**Modular Cooking Range Line
thermaline 80 - 7 lt Well Freestanding
Electric Deep Fat Fryer, 1 Side,
Backsplash, H=700**

**588210 (MAFAEBDDAO)**     7lt electric Deep Fat Fryer, one-side operated with backsplash

## 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 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 silicon "soft" grip enable easier handling and cleaning. IPX5 water resistant certification.
Configuration: Freestanding, one-side operated with backsplash.

## 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.
- 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.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.

## 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.

APPROVAL:

## Sustainability

- Standby function for energy saving and fast recovery of maximum power.
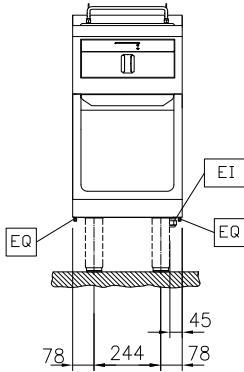
## Included Accessories

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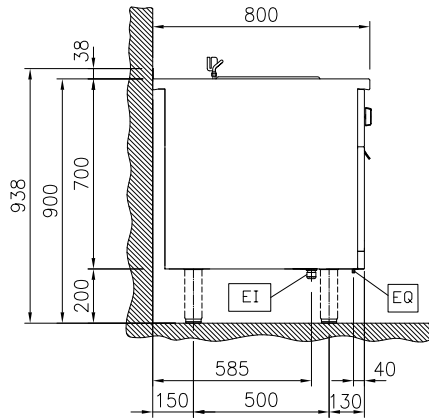
## Optional Accessories

- Connecting rail kit for appliances with backsplash, 800mm — PNC 912497 ❑
- 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 912630 ❑
- Stainless steel side kicking strip left and right, against the wall, 800mm width — PNC 912658 ❑
- Stainless steel side kicking strip left and right, back-to-back, 1610mm width — PNC 912661 ❑
- Stainless steel plinth, against wall, 400mm width — PNC 912840 ❑
- Connecting rail kit for appliances with backsplash: modular 80 (on the left), ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) — PNC 912977 ❑
- Connecting rail kit for appliances with backsplash: modular 80 (on the right), ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) — PNC 912978 ❑
- Back panel, 400x700mm, for units with backsplash — PNC 913009 ❑
- Stainless steel panel, 800x700mm, against wall, left side — PNC 913093 ❑
- Stainless steel panel, 800x700m, against the wall, right side — PNC 913097 ❑
- Endrail kit, flush-fitting, with backsplash, left — PNC 913113 ❑
- Endrail kit, flush-fitting, with backsplash, right — PNC 913114 ❑
- Endrail kit (12.5mm) for thermaline 80 units with backsplash, left — PNC 913204 ❑
- Endrail kit (12.5mm) for thermaline 80 units with backsplash, right — PNC 913205 ❑
- U-clamping rail for back-to-back installations with backsplash — PNC 913226 ❑
- Insert profile D=800mm — PNC 913230 ❑
- Energy optimizer kit 14A - factory fitted — PNC 913244 ❑
- Side reinforced panel only in combination with side shelf, for against the wall installations, left — PNC 913263 ❑
- Side reinforced panel only in combination with side shelf, for against the wall installations, right — PNC 913265 ❑
- Filter W=400mm — PNC 913663 ❑
- Stainless steel dividing panel, 800x700mm, (it should only be used between Electrolux Professional thermaline Modular 80 and thermaline C80) — PNC 913668 ❑
- Stainless steel side panel, 800x700mm, 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 913684 ❑

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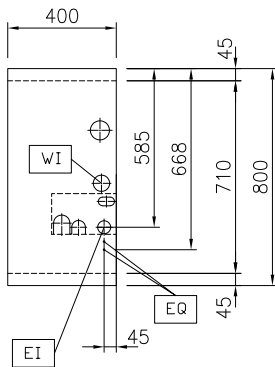thermaline 80 - 7 lt Well Freestanding Electric Deep Fat Fryer, 1 Side,
Backsplash, H=700**
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Front

Side

EI = Electrical inlet (power)
EQ = Equipotential screw

Top

## Electric

| | |
|---|---|
| **Supply voltage:** | |
| **588210 (MAFAEBDDAO)** | 400 V/3N ph/50/60 Hz |
| **Total Watts:** | 5.4 kW |

## Key Information:

| | |
|---|---|
| **Configuration:** | On Base;One-Side Operated |
| **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:** | 700 mm |
| **Net weight:** | 70 kg |

## Sustainability

| | |
|---|---|
| **Current consumption:** | 7.8 Amps |

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## Included Accessories

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

## Optional Accessories

- Connecting rail kit for appliances  PNC 912497  ❑
  with backsplash, 800mm
- 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,  PNC 912630  ❑
  400mm width
- Stainless steel side kicking strip  PNC 912658  ❑
  left and right, against the wall,
  800mm width
- Stainless steel side kicking strip  PNC 912661  ❑
  left and right, back-to-back,
  1610mm width
- Stainless steel plinth, against     PNC 912840  ❑
  wall, 400mm width
- Connecting rail kit for appliances  PNC 912977  ❑
  with backsplash:  modular 80 (on
  the left), ProThermetic tilting (on
  the right), ProThermetic
  stationary (on the left) to
  ProThermetic tilting (on the right)
- Connecting rail kit for appliances  PNC 912978  ❑
  with backsplash:  modular 80 (on
  the right), ProThermetic tilting (on
  the left), ProThermetic stationary
  (on the right) to ProThermetic
  tilting (on the left)
- Back panel, 400x700mm, for units  PNC 913009  ❑
  with backsplash
- Stainless steel panel,              PNC 913093  ❑
  800x700mm, against wall, left
  side
- Stainless steel panel, 800x700m,   PNC 913097  ❑
  against the wall, right side
- Endrail kit, flush-fitting, with    PNC 913113  ❑
  backsplash, left
- Endrail kit, flush-fitting, with    PNC 913114  ❑
  backsplash, right
- Endrail kit (12.5mm) for thermaline  PNC 913204  ❑
  80 units with backsplash, left
- Endrail kit (12.5mm) for thermaline  PNC 913205  ❑
  80 units with backsplash, right
- U-clamping rail for back-to-back   PNC 913226  ❑
  installations with backsplash
- Insert profile D=800mm             PNC 913230  ❑
- Energy optimizer kit 14A - factory  PNC 913244  ❑
  fitted

- Side reinforced panel only in       PNC 913263  ❑
  combination with side shelf, for
  against the wall installations, left
- Side reinforced panel only in       PNC 913265  ❑
  combination with side shelf, for
  against the wall installations, right
- Filter W=400mm                      PNC 913663  ❑
- Stainless steel dividing panel,     PNC 913668  ❑
  800x700mm, (it should only be used
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