

Modular Cooking Range Line thermaline 90 - 20 It Well Freestanding Electric Pasta Cooker, 1 Side, H=700-Marine

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



589865 (MCKCEADDDM)

20lt 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**

- 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.
- 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.
- 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.
- 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
- IPX5 water resistance certification.
- 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.

## Sustainability



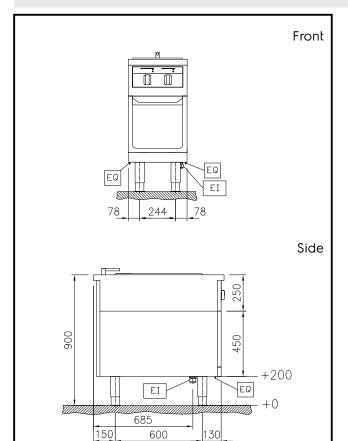
 Standby function for energy saving and fast recovery of maximum power.

#### APPROVAL:





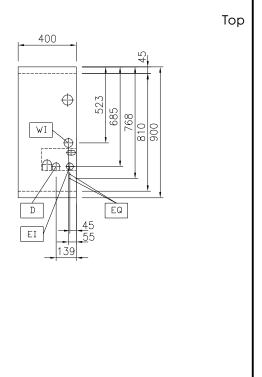
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Drain

Electrical inlet (power) EQ **Equipotential screw** 

Water inlet



Electric

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

Total Watts: 6 kW

Water:

Incoming Cold/hot Water line

size: 3/4"

Drain line size:

**Key Information:** 

Number of wells:

Usable well dimensions

(width): 250 mm

Usable well dimensions (height):

Usable well dimensions

400 mm (depth):

Well capacity: 18 It MIN; 20 It MAX Thermostat Range: 40 °C MIN; 90 °C MAX

400 mm External dimensions, Width: 900 mm External dimensions, Depth: External dimensions, Height: 700 mm Net weight: 73 kg

On Base;One-Side

330 mm

Configuration: Operated

Sustainability

Current consumption: 7.9 Amps





# **Optional Accessories**

Optional Accessories		
<ul> <li>Connecting rail kit, 900mm</li> </ul>	PNC 912502	
Stainless steel side panel,     Ony 700 mm, franchanding	PNC 912512	
900x700mm, freestanding • Portioning shelf, 400mm width	PNC 912522	
Portioning shelf, 400mm width	PNC 912522	
Folding shelf, 300x900mm	PNC 912532	
• Folding shelf, 400x900mm	PNC 912582	
Fixed side shelf, 200x900mm	PNC 912589	
• Fixed side shelf, 300x900mm	PNC 912590	
• Fixed side shelf, 400x900mm	PNC 912591	
1 basket for 20lt pasta cooker	PNC 913036	
Endrail kit, flush-fitting, left	PNC 913111	
Endrail kit, flush-fitting, right	PNC 913112	
• 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, left	PNC 913202	
• Endrail kit (12.5mm) for thermaline 90 units, right	PNC 913203	
• Stainless steel side panel, left, H=700	PNC 913222	
<ul> <li>Stainless steel side panel, right, H=700</li> </ul>	PNC 913223	
<ul> <li>T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)</li> </ul>	PNC 913227	
Endrail kit, (12.5mm), for back-to- back installation, left	PNC 913251	
<ul> <li>Endrail kit, (12.5mm), for back-to- back installation, right</li> </ul>	PNC 913252	
<ul> <li>Endrail kit, flush-fitting, for back-to- back installation, left</li> </ul>	PNC 913255	
<ul> <li>Endrail kit, flush-fitting, for back-to- back installation, right</li> </ul>	PNC 913256	
<ul> <li>Side reinforced panel only in combination with side shelf, for freestanding units</li> </ul>	PNC 913260	
<ul> <li>Side reinforced panel only in combination with side shelf, for back-to-back installations, left</li> </ul>	PNC 913275	
<ul> <li>Side reinforced panel only in combination with side shelf, for back-to-back installation, right</li> </ul>	PNC 913276	
• Stainless steel lower side panel (12,5mm), 900x300mm, left side, wall	PNC 913643	
<ul> <li>Stainless steel lower side panel (12,5mm), 900x300mm, right side, wall mounted</li> </ul>	PNC 913644	
Wall mounting kit for units -     TL85/90 - Factory Fitted (H=700)	PNC 913655	
• Filter W=400mm	PNC 913663	

