

Modular Cooking Range Line thermaline 80 - 14 It Well Freestanding Electric Deep Fat Fryer, 1 Side, H=700

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



588328 (MAFGEADDAO)

14lt 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

- Deep drawn V-Shaped well.
- Large overflow stamped area, located around the well.
- External heating elements allow to easily clean the well.
- Overheat protection: a 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 crosssection opening to easily clean the drainage system.
- 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 "softtouch" grip for easier handling and cleaning. The special design of the controls prevents infiltration of liquids or soil into vital components.
- 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.
- 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.

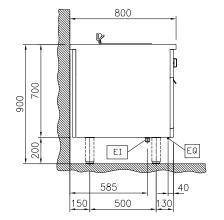
• This model is compliant with Swiss Energy Efficiency Ordinance (730.02).



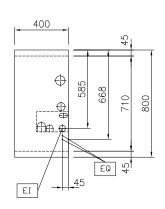


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Front Front Side



EI = Electrical inlet (power)
EQ = Equipotential screw



Electric

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

Total Watts: 10 kW

Key Information:

Number of wells:

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: 800 mm
External dimensions, Height: 700 mm
Net weight: 65 kg

On Base;One-Side

Configuration: Operated

Sustainability

Top

Current consumption: 14.4 Amps





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• Energy optimizer kit 18A - factory PNC 913245 **Included Accessories** fitted • 1 of 1 basket for 14tl deep fat fryer PNC 913151 PNC 913249 Endrail kit, (12.5mm), for back-toback installation, left Optional Accessories Endrail kit, (12.5mm), for back-to-PNC 913250 Discharge vessel for 14 & 23lt PNC 911570 🔲 back installation, right fryers • Endrail kit, flush-fitting, for back-to-PNC 913253 Lid for discharge vessel 14 & 23lt PNC 911585 back installation, left fryers PNC 913254 Endrail kit, flush-fitting, for back-to-PNC 912500 🗆 Connecting rail kit, 800mm back installation, right • Stainless steel side panel, PNC 912509 📮 PNC 913258 • Side reinforced panel only in 800x700mm, freestanding combination with side shelf, for • Portioning shelf, 400mm width PNC 912522 🔲 freestanding units PNC 912552 🔲 • Portioning shelf, 400mm width • Side reinforced panel only in PNC 913271 combination with side shelf, for Folding shelf, 300x800mm PNC 912577 📮 back-to-back installations, left • Folding shelf, 400x800mm PNC 912578 🔲 PNC 913272 • Side reinforced panel only in PNC 912583 📮 • Fixed side shelf, 200x800mm combination with side shelf, for Fixed side shelf, 300x800mm PNC 912584 🔲 back-to-back installation, right PNC 912585 🔲 • Fixed side shelf, 400x800mm • Filter W=400mm PNC 913663 • Stainless steel front kicking strip, PNC 912630 📮 400mm width PNC 912655 📮 Stainless steel side kicking strip left and right, freestanding, 800mm width PNC 912661 🔲 • Stainless steel side kicking strip left and right, back-to-back, 1610mm width Stainless steel plinth, PNC 912859 🔲 freestanding, 400mm width PNC 912971 🔲 Connecting rail kit: modular 80 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic (on the right) • Connecting rail kit: modular 80 PNC 912972 🔲 (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 • Filter for deep fat fryer oil PNC 913146 collection basin • 2 baskets for 14tl deep fat fryer PNC 913152 • 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 913214 H=700 Stainless steel side panel, right, PNC 913215 🔲 H=700PNC 913227 🔲 • T-connection rail for back-toback installations without backsplash (to be ordered as Scode) • Insert profile D=800mm PNC 913230 🔲

