



Electrolux
PROFESSIONAL

**Cooking Range Line thermaline 90
14 It Well Freestanding Electric Deep Fat
Fryer, 1 Side, H=700 - Marine USPHS
only M2M**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



589914 (HCFGHBDDDM) 14lt 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

- Deep drawn V-Shaped well.
- Large overflow stamped area, located around the well.
- External heating elements allow to easily clean the well.
- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- Indirect oil heating system and uniform heat distribution to guarantee extended oil life.
- All major components may be easily accessed from the front.
- 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.
- 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.
- Raised edge all around the well to protect from infiltration of dirt from worktop.
- Electronic sensor for precise oil temperature control.
- IPX6 water protection.

Construction

- Internal frame for heavy duty sturdiness in stainless steel.
- 3mm top with 3 mm reinforcement in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 120 mm recessed plinth.

Sustainability



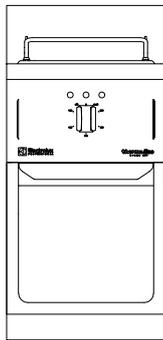
- Standby function for energy saving and fast recovery of maximum power.
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

APPROVAL: _____

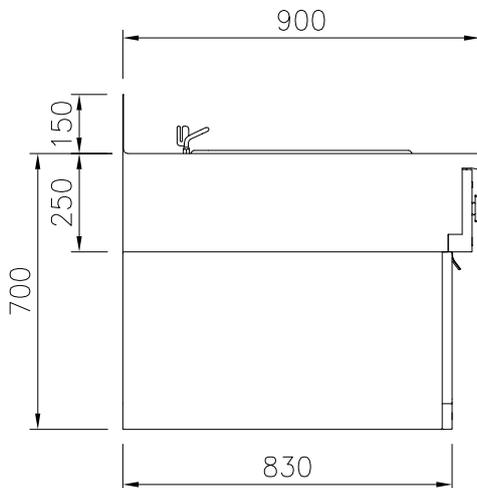


Experience the Excellence
www.electroluxprofessional.com

Front

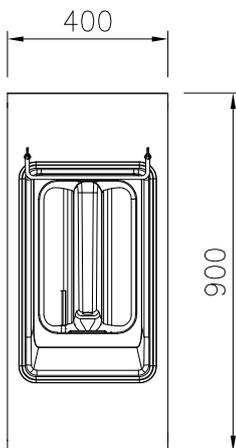


Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top


Electric

Supply voltage: 440 V/3 ph/60 Hz
 Total Watts: 10 kW

Key Information:

Number of wells: 1
 Usable well dimensions (width): 240 mm
 Usable well dimensions (height): 225 mm
 Usable well dimensions (depth): 380 mm
 Well capacity: 12 lt MIN; 14 lt MAX
 Thermostat Range: 100 °C MIN; 180 °C MAX
 External dimensions, Width: 400 mm
 External dimensions, Depth: 900 mm
 External dimensions, Height: 700 mm
 Net weight: 70 kg
 Configuration: On Base; One-Side Operated

Sustainability

Current consumption: 13.1 Amps

Included Accessories

Optional Accessories

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