

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

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



589452 (MCKFFBDDPO)

40lt gas Pasta Cooker, oneside 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.

 $\label{thm:configuration:freestanding} Configuration: Freestanding, One-side operated with backsplash.$

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 "softtouch" 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
- Waterbasin 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:





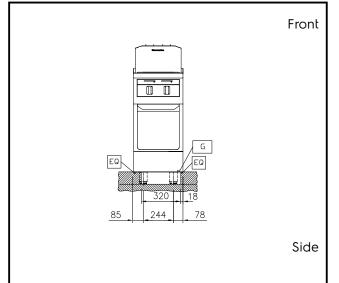
Modular Cooking Range Line thermaline 90 - 40 lt Well Freestanding Gas Pasta Cooker, 1 Side with Backsplash, H=800

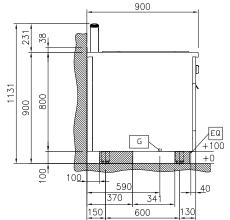
Folding shelf, 400x900mm	PNC 912582	Endrail kit (12.5mm) for thermaline 90 units with backsplash, right	PNC 913209	
Fixed side shelf, 200x900mmFixed side shelf, 300x900mm	PNC 912589 PNC 912590	U-clamping rail for back-to-back	PNC 913226	
Fixed side shelf, 400x900mm	PNC 912591	installations with backsplash (to be		
• Stainless steel front kicking strip, 400mm width	PNC 912594	 ordered as S-code) Side reinforced panel only in combination with side shelf, for against 	PNC 913268	
 Stainless steel side kicking strips left and right, against the wall, 900mm width 	PNC 912624	the wall installations, leftSide reinforced panel only in	PNC 913270	
	PNC 912627	 combination with side shelf, for against the wall installations, right Gas mainswitch for modular H800 gas 	PNC 913698	
Stainless steel plinth, against wall, 400mm width	PNC 912897	units (factory fitted)		
Stainless steel plinth, freestanding, 400mm width	PNC 912916			
 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			
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			
Back panel, 400x800mm, for units with backsplash	PNC 913022			
Stainless steel panel, 900x800mm, against wall, left side	PNC 913102			
Stainless steel panel, 900x800mm, against wall, right side	PNC 913106			
 Endrail kit, flush-fitting, with backsplash, left 	PNC 913117			
 Endrail kit, flush-fitting, with backsplash, right 	PNC 913118			
 3 ergonomic baskets for 40lt pasta cooker 	PNC 913124			
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 1 basket 1/1 GN for 40lt pasta cooker, ProThermetic braising and pressure braising pans, GN compatible (to be combined with suspension frame) 	PNC 913133 PNC 913134			
 Lid for 40lt pasta cooker Endrail kit (12.5mm) for thermaline 90 units with backsplash, left 	PNC 913149 PNC 913208			





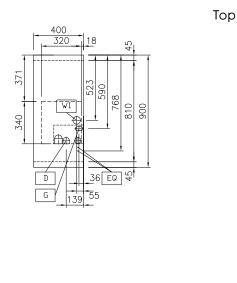
Modular Cooking Range Line thermaline 90 - 40 It Well Freestanding Gas Pasta Cooker, 1 Side with Backsplash, H=800





D = Drain

EQ = Equipotential screw
G = Gas connection
WI = Water inlet



Gas

Gas Power: 16.5 kW Gas Inlet: 3/4"

Key Information:

Number of wells:

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

On Base;One-Side

Configuration: Operated

