**Modular Cooking Range Line
thermaline 90 - 20 lt Well Freestanding
Electric Pasta Cooker, 1 Side, H=700**

ITEM #

MODEL #

NAME #

SIS #

AIA #

**589471 (MCKCEADDAO)**     20lt 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 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.

APPROVAL:

## Main Features

- 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.
- All major components may be easily accessed from the front.
- Easy to clean basin with rounded corners.
- 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.
- 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.
- 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.
- Safety systems protect against overtemperature and can be manually reset.

## 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
- IPX5 water resistance certification.
- Water basin in 1.4435 (AISI 316L) stainless steel is seamlessly welded into the top of the appliance.
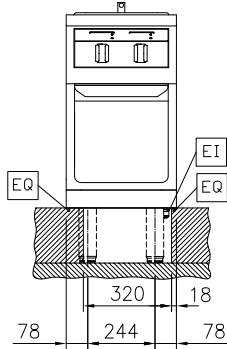- Internal frame for heavy duty sturdiness in stainless steel.

## Sustainability

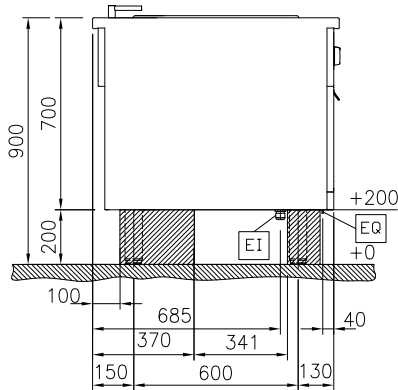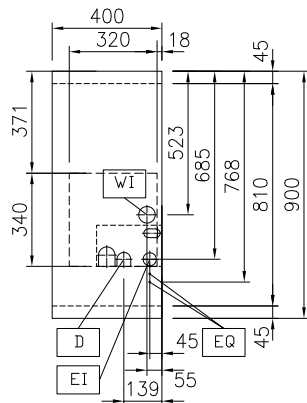- Standby function for energy saving and fast

recovery of maximum power.

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**H=700**
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**Front**

**Side**

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

**Top**

## Electric

| | |
|---|---|
| **Supply voltage:** | |
| **589471 (MCKCEADDAO)** | 400 V/3N ph/50/60 Hz |
| **Total Watts:** | 6 kW |

## Water:

| | |
|---|---|
| **Incoming Cold/hot Water line size:** | 3/4" |
| **Drain line size:** | 1" |

## Key Information:

| | |
|---|---|
| **Configuration:** | On Base;One-Side Operated |
| **Number of wells:** | 1 |
| **Usable well dimensions (width):** | 250 mm |
| **Usable well dimensions (height):** | 330 mm |
| **Usable well dimensions (depth):** | 400 mm |
| **Well capacity:** | 18 lt MIN; 20 lt MAX |
| **Thermostat Range:** | 40 °C MIN; 90 °C MAX |
| **External dimensions, Width:** | 400 mm |
| **External dimensions, Depth:** | 900 mm |
| **External dimensions, Height:** | 700 mm |
| **Net weight:** | 73 kg |

## Sustainability

| | |
|---|---|
| **Current consumption:** | 8.7 Amps |

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## Optional Accessories

- Connecting rail kit, 900mm — PNC 912502 ❑
- Stainless steel side panel, 900x700mm, freestanding — PNC 912512 ❑
- Portioning shelf, 400mm width — PNC 912522 ❑
- Portioning shelf, 400mm width — PNC 912552 ❑
- Folding shelf, 300x900mm — PNC 912581 ❑
- 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 912630 ❑
- Stainless steel side kicking strip left and right, freestanding, 900mm width — PNC 912657 ❑
- Stainless steel side kicking strip left and right, back-to-back, 1810mm width — PNC 912663 ❑
- Stainless steel plinth, freestanding, 400mm width — PNC 912954 ❑
- 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 ❑
- 1 basket for 20lt pasta cooker — PNC 913036 ❑
- Endrail kit, flush-fitting, left — PNC 913111 ❑
- Endrail kit, flush-fitting, right — PNC 913112 ❑
- 2 baskets for 20lt pasta cooker — PNC 913135 ❑
- 4 baskets for 20lt pasta cooker — PNC 913136 ❑
- 2 baskets for 20lt pasta cooker — PNC 913137 ❑
- Support frame for 4 baskets for 20lt pasta cooker — PNC 913138 ❑
- Lid for 20lt pasta cooker — PNC 913148 ❑
- 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=700 — PNC 913222 ❑
- Stainless steel side panel, right, H=700 — PNC 913223 ❑
- T-connection rail for back-to-back installations without backsplash — PNC 913227 ❑
- Insert profile d=900 — PNC 913232 ❑
- Energy optimizer kit 14A - factory fitted — PNC 913244 ❑
- 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 913260 ❑
- Side reinforced panel only in combination with side shelf, for back-to-back installations, left — PNC 913275 ❑
- Side reinforced panel only in combination with side shelf, for back-to-back installation, right — PNC 913276 ❑
- Filter W=400mm — PNC 913663 ❑
- Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90) — PNC 913672 ❑
- Stainless steel side panel, 900x700mm, 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 913688 ❑

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