

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

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



589473 (MCKDEADDPO)

24,5lt 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, with automatic constant water level re-fill regulation via sensor. High efficiency burners in AISI 430 stainless steel with flame failure device. Safety thermostat and thermostatic control. Energy Control for fine power adjustment to control boiling level and optimize energy consumption. 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. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

IPX4 water resistant certification.

Configuration: Freestanding, One-side operated.

Main Features

- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- Safety thermostat and thermostatic control.
- 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.
- Safety systems protect against overtemperature and can be manually reset.
- Electrical ignition powered by battery with thermocouple for added safety.

APPROVAL:





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

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.
- IPx4 water protection.
- High efficiency burners in AISI 430 stainless steel with flame failure device.
- 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

•	phonai / tocoooiioo			
•	Connecting rail kit, 900mm		912502	
•	Stainless steel side panel,	PNC	912512	
	900x700mm, freestanding	5110	010500	
	Portioning shelf, 400mm width		912522	
	Portioning shelf, 400mm width		912552	
	Folding shelf, 300x900mm		912581	
	Folding shelf, 400x900mm		912582	
	Fixed side shelf, 200x900mm		912589	
	Fixed side shelf, 300x900mm		912590	
	Fixed side shelf, 400x900mm		912591	
	Stainless steel front kicking strip, 400mm width		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)		912976	
	1 basket for 20lt pasta cooker		913036	
	Endrail kit, flush-fitting, left		913111	
	Endrail kit, flush-fitting, right		913112	
	2 baskets for 20lt pasta cooker		913135	
	4 baskets for 20lt pasta cooker		913136	
	2 baskets for 20lt pasta cooker		913137	
	Support frame for 4 baskets for 20lt pasta cooker	PNC	913138	
	Lid for 20lt pasta cooker		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 (to be ordered as S-code)	PNC	913227	
•	Insert profile d=900	PNC	913232	
	Endrail kit, (12.5mm), for back-to- back installation, left		913251	
•	Endrail kit, (12.5mm), for back-to- back installation, right	PNC	913252	





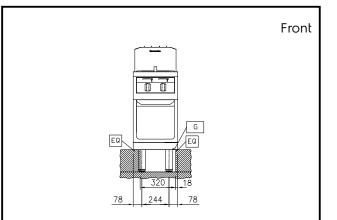
Modular Cooking Range Line thermaline 90 - 20 lt Well Freestanding Gas Pasta Cooker, 1 Side, H=700

• 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	
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	





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



700 T G 100_ 590 370 34 600

Drain

EQ **Equipotential screw** G Gas connection Water inlet

Gas

Gas Power: 11.5 kW

Gas Type Option:

Gas Inlet: 1/2"

Water:

Side

Top

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): Usable well dimensions

(depth): 400 mm

Well capacity: 18 It MIN; 24.5 It 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

On Base;One-Side

330 mm

Configuration: Operated

