

Modular Cooking Range Line thermaline 90 - Freestanding Electric AquaCooker+, 1/1GN, 1 Side with Backsplash, H=700

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


589683 (MCBDEBDDAO)

 Electric AquaCooker+, one-
 side operated with
 backsplash, 1/1 GN

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. Multi-purpose cooking appliance combining low temperature cooking (sous-vide) and pasta cooker functions, it can also be used as a bain marie. Water basin in 1.4435 (AISI 316L) stainless steel, seamlessly welded into the top of the appliance. Automatic two-speed constant water level re-fill for smooth overnight cooking. Precise water temperature control to grant stability during low temperature cooking cycles. Compressed warm up time thanks the powerful heating elements. Safety systems and automatic low-water level shut-off protect against overheating. All-round basin raised edges to protect against soil infiltration. Standby function saves energy and quickly recovers maximum power. Metal knobs and handles with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

IPX5 water resistance certification.

Configuration: Freestanding, one-side operated with backsplash

Main Features

- Multi-purpose cooking appliance combining low temperature cooking (sous-vide) and pasta cooker functions, it can also be used as a bain marie. Precise electronic temperature control.
- 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.
- 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.
- 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.
- Easy to clean basin with rounded corners.
- Raised edge all around the well to protect from infiltration of dirt from worktop.
- Filling water level is plate-marked on the side of the well.
- Automatic two-speed water refill regulated by water level sensor at maxim or minimum volume.
- Constant water level refill.
- Automatic low-water level shut-off: no accidental over-heating.
- Water temperature controlled by electronic sensor and can be selected as either temperature or power levels.
- 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
- Water basin 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.
- IPX5 water resistance certification.

Sustainability

- Standby function for energy saving and fast recovery of maximum power.

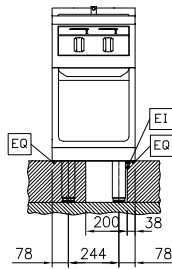


APPROVAL: _____

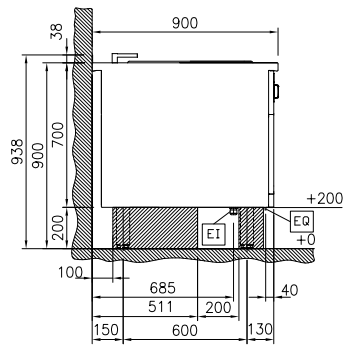
Optional Accessories

- | | | | | | |
|---|------------|--------------------------|---|------------|--------------------------|
| • Connecting rail kit for appliances with backsplash, 900mm | PNC 912499 | ☐ | • Insert profile d=900 | PNC 913232 | ☐ |
| • Connecting rail kit, 900mm | PNC 912502 | ☐ | • Energy optimizer kit 14A - factory fitted | PNC 913244 | ☐ |
| • Portioning shelf, 400mm width | PNC 912522 | ☐ | • Side reinforced panel only in combination with side shelf, for against the wall installations, left | PNC 913267 | ☐ |
| • Portioning shelf, 400mm width | PNC 912552 | ☐ | • Side reinforced panel only in combination with side shelf, for against the wall installations, right | PNC 913269 | ☐ |
| • Folding shelf, 300x900mm | PNC 912581 | ☐ | • Stainless steel lower side panel (12,5mm), 900x300mm, left side, wall mounted | PNC 913643 | ☐ |
| • Folding shelf, 400x900mm | PNC 912582 | ☐ | • Stainless steel lower side panel (12,5mm), 900x300mm, right side, wall mounted | PNC 913644 | ☐ |
| • Fixed side shelf, 200x900mm | PNC 912589 | ☐ | • Filter W=400mm | PNC 913663 | ☐ |
| • Fixed side shelf, 300x900mm | PNC 912590 | ☐ | • Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90) | PNC 913672 | ☐ |
| • Fixed side shelf, 400x900mm | PNC 912591 | ☐ | • False bottom for Aquacooker 1/1GN | PNC 913680 | ☐ |
| • Stainless steel front kicking strip, 400mm width | PNC 912630 | ☐ | • 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 | ☐ |
| • 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 | ☐ | | | |
| • 2 half size baskets for aquacooker 1/1 GN | PNC 913037 | ☐ | | | |
| • 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 | ☐ | | | |
| • Lid for aquacooker 1/1 GN and bain marie 1/1 GN | PNC 913139 | ☐ | | | |
| • 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 | ☐ | | | |

Front

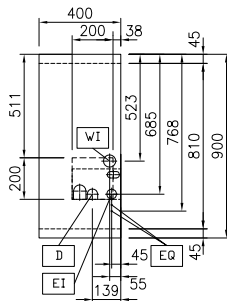


Side



D = Drain
 EI = Electrical inlet (power)
 EQ = Equipotential screw
 WI = Water inlet

Top



Electric

Supply voltage: 400 V/3N ph/50/60 Hz
 Total Watts: 7.5 kW

Water:

Incoming Cold/hot Water line size: 3/4"
 Drain line size: 1"

Key Information:

Capacity of each well: 5 lt
 Usable well dimensions (width): 309 mm
 Usable well dimensions (height): 205 mm
 Usable well dimensions (depth): 512 mm
 Well capacity: 5 lt MIN; 21 lt 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: 72 kg
 Configuration: On Base; One-Side Operated

Sustainability

Current consumption: 10.8 Amps