

Modular Cooking Range Line thermaline 90 - 23 lt Well Freestanding Electric Deep Fat Fryer, 1 Side H=800

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



589457 (MCFCFAEDAO)

23lt 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 "soft-touch" grip for easier handling and cleaning. The special design of the controls prevents 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.
- 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.
- Internal frame for heavy duty sturdiness in stainless steel.

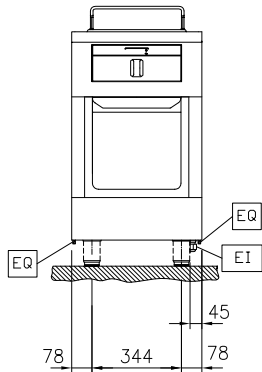
Sustainability



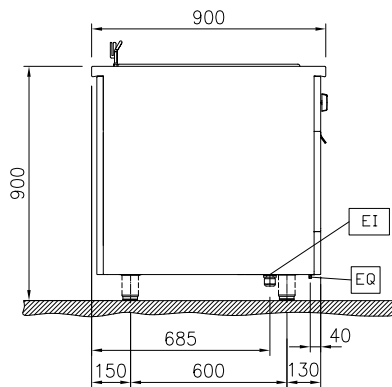
- Standby function for energy saving and fast recovery of maximum power.
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

APPROVAL: _____

Front

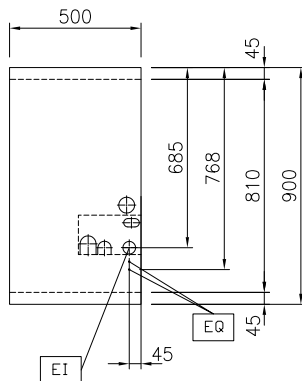


Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top



Electric

Supply voltage: 400 V/3N ph/50/60 Hz
 Total Watts: 18 kW

Key Information:

Number of wells: 1
 Usable well dimensions (width): 340 mm
 Usable well dimensions (height): 250 mm
 Usable well dimensions (depth): 400 mm
 Well capacity: 20 lt MIN; 23 lt MAX
 Thermostat Range: 100 °C MIN; 180 °C MAX
 External dimensions, Width: 500 mm
 External dimensions, Depth: 900 mm
 External dimensions, Height: 800 mm
 Net weight: 85 kg
 Configuration: On Base; One-Side Operated

Sustainability

Current consumption: 26 Amps

Included Accessories

- 1 of 2 half size baskets for 23lt deep fat fryer PNC 913140

Optional Accessories

- Discharge vessel for 14 & 23lt fryers PNC 911570 ☐
- Lid for discharge vessel 14 & 23lt fryers PNC 911585 ☐
- Connecting rail kit, 900mm PNC 912502 ☐
- Stainless steel side panel (12mm), 900x800mm, freestanding PNC 912511 ☐
- Portioning shelf, 500mm width PNC 912523 ☐
- Portioning shelf, 500mm width PNC 912553 ☐
- 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, 500mm width PNC 912595 ☐
- Stainless steel side kicking strips left and right, freestanding, 900mm width PNC 912621 ☐
- Stainless steel side kicking strips left and right, back-to-back, 1800mm width PNC 912627 ☐
- Stainless steel plinth, freestanding, 500mm width PNC 912917 ☐
- Connecting rail kit, right PNC 912975 ☐
- Connecting rail kit, left PNC 912976 ☐
- Endrail kit, flush-fitting, left PNC 913111 ☐
- Endrail kit, flush-fitting, right PNC 913112 ☐
- 1 full size basket for 23lt deep fat fryer PNC 913141 ☐
- Unclogging rod for 23lt deep fat fryer - draining pipe PNC 913142 ☐
- Deflector for floured products - 23lt deep fat fryer PNC 913143 ☐
- Sediment tray for 23lt deep fat fryer PNC 913144 ☐
- Filter for deep fat fryer oil collection basin PNC 913146 ☐
- Endrail kit (12mm) for thermaline 90 units, left PNC 913202 ☐
- Endrail kit (12mm) for thermaline 90 units, right PNC 913203 ☐
- Stainless steel side panel, left, H=800, flush PNC 913224 ☐
- Stainless steel side panel, left, H=800, flush PNC 913225 ☐
- T-connection rail for back to back installations without backsplash PNC 913227 ☐
- - NOT TRANSLATED - PNC 913232 ☐
- - NOT TRANSLATED - PNC 913247 ☐
- - NOT TRANSLATED - PNC 913251 ☐

- - NOT TRANSLATED - PNC 913252 ☐
- - NOT TRANSLATED - PNC 913255 ☐
- - NOT TRANSLATED - PNC 913256 ☐
- - NOT TRANSLATED - PNC 913259 ☐
- - NOT TRANSLATED - PNC 913277 ☐
- - NOT TRANSLATED - PNC 913278 ☐
- - NOT TRANSLATED - PNC 913664 ☐
- - NOT TRANSLATED - PNC 913673 ☐
- - NOT TRANSLATED - PNC 913677 ☐
- - NOT TRANSLATED - PNC 913689 ☐