

Modular Cooking Range Line thermaline 90 - 40 It Well Freestanding Electric Pasta Cooker, 1 Side, H=700-Marine

ITEM #	
MODEL #	
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NAME #	
SIS #	
AIA #	



589864 (MCKEEADDDM)

40lt electric Pasta Cooker, one-side operated - 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. 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 and water temperature regulation via sensors. Integrated drip tray to drain baskets. Compatible with automatic basket lifting system to facilitate lifting operations. Safety systems and automatic low-water level shutoff protect against overheating. All-round basin raised edges to protect against soil infiltration. Standby function saves energy and quickly recovers maximum power. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX5 water resistant certification.

Configuration: Freestanding, One-side operated.

Main Features

- All major components may be easily accessed from the front.
- 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.
- Constant water level refill.
- Automatic low-water level shut-off: no accidental over-heating.
- Provided with integrated drip zone on which baskets can be placed for draining purposes.
- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- Easy to clean basin with rounded corners.
- 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.
- Automatic two-speed water refill regulated by water level sensor at maxim or minimum volume.
- Water temperature controlled by electronic sensor and can be selected as either temperature or power levels.
- Possibility of food re-generation thanks to electronic temperature control.

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
- Waterbasin in 1.4435 (AISI 316L) stainless steel is seamlessly welded into the top of the appliance.
- IPX5 water resistance certification.
- Internal frame for heavy duty sturdiness in stainless steel.









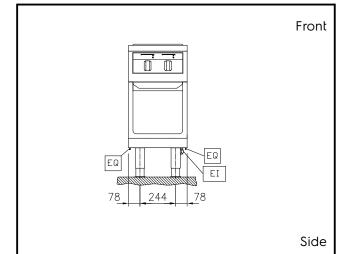
Sustainability

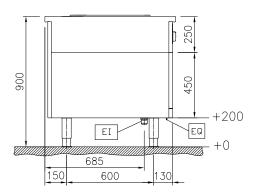
• Standby function for energy saving and fast recovery of maximum power.





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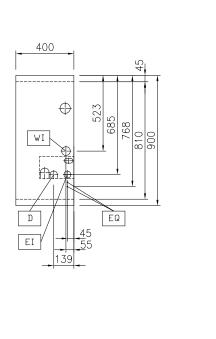




D Drain

ΕI Electrical inlet (power) EQ Equipotential screw

Water inlet



Electric

Supply voltage: 440 V/3 ph/50/60 Hz

Total Watts: 10 kW

Water:

Incoming Cold/hot Water line

size: 3/4" Drain line size:

Key Information:

Number of wells:

Usable well dimensions

(width): 300 mm

Usable well dimensions (height):

Usable well dimensions

(depth): 515 mm

Well capacity: 38 It MIN; 40 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 70 kg Net weight:

On Base;One-Side

320 mm

Configuration: Operated

Sustainability

Top

Current consumption: 13.2 Amps





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Optional Accessories		• Endrail kit, flush-fitting, for back-to- PNC 913256 back installation, right	
 Connecting rail kit, 900mm Stainless steel side panel, 900x700mm, freestanding 	PNC 912502 PNC 912512	 Side reinforced panel only in combination with side shelf, for freestanding units 	
Portioning shelf, 400mm widthPortioning shelf, 400mm width	PNC 912522 PNC 912552	•	
 Folding shelf, 300x900mm Folding shelf, 400x900mm Fixed side shelf, 200x900mm 	PNC 912581 PNC 912582 PNC 912589	·	
Fixed side shelf, 300x900mmFixed side shelf, 400x900mm	PNC 912590 PNC 912591	, 3	
Endrail kit, flush-fitting, leftEndrail kit, flush-fitting, right3 ergonomic baskets for 40lt	PNC 913111 PNC 913112 PNC 913124		
pasta cooker 1 square basket for 40lt pasta cooker	PNC 913125		
1 ergonomic basket for 40lt pasta cooker	PNC 913126	• Stainless steel dividing panel, PNC 913672	
 False bottom for 40lt pasta cooker basket 	PNC 913127	900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and	
 3 baskets 1/3 GN for 40lt pasta cooker 	PNC 913128	thermaline C90)	
• 2 baskets 1/2 GN for 40lt pasta cooker	PNC 913129	900x700mm, flush-fitting (it should only be used against the wall,	
3 round baskets for 40lt pasta cooker	PNC 913130	against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and	
6 round baskets for 40lt pasta cooker Grid support for round baskets	PNC 913131	external appliances - provided that these have at least the same	
Grid support for round basketsSupport frame for 6 round baskets	PNC 913132 PNC 913133	dimensions)	
 1 basket 1/1 GN for 40lt pasta cooker, ProThermetic braising and pressure braising pans, GN compatible (to be combined with suspension frame) 	PNC 913134		
 Lid for 40lt pasta cooker Endrail kit (12.5mm) for thermaline 90 units, left 	PNC 913149 PNC 913202		
• Endrail kit (12.5mm) for thermaline 90 units, right	PNC 913203		
• Stainless steel side panel, left, H=700	PNC 913222		
 Stainless steel side panel, right, H=700 	PNC 913223		
 T-connection rail for back-to- back installations without backsplash (to be ordered as S- code) 	PNC 913227		
Endrail kit, (12.5mm), for back-to- back installation, left	PNC 913251		
 Endrail kit, (12.5mm), for back-to- back installation, right 	PNC 913252		
 Endrail kit, flush-fitting, for back- to-back installation, left 	PNC 913255		

