

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



588331 (MAFGFBDDAO)

14lt 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.

MODEL # NAME # SIS # AIA #	TEM #
SIS #	MODEL #
	NAME #
AIA #	SIS #
	4IA #

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 silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent 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.
- 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:





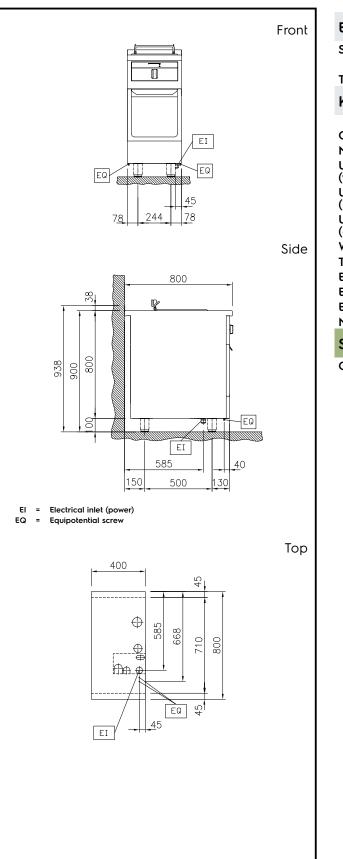
Sustainability

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



Electrolux PROFESSIONAL

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



Electric	
Supply voltage: 588331 (MAFGFBDDAO) Total Watts:	400 V/3N ph/50/60 Hz 10 kW
Key Information:	
Configuration: Number of wells: Usable well dimensions (width): Usable well dimensions (height): Usable well dimensions (depth): Well capacity: Thermostat Range: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight: Sustainability	On Base;One-Side Operated 1 240 mm 225 mm 380 mm 12 It MIN; 14 It MAX 100 °C MIN; 180 °C MAX 400 mm 800 mm 800 mm 65 kg
Current consumption:	14.4 Amps



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

Included Accessories

• 1 of 1 basket for 14tl deep fat fryer PNC 913151

Optional Accessories

Discharge vessel for 14 & 23lt fryers	PNC 911570	
Lid for discharge vessel 14 & 23lt fryers	PNC 911585	
Connecting rail kit for appliances with backsplash 800mm	PNC 912497	

- with backsplash, 800mm PNC 912522 Portioning shelf, 400mm width
- Portioning shelf, 400mm width PNC 912552
- Folding shelf, 300x800mm PNC 912577
- Folding shelf, 400x800mm PNC 912578
- Fixed side shelf, 200x800mm PNC 912583 PNC 912584
- Fixed side shelf, 300x800mm
- Fixed side shelf, 400x800mm PNC 912585
- Stainless steel front kicking strip, PNC 912594 400mm width
- PNC 912622 • Stainless steel side kicking strips left and right, against the wall, 800mm width
- Stainless steel side kicking strips PNC 912625 left and right, back-to-back, 1610mm width
- Stainless steel plinth, against PNC 912802 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, 400x800mm, for units PNC 913022 with backsplash
- Stainless steel panel, PNC 913094 800x800mm, against wall, left side
- Stainless steel panel, PNC 913098 800x800mm, flush-fitting, against wall, right side
- Endrail kit, flush-fitting, with PNC 913113 backsplash, left
- PNC 913114 • Endrail kit, flush-fitting, with backsplash, right
- 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 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 installations with backsplash	PNC 913226	
•	Insert profile D=800mm	PNC 913230	
•	Energy optimizer kit 18A - factory fitted	PNC 913245	
•	Side reinforced panel only in combination with side shelf for against the wall installations, left	PNC 913264	
•	Side reinforced panel only in combination with side shelf, for against the wall installations, right	PNC 913266	
٠	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	PNC 913685	

against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions)