

Modular Cooking Range Line thermaline 90 - 20 It Well Freestanding Gas Pasta Cooker, 1 Side with Backsplash, H=800



589478 (MCKDFBDDPO)

20lt 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 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.

ITEM #	
MODEL #	
NAME #	
<u>SIS</u> #	
AIA #	

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.

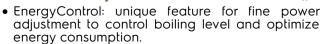
APPROVAL:



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



Optional Accessories

Optional 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 	PNC 912590	
 Fixed side shelf, 400x900mm 	PNC 912591	
 Stainless steel front kicking strip, 400mm width 	PNC 912594	
 Stainless steel side kicking strips left and right, against the wall, 900mm width 	PNC 912624	
 Stainless steel side kicking strips left and right, back-to-back, 1810mm width 	PNC 912627	
 Stainless steel plinth, against wall, 400mm width 	PNC 912897	
 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) 		
 Back panel, 400x800mm, for units with backsplash 	PNC 913022	
 1 basket for 20lt pasta cooker 	PNC 913036	
 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	
• 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 PNC 913209 units with backsplash, right

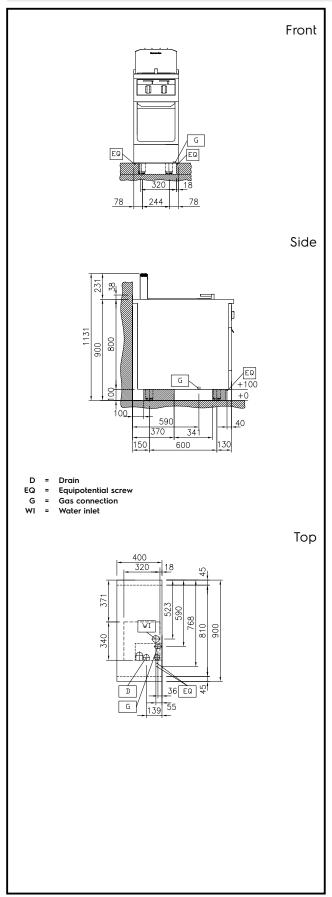


- U-clamping rail for back-to-back PNC 913226 □ installations with backsplash (to be ordered as S-code)
- Insert profile d=900
 PNC 913232
- Side reinforced panel only in combination with side shelf, for against the wall installations, left
- Side reinforced panel only in combination with side shelf, for against the wall installations, right
- Gas mainswitch for modular PNC 913698 H800 gas units (factory fitted)



Electrolux PROFESSIONAL

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Gas Power: Gas Type Option:	11.5 kW
Gas Inlet:	1/2"
Water:	
Incoming Cold/hot Water line	7//"
Drain line size:	3/4" 1"
Key Information:	
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 It MIN; 20 It MAX
Thermostat Range:	40 °C MIN: 90 °C MAX
External dimensions, Width:	400 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	800 mm
Net weight:	73 kg
Configuration:	On Base;One-Side Operated

Modular Cooking Range Line thermaline 90 - 20 It Well Freestanding Gas Pasta Cooker, 1 Side with Backsplash, H=800 The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.