="checkbox"/>
• Fixed side shelf, 200x900mm	PNC 912589	<input type="checkbox"/>	• U-clamping rail for back-to-back installations with backsplash	PNC 913226	<input type="checkbox"/>
• Fixed side shelf, 300x900mm	PNC 912590	<input type="checkbox"/>	• Side reinforced panel only in combination with side shelf, for against the wall installations, left	PNC 913268	<input type="checkbox"/>
• Fixed side shelf, 400x900mm	PNC 912591	<input type="checkbox"/>	• Side reinforced panel only in combination with side shelf, for against the wall installations, right	PNC 913270	<input type="checkbox"/>
• Stainless steel front kicking strip, 400mm width	PNC 912594	<input type="checkbox"/>	• Stainless steel dividing panel, 900x800mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)	PNC 913673	<input type="checkbox"/>
• Stainless steel side kicking strips left and right, against the wall, 900mm width	PNC 912624	<input type="checkbox"/>	• 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 - provided that these have at least the same dimensions)	PNC 913689	<input type="checkbox"/>
• Stainless steel side kicking strips left and right, back-to-back, 1810mm width	PNC 912627	<input type="checkbox"/>	• Gas mainswitch for modular H800 gas units (factory fitted)	PNC 913698	<input type="checkbox"/>
• Stainless steel plinth, against wall, 400mm width	PNC 912897	<input type="checkbox"/>			
• Stainless steel plinth, freestanding, 400mm width	PNC 912916	<input type="checkbox"/>			
• Connecting rail kit for appliances with backsplash: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right)	PNC 912981	<input type="checkbox"/>			
• 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)	PNC 912982	<input type="checkbox"/>			
• Back panel, 400x800mm, for units with backsplash	PNC 913022	<input type="checkbox"/>			
• Stainless steel panel, 900x800mm, against wall, left side	PNC 913102	<input type="checkbox"/>			
• Stainless steel panel, 900x800mm, against wall, right side	PNC 913106	<input type="checkbox"/>			
• Endrail kit, flush-fitting, with backsplash, left	PNC 913117	<input type="checkbox"/>			
• Endrail kit, flush-fitting, with backsplash, right	PNC 913118	<input type="checkbox"/>			
• 3 ergonomic baskets for 40lt pasta cooker	PNC 913124	<input type="checkbox"/>			
• 1 square basket for 40lt pasta cooker	PNC 913125	<input type="checkbox"/>			
• 1 ergonomic basket for 40lt pasta cooker	PNC 913126	<input type="checkbox"/>			
• False bottom for 40lt pasta cooker basket	PNC 913127	<input type="checkbox"/>			
• 3 baskets 1/3 GN for 40lt pasta cooker	PNC 913128	<input type="checkbox"/>			
• 2 baskets 1/2 GN for 40lt pasta cooker	PNC 913129	<input type="checkbox"/>			
• 3 round baskets for 40lt pasta cooker	PNC 913130	<input type="checkbox"/>			
• 6 round baskets for 40lt pasta cooker	PNC 913131	<input type="checkbox"/>			
• Grid support for round baskets	PNC 913132	<input type="checkbox"/>			
• Support frame for 6 round baskets	PNC 913133	<input type="checkbox"/>			
• 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	<input type="checkbox"/>			
• Lid for 40lt pasta cooker	PNC 913149	<input type="checkbox"/>			
• Endrail kit (12.5mm) for thermaline 90 units with backsplash, left	PNC 913208	<input type="checkbox"/>			

Front

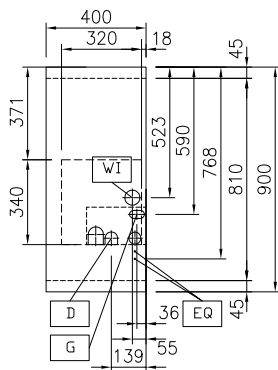


Side



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

Top



### Gas

Gas Power:	
589452 (MCKFFBDDPO)	16.5 kW
Gas Inlet:	3/4"

### Key Information:

Configuration:	On Base;One-Side Operated
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