



**Electrolux**  
PROFESSIONAL

**Modular Cooking Range Line**  
**thermaline 90 - 40 lt Well Freestanding**  
**Gas Pasta Cooker, 1 Side, H=700 (Town**  
**Gas)**

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



593340 (MCKFEADDVO)

40lt gas Pasta Cooker, one-side operated with backsplash, 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 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 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 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 "soft-touch" grip for easier handling and cleaning. The special design of the controls prevents infiltration of liquids or soil into vital components.
- 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.
- Raised edge all around the well to protect from infiltration of dirt from worktop.
- Safety systems protect against overtemperature and can be manually reset.
- Safety thermostat and thermostatic control.
- 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
- 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.
- IPx4 water protection.
- 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 <input type="checkbox"/> |
| • 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"/> |
| • Stainless steel front kicking strip, 400mm width    | PNC 912630 <input type="checkbox"/> |

APPROVAL: \_\_\_\_\_



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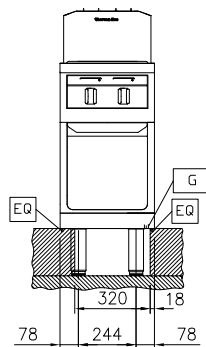
• Stainless steel side kicking strip left and right, freestanding, 900mm width	PNC 912657	<input type="checkbox"/>
• Stainless steel side kicking strip left and right, back-to-back, 1810mm width	PNC 912663	<input type="checkbox"/>
• Stainless steel plinth, freestanding, 400mm width	PNC 912954	<input type="checkbox"/>
• 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	<input type="checkbox"/>
• 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	<input type="checkbox"/>
• Endrail kit, flush-fitting, left	PNC 913111	<input type="checkbox"/>
• Endrail kit, flush-fitting, right	PNC 913112	<input type="checkbox"/>
• 3 ergonomic baskets for 40lt pasta cooker	PNC 913124	<input type="checkbox"/>
• 1 square basket for 40lt pasta cooker	PNC 913125	<input type="checkbox"/>
• 1 ergonomic basket for 40lt pasta cooker	PNC 913126	<input type="checkbox"/>
• False bottom for 40lt pasta cooker basket	PNC 913127	<input type="checkbox"/>
• 3 baskets 1/3 GN for 40lt pasta cooker	PNC 913128	<input type="checkbox"/>
• 2 baskets 1/2 GN for 40lt pasta cooker	PNC 913129	<input type="checkbox"/>
• 3 round baskets for 40lt pasta cooker	PNC 913130	<input type="checkbox"/>
• 6 round baskets for 40lt pasta cooker	PNC 913131	<input type="checkbox"/>
• Grid support for round baskets	PNC 913132	<input type="checkbox"/>
• Support frame for 6 round baskets	PNC 913133	<input type="checkbox"/>
• 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	<input type="checkbox"/>
• Lid for 40lt pasta cooker	PNC 913149	<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"/>
• 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"/>
• Wall mounting kit for units - TL85/90 - Factory Fitted (H=700)	PNC 913655	<input type="checkbox"/>



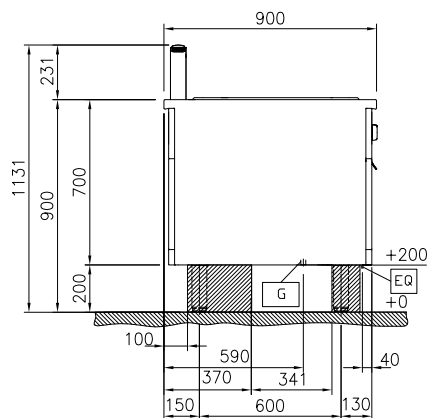
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**thermaline 90 - 40 lt Well Freestanding Gas**  
**Pasta Cooker, 1 Side, H=700 (Town Gas)**

Front

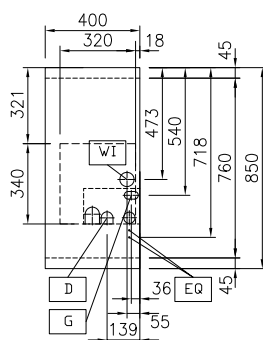


Side



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

Top



**Gas**

Gas Power: 10 kW  
Gas Inlet: 1/2"

**Key Information:**

Number of wells: 1  
Usable well dimensions (width): 300 mm  
Usable well dimensions (height): 260 mm  
Usable well dimensions (depth): 520 mm  
Well capacity: 32 lt MIN; 40 lt MAX  
Well Capacity (MAX): 40 lt 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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(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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