Electrolux PROFESSIONAL

Modular Cooking Range Line thermaline 90 - 20 lt Well Freestanding Gas Pasta Cooker, 1 Side, H=700 (Town Gas)

593338 (MCKDEADDVO)   20lt gas Pasta Cooker, one-side operated, town gas

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.

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.

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
- IPx4 water protection.
- Water basin in 1.4435 (AISI 316L) stainless steel is seamlessly welded into the top of the appliance.
- 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, 900mm	PNC 912502	❏
Stainless steel side panel, 900x700mm, freestanding	PNC 912512	❏
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 912630	❏
Stainless steel side kicking strip left and right, freestanding, 900mm width	PNC 912657	❏
Stainless steel side kicking strip left and right, back-to-back, 1810mm width	PNC 912663	❏
Stainless steel plinth, freestanding, 400mm width	PNC 912954	❏
Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right)	PNC 912975	❏
Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left)	PNC 912976	❏
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	❏
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	❏
Insert profile d=900	PNC 913232	❏
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	❏
Endrail kit, flush-fitting, for back-to-back installation, right	PNC 913256	❏
Side reinforced panel only in combination with side shelf, for freestanding units	PNC 913260	❏
Side reinforced panel only in combination with side shelf, for back-to-back installations, left	PNC 913275	❏

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thermaline 90 - 20 lt Well Freestanding Gas Pasta Cooker, 1 Side, H=700
(Town Gas)**
The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.
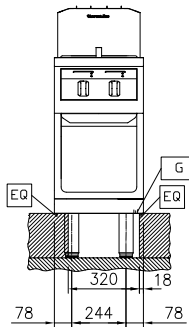
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- Side reinforced panel only in combination with side shelf, for back-to-back installation, right | PNC 913276 | ❑
- Wall mounting kit for units - TL85/90 - Factory Fitted (H=700) | PNC 913655 | ❑
- Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90) | PNC 913672 | ❑
- 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 | ❑
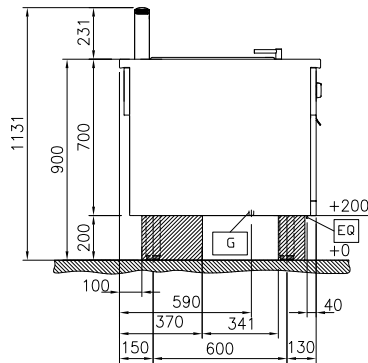
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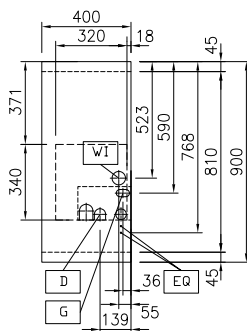
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Front

Side

D   =   Drain
EQ =   Equipotential screw
G   =   Gas connection
WI =   Water inlet

Top

Gas

Gas Power:	9.5 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:	700 mm
Net weight:	73 kg
Configuration:	On Base;One-Side Operated

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