

Modular Cooking Range Line thermaline 80 - 14 It Well Freestanding Electric Deep Fat Fryer, 1 Side, H=800

| ITEM # | |
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| MODEL # | |
| NAME # | |
| SIS # | |
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| AIA# | |



588330 (MAFGFADDAO)

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 cross-section 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 "soft-touch" 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



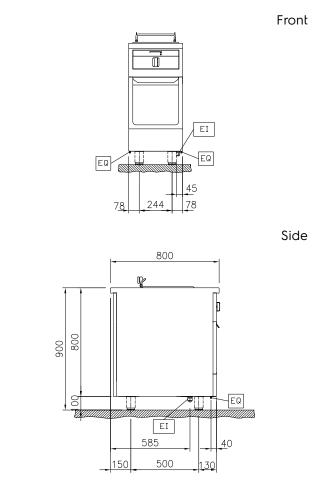
- Standby function for energy saving and fast recovery of maximum power.
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

APPROVAL:

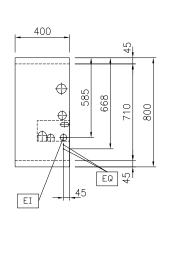




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Electrical inlet (power) **Equipotential screw**



EQ

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

380 mm (depth):

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: 65 kg

On Base;One-Side

Configuration: Operated

Sustainability

Top

Current consumption: 14.4 Amps





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Endrail kit, (12.5mm), for back-to-PNC 913249 **Included Accessories** back installation, left • 1 of 1 basket for 14tl deep fat fryer PNC 913151 • Endrail kit, (12.5mm), for back-to-PNC 913250 back installation, right Optional Accessories • Endrail kit, flush-fitting, for back-to-PNC 913253 • Discharge vessel for 14 & 23lt PNC 911570 🔲 back installation, left fryers • Endrail kit, flush-fitting, for back-to-PNC 913254 • Lid for discharge vessel 14 & 23lt PNC 911585 🔲 back installation, right fryers PNC 913257 • Side reinforced panel only in • Connecting rail kit, 800mm PNC 912500 📮 combination with side shelf, for • Stainless steel side panel, PNC 912508 📮 freestanding units 800x800mm, freestanding PNC 913273 • Side reinforced panel only in combination with side shelf, for PNC 912522 🔲 Portioning shelf, 400mm width back-to-back installations, left • Portioning shelf, 400mm width PNC 912552 🔲 PNC 913274 • Side reinforced panel only in PNC 912577 🔲 Folding shelf, 300x800mm combination with side shelf, for • Folding shelf, 400x800mm PNC 912578 🔲 back-to-back installation, right • Fixed side shelf, 200x800mm PNC 912583 🔲 • Filter W=400mm PNC 913663 • Fixed side shelf, 300x800mm PNC 912584 📮 • Stainless steel dividing panel, PNC 913669 PNC 912585 📮 • Fixed side shelf, 400x800mm 800x800mm, (it should only be used • Stainless steel front kicking strip, between Electrolux Professional PNC 912594 🔲 thermaline Modular 80 and 400mm width thermaline C80) Stainless steel side kicking strips PNC 912619 Electric mainswitch 25A 4mm2 NM PNC 913676 left and right, freestanding, for modular H800 electric units 800mm width (factory fitted) PNC 912625 📮 • Stainless steel side kicking strips PNC 913685 • Stainless steel side panel, left and right, back-to-back, 800x800mm, flush-fitting (it should only be used against the wall, 1610mm width Stainless steel plinth, PNC 912821 against a niche and in between freestanding, 400mm width Electrolux Professional thermaline Connecting rail kit: modular 80 (on the left) to ProThermetic tilting PNC 912971 📮 and ProThermetic appliances and external appliances - provided that (on the right), ProThermetic these have at least the same stationary (on the left) to dimensions) ProThermetic (on the right) • Connecting rail kit: modular 80 PNC 912972 📮 (on the right) to ProThermetic tilling (on the left), ProThermetic stationary (on the right) to ProThermetic (on the left) PNC 913109 📮 Endrail kit, flush-fitting, left • Endrail kit, flush-fitting, right PNC 913110 • Filter for deep fat fryer oil PNC 913146 🔲 collection basin PNC 913152 🔲 • 2 baskets for 14tl deep fat fryer 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 Stainless steel side panel, right, PNC 913217 🔲 h=800 PNC 913227 🔲 T-connection rail for back-toback installations without backsplash (to be ordered as Scode) PNC 913230 📮 Insert profile D=800mm • Energy optimizer kit 18A - factory PNC 913245 fitted

