

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



589472 (MCKCEBDDAO)

24,5lt electric 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 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 with backsplash.

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 "softtouch" grip for easier handling and cleaning.
 The special design of the controls prevents 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.
- Waterbasin 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

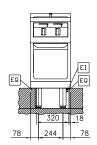


recovery of maximum power.

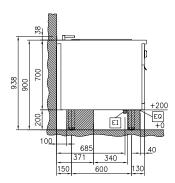




Front



Side

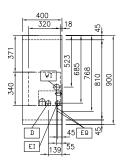


Drain

Electrical inlet (power) Equipotential screw

Water inlet

Top



Electric

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

Total Watts: 6 kW

Water:

Incoming Cold/hot Water line

size: 3/4" Drain line size:

Key Information:

Number of wells:

Usable well dimensions (width): 250 mm

Usable well dimensions

(height): 330 mm

Usable well dimensions

400 mm (depth):

Well capacity: 18 It MIN; 24.5 It MAX 40 °C MIN; 90 °C MAX Thermostat Range:

External dimensions, Width: 400 mm External dimensions, Depth: 900 mm External dimensions, Height: 700 mm Net weight: 73 kg

On Base;One-Side

Configuration: Operated

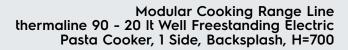
Sustainability

Current consumption: 8.7 Amps











Optional Accessories		U-clamping rail for back-to-back installations with backsplash (to be PNC 913226	
Connecting rail kit for appliances	PNC 912499	ordered as S-code)	
with backsplash, 900mm	D. 10 010500	• Insert profile d=900 PNC 913232	
Portioning shelf, 400mm width	PNC 912522		
Portioning shelf, 400mm width	PNC 912552	fitted	
 Folding shelf, 300x900mm 	PNC 912581		
 Folding shelf, 400x900mm 	PNC 912582	combination with side shelf, for against the wall installations, left	
 Fixed side shelf, 200x900mm 	PNC 912589		
 Fixed side shelf, 300x900mm 	PNC 912590	combination with side shelf, for	_
 Fixed side shelf, 400x900mm 	PNC 912591	against the wall installations, right	
 Stainless steel front kicking strip, 400mm width 	PNC 912630	 Additional wall mounting fixation - PNC 913640 US 	
 Stainless steel side kicking strips left and right, against the wall, 900mm width 	PNC 912660	 Stainless steel lower side panel (12,5mm), 900x300mm, left side, wall mounted 	
 Stainless steel side kicking strip left and right, back-to-back, 1810mm width 	PNC 912663	Stainless steel lower side panel (12,5mm), 900x300mm, right side, wall mounted	
 Stainless steel plinth, against wall, 400mm width 	PNC 912935		
Stainless steel plinth,	PNC 912954		
freestanding, 400mm width	D. 10 010001	• Stainless steel dividing panel, PNC 913672	
 Connecting rail kit for appliances with backsplash: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to 		900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)	
ProThermetic tilting (on the right) 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)		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	
 Back panel, 400x700mm, for units with backsplash 	PNC 913009	dimensions)	
 1 basket for 20lt pasta cooker 	PNC 913036		
 Stainless steel panel, 900x700mm, against wall, left side 	PNC 913101		
 Stainless steel panel, 900x700mm, against wall, right side 	PNC 913105		
 Endrail kit, flush-fitting, with backsplash, left 	PNC 913117		
 Endrail kit, flush-fitting, with backsplash, right 	PNC 913118		
• 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 with backsplash, left	PNC 913208		
• Endrail kit (12.5mm) for thermaline 90 units with backsplash, right	PNC 913209		

