

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

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	
	_



589474 (MCKDEBDDPO)

24,5lt 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 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 with backsplash.

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:





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.

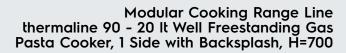
Sustainability

• EnergyControl: unique feature for fine power adjustment to control boiling level and optimize energy consumption.

Optional Accessories

•	puondi Accessories			
•	Connecting rail kit for appliances with backsplash, 900mm	PNC	912499	
•	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		912590	
	Fixed side shelf, 400x900mm	PNC	912591	
	Stainless steel front kicking strip, 400mm width	PNC	912630	
•	Stainless steel side kicking strips left and right, against the wall, 900mm width	PNC	912660	
•	Stainless steel side kicking strip left and right, back-to-back, 1810mm width	PNC	912663	
•	Stainless steel plinth, against wall, 400mm width	PNC	912935	
•	Stainless steel plinth, freestanding, 400mm width	PNC	912954	
•	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, 400x700mm, for units with backsplash	PNC	913009	
•	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		913138	
	pasta cooker			
	Lid for 20lt pasta cooker		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	







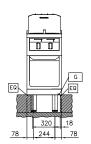
• U-clamping rail for back-to-back	PNC 913226	
installations with backsplash (to be ordered as S-code)		
• Insert profile d=900	PNC 913232	
 Side reinforced panel only in combination with side shelf, for against the wall installations, left 	PNC 913267	
 Side reinforced panel only in combination with side shelf, for against the wall installations, right 	PNC 913269	
 Additional wall mounting fixation US 	PNC 913640	
 Stainless steel lower side panel (12,5mm), 900x300mm, left side, wall mounted 	PNC 913643	
• Stainless steel lower side panel (12,5mm), 900x300mm, right side, wall mounted	PNC 913644	
• Wall mounting kit for units - TL85/90 - Factory Fitted (H=700)	PNC 913655	
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	



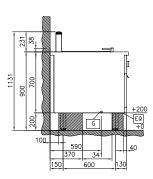


Modular Cooking Range Line thermaline 90 - 20 It Well Freestanding Gas Pasta Cooker, 1 Side with Backsplash, H=700

Front



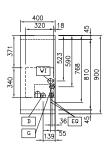
Side



D = Drain

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

Top



Gas

Gas Power: 11.5 kW

Gas Type Option:

Gas Inlet: 1/2"

Water:

Incoming Cold/hot Water line

size: 3/4"
Drain line size: 1"

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

