Electrolux PROFESSIONAL

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

593341 (MCKFEBDDVO)   40lt 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 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 with backsplash.

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.
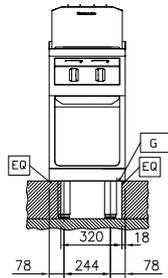
Optional Accessories

- Connecting rail kit for appliances with backsplash, 900mm — PNC 912499 ❑
- 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 ❑
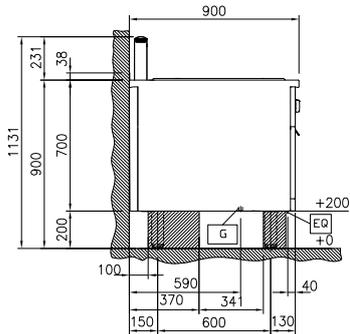- Stainless steel front kicking strip, 400mm width — PNC 912630 ❑

- Stainless steel side kicking strips left and right, against the wall, 900mm width — PNC 912660 ❑
- Stainless steel side kicking strip left and right, back-to-back, 1810mm width — PNC 912663 ❑
- Stainless steel plinth, against wall, 400mm width — PNC 912935 ❑
- Connecting rail kit for appliances with backsplash: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) — PNC 912981 ❑
- Connecting rail kit for appliances with backsplash: modular 90 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) — PNC 912982 ❑
- Back panel, 400x700mm, for units with backsplash — PNC 913009 ❑
- Endrail kit, flush-fitting, with backsplash, left — PNC 913117 ❑
- Endrail kit, flush-fitting, with backsplash, right — PNC 913118 ❑
- Support frame for 6 round baskets — PNC 913133 ❑
- Lid for 40lt pasta cooker — PNC 913149 ❑
- Endrail kit (12.5mm) for thermaline 90 units with backsplash, left — PNC 913208 ❑
- Endrail kit (12.5mm) for thermaline 90 units with backsplash, right — PNC 913209 ❑
- U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code) — PNC 913226 ❑
- Side reinforced panel only in combination with side shelf, for against the wall installations, left — PNC 913267 ❑
- Side reinforced panel only in combination with side shelf, for against the wall installations, right — PNC 913269 ❑
- Stainless steel lower side panel (12,5mm), 900x300mm, left side, wall mounted — PNC 913643 ❑
- Stainless steel lower side panel (12,5mm), 900x300mm, right side, wall mounted — PNC 913644 ❑
- 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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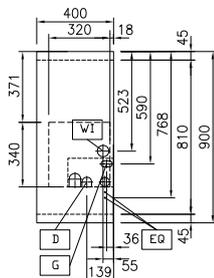thermaline 90 - 40 lt Well Freestanding Gas Pasta Cooker, 1 Side with
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2026.02.20

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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