

Modular Cooking Range Line thermaline 80 - 2x7 lt Wells Freestanding Electric Deep Fat Fryer, 1 Side H=800

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



588297 (MAFBFADDAO)

5+5lt 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). Direct oil heating system with electric elements inside the frying well. 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 "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: the 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.
- Large overflow stamped area, located around the well.
- Direct oil heating system with electric elements inside the frying well.
- 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).







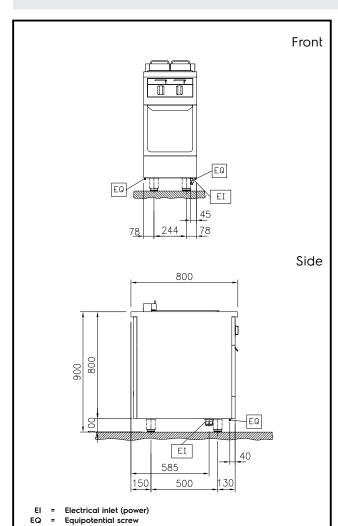
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Included Accessories • 1 of Pair of baskets for 2x5lt deep fat	PNC 913035	•	• Side reinforced panel only in PNC 913273 combination with side shelf, for back-to-back installations, left	
fryer2 of Filter for 2x5 and 7lt deep fat	PNC 913154	•	Side reinforced panel only in PNC 913274 combination with side shelf, for back-to-	
fryer oil collection basin			back installation, right • Filter W=400mm • PNC 913663	
Optional Accessories	DNC 010500		Stainless steel dividing panel, PNC 913669	
 Connecting rail kit, 800mm Stainless steel side panel, 800x800mm, freestanding 	PNC 912500 PNC 912508		800x800mm, (it should only be used between Electrolux Professional thermaline Modular 80 and thermaline	
 Portioning shelf, 400mm width 	PNC 912522		C80)	
 Portioning shelf, 400mm width 	PNC 912552		Electric mainswitch 25A 4mm2 NM for PNC 913676	
 Folding shelf, 300x800mm 	PNC 912577		modular H800 electric units (factory fitted)	
 Folding shelf, 400x800mm 	PNC 912578		· · · · · · · · · · · · · · · · · · ·	
 Fixed side shelf, 200x800mm 	PNC 912583	□ '	 Stainless steel side panel, 800x800mm, PNC 913685 flush-filting (it should only be used 	
 Fixed side shelf, 300x800mm 	PNC 912584		against the wall, against a niche and in	
 Fixed side shelf, 400x800mm 	PNC 912585		between Electrolux Professional	
Stainless steel front kicking strip, 400mm width	PNC 912594	ā	thermaline and ProThermetic appliances and external appliances -	
 Stainless steel side kicking strips left and right, freestanding, 800mm width 	PNC 912619		provided that these have at least the same dimensions)	
 Stainless steel side kicking strips left and right, back-to-back, 1610mm width 	PNC 912625			
 Stainless steel plinth, freestanding, 400mm width 	PNC 912821			
 Connecting rail kit: modular 80 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic (on the right) 	PNC 912971			
 Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic (on the left) 	PNC 912972			
Endrail kit, flush-fitting, left	PNC 913109			
Endrail kit, flush-fitting, right	PNC 913110	_		
Endrail kit, host-ritting, right Endrail kit (12.5mm) for thermaline 80 units, left				
• Endrail kit (12.5mm) for thermaline 80 units, right	PNC 913201			
• Stainless steel side panel, left, h=800	PNC 913216			
 Stainless steel side panel, right, h=800 	PNC 913217			
 T-connection rail for back-to-back installations without backsplash (to be ordered as S-code) 	PNC 913227			
• Insert profile D=800mm	PNC 913230			
 Energy optimizer kit 18A - factory fitted 	PNC 913245			
 Endrail kit, (12.5mm), for back-to- back installation, left 	PNC 913249			
 Endrail kit, (12.5mm), for back-to- back installation, right 	PNC 913250			
 Endrail kit, flush-fitting, for back-to- back installation, left 	PNC 913253			
 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			

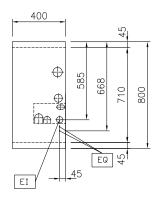




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Top



Electric

Supply voltage: 400 V/3N ph/50/60 Hz

Total Watts: 12 kW

Key Information:

Number of wells: 2

Usable well dimensions

(width): 140 mm

Usable well dimensions

(height): 230 mm

Usable well dimensions

345 mm (depth):

Well capacity: 4 lt MIN; 5 lt 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: 55 kg

On Base;One-Side

Configuration: Operated

Sustainability

Current consumption: 17.3 Amps









2025.11.29