



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

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_

589686 (MCBDEADDDM)

Electric AquaCooker+, one-side operated, 1/1 GN - Marine

### 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

### 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: \_\_\_\_\_



Experience the Excellence  
[www.electroluxprofessional.com](http://www.electroluxprofessional.com)

### Optional Accessories

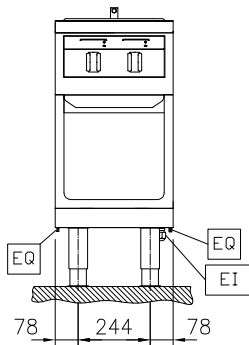
- |  |            |                          |  |
|--|------------|--------------------------|--|
| • Connecting rail kit, 900mm   | PNC 912502 | <input type="checkbox"/> | • Stainless steel side panel, 900x700mm, PNC 913688 <input type="checkbox"/><br>flush-fitting (it should only be used against the 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) |
| • Stainless steel side panel, 900x700mm, freestanding  | PNC 912512 | <input type="checkbox"/> |  |
| • Portioning shelf, 400mm width  | PNC 912522 | <input type="checkbox"/> |  |
| • Portioning shelf, 400mm width  | PNC 912552 | <input type="checkbox"/> |  |
| • Folding shelf, 300x900mm   | PNC 912581 | <input type="checkbox"/> |  |
| • Folding shelf, 400x900mm   | PNC 912582 | <input type="checkbox"/> |  |
| • Fixed side shelf, 200x900mm  | PNC 912589 | <input type="checkbox"/> |  |
| • Fixed side shelf, 300x900mm  | PNC 912590 | <input type="checkbox"/> |  |
| • Fixed side shelf, 400x900mm  | PNC 912591 | <input type="checkbox"/> |  |
| • 2 half size baskets for aquacooker 1/1 GN  | PNC 913037 | <input type="checkbox"/> |  |
| • Endrail kit, flush-fitting, left   | PNC 913111 | <input type="checkbox"/> |  |
| • Endrail kit, flush-fitting, right  | PNC 913112 | <input type="checkbox"/> |  |
| • Lid for aquacooker 1/1 GN and bain marie 1/1 GN  | PNC 913139 | <input type="checkbox"/> |  |
| • Endrail kit (12.5mm) for thermaline 90 units, left   | PNC 913202 | <input type="checkbox"/> |  |
| • Endrail kit (12.5mm) for thermaline 90 units, right  | PNC 913203 | <input type="checkbox"/> |  |
| • Stainless steel side panel, left, H=700  | PNC 913222 | <input type="checkbox"/> |  |
| • Stainless steel side panel, right, H=700   | PNC 913223 | <input type="checkbox"/> |  |
| • T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)  | PNC 913227 | <input type="checkbox"/> |  |
| • Endrail kit, (12.5mm), for back-to-back installation, left   | PNC 913251 | <input type="checkbox"/> |  |
| • Endrail kit, (12.5mm), for back-to-back installation, right  | PNC 913252 | <input type="checkbox"/> |  |
| • Endrail kit, flush-fitting, for back-to-back installation, left  | PNC 913255 | <input type="checkbox"/> |  |
| • Endrail kit, flush-fitting, for back-to-back installation, right   | PNC 913256 | <input type="checkbox"/> |  |
| • Side reinforced panel only in combination with side shelf, for freestanding units  | PNC 913260 | <input type="checkbox"/> |  |
| • Side reinforced panel only in combination with side shelf, for back-to-back installations, left  | PNC 913275 | <input type="checkbox"/> |  |
| • Side reinforced panel only in combination with side shelf, for back-to-back installation, right  | PNC 913276 | <input type="checkbox"/> |  |
| • Stainless steel lower side panel (12,5mm), 900x300mm, left side, wall mounted  | PNC 913643 | <input type="checkbox"/> |  |
| • Stainless steel lower side panel (12,5mm), 900x300mm, right side, wall mounted   | PNC 913644 | <input type="checkbox"/> |  |
| • Filter W=400mm   | PNC 913663 | <input type="checkbox"/> |  |
| • Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90) | PNC 913672 | <input type="checkbox"/> |  |
| • False bottom for Aquacooker 1/1GN  | PNC 913680 | <input type="checkbox"/> |  |



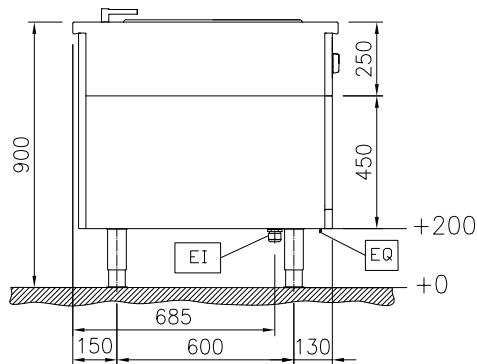
**Electrolux**  
PROFESSIONAL

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

Front

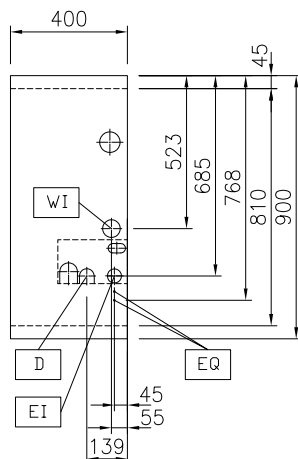


Side



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

Top



### Electric

Supply voltage: 440 V/3 ph/50/60 Hz  
Total Watts: 7.5 kW

### Water:

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

### Key Information:

Number of wells: 1  
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: 9.9 Amps



Modular Cooking Range Line  
thermaline 90 - Freestanding Electric AquaCooker+, 1/1GN, 1 Side,  
H=700  
The company reserves the right to make modifications to the products  
without prior notice. All information correct at time of printing.

2025.08.06