



Electrolux
PROFESSIONAL

Modular Cooking Range Line
thermaline 80 - 7 lt Well Freestanding
Electric Deep Fat Fryer, 1 Side H=800

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



588295 (MAFAFADDAO)

7lt electric deep fat fryer,
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 2 mm and 3 mm in 1.4301 (AISI 304). 2 mm top in 1.4301 (AISI 304). Flat surface construction, easily cleanable. THERM

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 silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent infiltration of liquids or soil into vital components.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- 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.
- Deep drawn V-Shaped well.
- Large overflow stamped area, located around the well.
{CR}{LF} The 4 pre set programs can be adjusted by the user. The programmable parameters are:
{CR}{LF}-top plate temperature (trt){CR}{LF}-bottom plate temperature (trb){CR}{LF}-total duration of each cycle (tCYx){CR}{LF}-duration of microwaves within each cycles (tW)
- External heating elements allow to easily clean the well.
- Indirect oil heating system and uniform heat distribution to guarantee extended oil life.
- Reduced power setting to melt solid fat.
- Oil level mark for MAX/MIN filling.
- Designed for deep fat frying of meat, fish, specialities and vegetable (french fries, chips).
- Oil can be drained off via a ball-valve with a lock to prevent unintentional opening. When opened, the ball valve provides a full cross-section opening to easily clean the drainage system.
- Electronic sensor for precise oil temperature control.

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.

APPROVAL: _____



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- Internal frame for heavy duty sturdiness in stainless steel.

Sustainability



- Standby function for energy saving and fast recovery of maximum power.
- [NOT TRANSLATED]

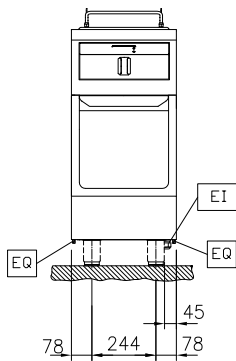
Included Accessories

- 1 of Basket for 7lt deep fat fryer PNC 913145
- 1 of Filter for 2x5 and 7lt deep fat fryer oil collection basin PNC 913154

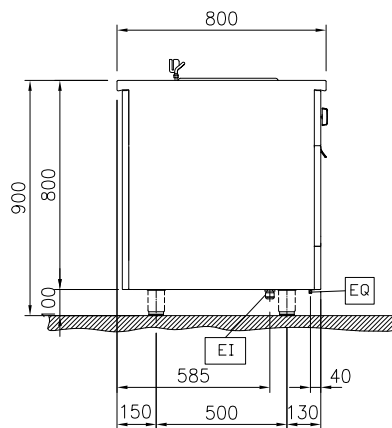
Optional Accessories

- Connecting rail kit, 800mm PNC 912500 ☐
- Stainless steel side panel (12mm), 800x800mm, freestanding PNC 912508 ☐
- Portioning shelf, 400mm width PNC 912522 ☐
- Portioning shelf, 400mm width PNC 912552 ☐
- Folding shelf, 300x800mm PNC 912577 ☐
- Folding shelf, 400x800mm PNC 912578 ☐
- Fixed side shelf, 200x800mm PNC 912583 ☐
- Fixed side shelf, 300x800mm PNC 912584 ☐
- Fixed side shelf, 400x800mm PNC 912585 ☐
- Stainless steel front kicking strip, 400mm width PNC 912594 ☐
- Stainless steel side kicking strips left and right, freestanding, 800mm width PNC 912619 ☐
- Stainless steel side kicking strips left and right, back-to-back, 1600mm width PNC 912625 ☐
- Stainless steel plinth, freestanding, 400mm width PNC 912821 ☐
- Connecting rail kit, right PNC 912971 ☐
- Connecting rail kit, left PNC 912972 ☐
- Endrail kit, flush-fitting, left PNC 913109 ☐
- Endrail kit, flush-fitting, right PNC 913110 ☐
- Endrail kit (12mm) for thermaline 80 units, left PNC 913200 ☐
- Endrail kit (12mm) for thermaline 80 units, right PNC 913201 ☐
- Stainless steel side panel, left, h=800 PNC 913216 ☐
- Stainless steel side panel, right, h=800 PNC 913217 ☐
- T-connection rail for back to back installations without backsplash PNC 913227 ☐
- - NOT TRANSLATED - PNC 913230 ☐
- - NOT TRANSLATED - PNC 913244 ☐
- - NOT TRANSLATED - PNC 913249 ☐
- - NOT TRANSLATED - PNC 913250 ☐
- - NOT TRANSLATED - PNC 913253 ☐
- - NOT TRANSLATED - PNC 913254 ☐
- - NOT TRANSLATED - PNC 913257 ☐
- - NOT TRANSLATED - PNC 913273 ☐
- - NOT TRANSLATED - PNC 913274 ☐
- - NOT TRANSLATED - PNC 913663 ☐
- - NOT TRANSLATED - PNC 913669 ☐
- - NOT TRANSLATED - PNC 913676 ☐
- - NOT TRANSLATED - PNC 913685 ☐

Front

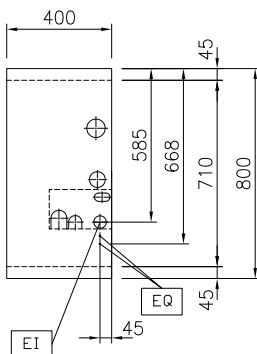


Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top



Electric

Supply voltage: 400 V/3N ph/50/60 Hz
 Total Watts: 5.4 kW

Key Information:

Number of wells: 1
 Usable well dimensions (width): 240 mm
 Usable well dimensions (height): 135 mm
 Usable well dimensions (depth): 380 mm
 Well capacity: 6 lt MIN; 7 lt MAX
 Thermostat Range: 100 °C MIN; 180 °C MAX
 External dimensions, Width: 400 mm
 External dimensions, Depth: 800 mm
 External dimensions, Height: 800 mm
 Net weight: 70 kg
 Configuration: On Base; One-Side Operated

Sustainability

Current consumption: 7.8 Amps

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