

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



589473 (MCKDEADDPO) 20lt gas Pasta Cooker, one-side operated

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 silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent 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.

APPROVAL: _____

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.
- IPx4 water protection.
- High efficiency burners in AISI 430 stainless steel with flame failure device.
- Internal frame for heavy duty sturdiness in stainless steel.

Sustainability



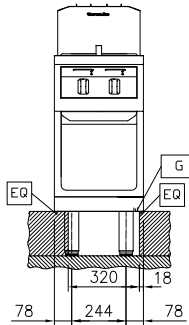
- EnergyControl: unique feature for fine power adjustment to control boiling level and optimize energy consumption.

Optional Accessories

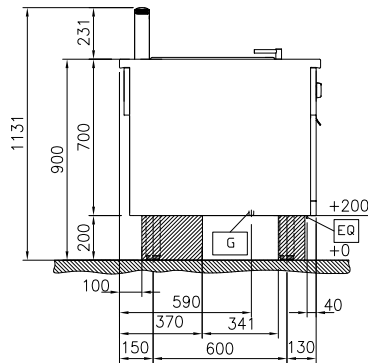
- | | | |
|--|------------|--------------------------|
| • Connecting rail kit, 900mm | PNC 912502 | <input type="checkbox"/> |
| • Stainless steel side panel, 900x700mm, freestanding | PNC 912512 | <input type="checkbox"/> |
| • Portioning shelf, 400mm width | PNC 912522 | <input type="checkbox"/> |
| • 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"/> |
| • 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"/> |
| • 1 basket for 20lt pasta cooker | PNC 913036 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, left | PNC 913111 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, right | PNC 913112 | <input type="checkbox"/> |
| • 2 baskets for 20lt pasta cooker | PNC 913135 | <input type="checkbox"/> |
| • 4 baskets for 20lt pasta cooker | PNC 913136 | <input type="checkbox"/> |
| • 2 baskets for 20lt pasta cooker | PNC 913137 | <input type="checkbox"/> |
| • Support frame for 4 baskets for 20lt pasta cooker | PNC 913138 | <input type="checkbox"/> |
| • Lid for 20lt pasta cooker | PNC 913148 | <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"/> |
| • T-connection rail for back-to-back installations without backsplash | PNC 913227 | <input type="checkbox"/> |
| • Insert profile d=900 | PNC 913232 | <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
- 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
- Side reinforced panel only in combination with side shelf, for back-to-back installation, right PNC 913276
- 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

Front

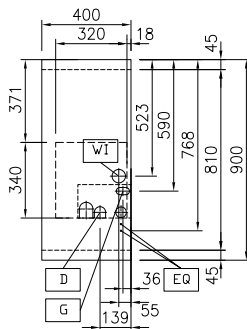


Side



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

Top



Gas

Gas Power:
 589473 (MCKDEADDPO) 11.5 kW

Gas Type Option:
 Gas Inlet: 1/2"

Water:

Incoming Cold/hot Water line
 size: 3/4"
 Drain line size: 1"

Key Information:

Configuration:	On Base;One-Side Operated
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 It MIN; 20 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
Net weight:	73 kg