

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



589478 (MCKDFBDDPO)

20lt 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 "soft-touch" 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

- | | | |
|---|------------|--------------------------|
| • 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) | PNC 912982 | ☐ |
| • 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 units with backsplash, right | PNC 913209 | ☐ |

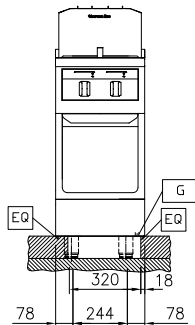
- U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code) PNC 913226 ☐
- Insert profile d=900 PNC 913232 ☐
- Side reinforced panel only in combination with side shelf, for against the wall installations, left PNC 913268 ☐
- Side reinforced panel only in combination with side shelf, for against the wall installations, right PNC 913270 ☐
- Stainless steel dividing panel, 900x800mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90) PNC 913673 ☐
- Stainless steel side panel, 900x800mm, 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 913689 ☐
- Gas mainswitch for modular H800 gas units (factory fitted) PNC 913698 ☐



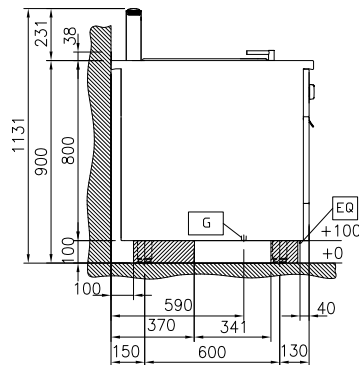
Electrolux
PROFESSIONAL

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thermaline 90 - 20 lt Well Freestanding Gas
Pasta Cooker, 1 Side with Backsplash, H=800

Front

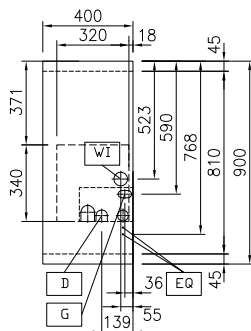


Side



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: 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: 800 mm
Net weight: 73 kg
Configuration: On Base; One-Side
Operated



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