



**Electrolux**  
PROFESSIONAL

**Cooking Range Line thermaline 90**  
**23 lt well freestanding electric deep fat**  
**fryer, 1 side H=800 - Marine USPHS only**  
**M2M**

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

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

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

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

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



589913 (HCFCHBEDDM)

23lt electric Deep Fat Fryer,  
one-side operated with  
splashback - Marine USPHS  
(only M2M)

### Short Form Specification

Item No. \_\_\_\_\_

Unit constructed according to DIN 18860\_2 with 20 mm drop nose top and 120 mm recessed plinth. Internal frame for heavy duty sturdiness in stainless steel. 3mm top with 3 mm reinforcement in 1.4301 (AISI 304). Appliance designed to deep fry meat, fish and vegetables (french fries). Deep drawn V-shaped well with external heating elements to facilitate cleaning operations. Indirect oil heating system and uniform heat distribution for extended oil life. Electronic sensor for precise oil temperature control. Reduced power setting to melt solid fat. Oil can be easily drained via a ball-valve. All-round basin raised edges to protect against soil infiltration. Large overflow stamped area around the well. Overheat protection switches off the supply in case of overheating. Standby function saves energy and quickly recovers maximum power. Metal knobs with embedded hygienic "soft-touch" grip enable easier handling and cleaning. IPX6 water resistant certification. Configuration: Freestanding, One-side operated.

### Main Features

- All major components may be easily accessed from the front.
- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- 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.
- Raised edge all around the well to protect from infiltration of dirt from worktop.
- Electronic sensor for precise oil temperature control.
- IPX6 water protection.
- <p>Equipped with fryer safety control.</p>

### Construction

- Internal frame for heavy duty sturdiness in stainless steel.
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top.
- <p>Also available with 400V / 3ph / 50/60 Hz.</p>
- 3mm top with 3 mm reinforcement in 1.4301 (AISI 304).
- <p>Electronic control.</p>
- <p>Potential-free alarm contact from the safety temperature limiter.</p>
- <p>Built-in installation compliant with SOLAS regulations.</p>

### Sustainability



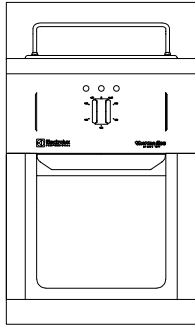
- Standby function for energy saving and fast recovery of maximum power.
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

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

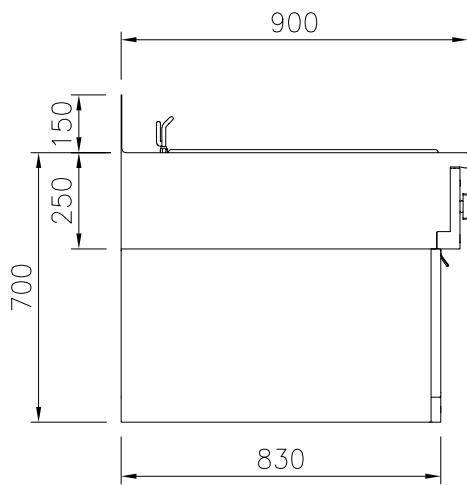


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Front

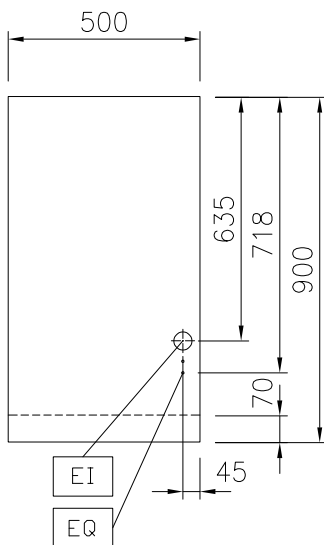


Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw

Other


**Electric**

Supply voltage: 440 V/3 ph/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: 700 mm  
 Net weight: 85 kg  
 Configuration: On Base; One-Side Operated

**Sustainability**

Current consumption: 24 Amps

**Included Accessories****Optional Accessories**

- Discharge vessel for 14 & 23lt fryers PNC 911570
- Lid for discharge vessel 14 & 23lt fryers PNC 911585
- Sediment tray for 23lt deep fat fryer PNC 913144
- Filter for deep fat fryer oil collection basin PNC 913146
- Portioning shelf 1000x65mm - Marine USPHS (only M2M) PNC 913713