

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

ITEM #	
MODEL #	
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 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.

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 crosssection 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



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recovery of maximum power.

• This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

Included Accessories

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

Optional Accessories

Optional Accessories		
Connecting rail kit, 800mm	PNC 912500	
 Stainless steel side panel, 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	PNC 912619	

•	Stainless steel side kicking strips left and right, freestanding, 800mm width	PNC 912619	
•	Stainless steel side kicking strips left	PNC 912625	

•	Stainless steel side kicking strips left
	and right, back-to-back, 1610mm
	width

•	Stainless steel plinth, freestanding,	PNC 912821	
	400mm width		

PNC 912971

PNC 912972 🔲

 Connecting rail kit: modular 80 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic (on the 	
right)	

	right)
•	Connecting rail kit: modular 80 (on
	the right) to ProThermetic tilting (on
	the left), ProThermetic stationary (on
	the right) to ProThermetic (on the
	loft)

•	Endrail kit, flush-fitting, left	PNC 913109	
•	Endrail kit, flush-fitting, right	PNC 913110	
	Endrail kit (12.5mm) for thermaline 80	PNC 913200	

•	units, left	1110 713200	_
	Endrail kit (12.5mm) for thermaline 80	PNC 913201	
	units, right		
_	Chairless shoot side named left b-000	DNIC 017014	

•	Stainless steel side panel, left, h=800	PNC 913216	Ļ
•	Stainless steel side panel, right, h=800	PNC 913217	
_	T composition will for book to book	DNIC 017007	Г

•	installations without backsplash	1110 713227
•	Insert profile D=800mm	PNC 913230
	E	DV10 0170 / /

•	Energy optimizer kit 14A - factory fitted	PNC 913244	
•	Endrail kit, (12.5mm), for back-to-	PNC 913249	

	back installation, left		
•	Endrail kit, (12.5mm), for back-to-	PNC 913250	
	back installation, right		

 Endrail kit, flush-fitting, for back-to- back installation, left 	PNC 913253	
	DV10 01705 (

back installation, left		
Endrail kit, flush-fitting, for back-to- back installation, right	PNC 913254	

 Side reinforced panel only in combination with side shelf, for freestanding units 	PNC	913257	
 Side reinforced panel only in combination with side shelf, for back-to- back installations, left 		913273	
 Side reinforced panel only in combination with side shelf, for back-to- back installation, right 		913274	
Filter W=400mm	PNC (913663	
 Stainless steel dividing panel, 800x800mm, (it should only be used between Electrolux Professional thermaline Modular 80 and thermaline C80) 	PNC	913669	
 Electric mainswitch 25A 4mm2 NM for modular H800 electric units (factory fitted) 	PNC ⁽	913676	
 Stainless steel side panel, 800x800mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic 	PNC	913685	

appliances and external appliances - provided that these have at least the

same dimensions)

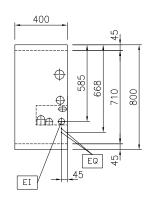




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Front ΕI EQ 78 Side 800 800 900 EQ EI 40 500 Electrical inlet (power)

Equipotential screw



Electric

Supply voltage:

588295 (MAFAFADDAO) 400 V/3N ph/50/60 Hz

5.4 kW **Total Watts:**

Key Information:

On Base; One-Side

Configuration: Operated

Number of wells: Usable well dimensions

240 mm (width):

Usable well dimensions

135 mm (height): Usable well dimensions

(depth): 380 mm

Well capacity: 6 It MIN; 7 It 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

Sustainability

Top

Current consumption: 7.8 Amps





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• Endrail kit, flush-fitting, for back-to-PNC 913253 **Included Accessories** back installation, left • 1 of Basket for 7tl deep fat fryer PNC 913145 Endrail kit, flush-fitting, for back-to-PNC 913254 • 1 of Filter for 2x5 and 7lt deep fat PNC 913154 back installation, right fryer oil collection basin • Side reinforced panel only in PNC 913257 combination with side shelf, for Optional Accessories freestanding units Connecting rail kit, 800mm PNC 912500 🗆 PNC 913273 • Side reinforced panel only in • Stainless steel side panel, PNC 912508 📮 combination with side shelf, for 800x800mm, freestanding back-to-back installations, left • Portioning shelf, 400mm width PNC 912522 🔲 • Side reinforced panel only in PNC 913274 combination with side shelf, for • Portioning shelf, 400mm width PNC 912552 📮 back-to-back installation, right Folding shelf, 300x800mm PNC 912577 📮 • Filter W=400mm PNC 913663 • Folding shelf, 400x800mm PNC 912578 🔲 • Stainless steel dividing panel, PNC 913669 PNC 912583 📮 Fixed side shelf, 200x800mm 800x800mm, (it should only be used • Fixed side shelf, 300x800mm PNC 912584 🔲 between Electrolux Professional • Fixed side shelf, 400x800mm PNC 912585 🔲 thermaline Modular 80 and • Stainless steel front kicking strip, PNC 912594 🔲 thermaline C80) 400mm width • Electric mainswitch 25A 4mm2 NM PNC 913676 for modular H800 electric units PNC 912619 • Stainless steel side kicking strips left and right, freestanding, (factory fitted) • Stainless steel side panel, 800mm width PNC 913685 PNC 912625 📮 800x800mm, flush-fitting (it should • Stainless steel side kicking strips only be used against the wall, left and right, back-to-back, against a niche and in between 1610mm width Electrolux Professional thermaline Stainless steel plinth, PNC 912821 and ProThermetic appliances and freestanding, 400mm width external appliances - provided that Connecting rail kit: modular 80 PNC 912971 these have at least the same (on the left) to ProThermetic tilting dimensions) (on the right), ProThermetic stationary (on the left) to ProThermetic (on the right) PNC 912972 📮 Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic (on the left) • Endrail kit, flush-fitting, left PNC 913109 • Endrail kit, flush-fitting, right PNC 913110 Endrail kit (12.5mm) for thermaline PNC 913200 □ 80 units, left • Endrail kit (12.5mm) for thermaline PNC 913201 80 units, right Stainless steel side panel, left, PNC 913216 h=800 PNC 913217 Stainless steel side panel, right, • T-connection rail for back-to-PNC 913227 🔲 back installations without backsplash Insert profile D=800mm PNC 913230 🔲 • Energy optimizer kit 14A - factory PNC 913244 🚨 Endrail kit, (12.5mm), for back-to- PNC 913249 □ back installation, left • Endrail kit, (12.5mm), for back-to- PNC 913250 □ back installation, right

