

**Modular Cooking Range Line
 thermaline 85 - 23 liter Freestanding
 Gas Deep Fat Fryer, 1 Side with
 Backsplash**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



588632 (MBFDGBEDPO) 23-lt gas Deep Fat Fryer, one-side operated with backslash

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 and external heating elements allow easy cleaning. 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 thermostatic regulation of oil temperature up to a maximum of 185 °C. Electrical ignition powered by battery with thermocouple for added safety. Flame failure device on each burner, with safety thermostat and thermostatic 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. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX4 water resistant certification.
 Configuration: Freestanding, one side operated with backslash.

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.
- 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.
- 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 cross-section opening to easily clean the drainage system.
- Flame failure device on each burner.
- Safety thermostat and thermostatic control.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Electrical ignition powered by battery with thermocouple for added safety.
- 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
- IPx4 water protection.
- Internal frame for heavy duty sturdiness in stainless steel.

Included Accessories

- 1 of Pair of half size baskets for 23lt deep fat fryer PNC 913140

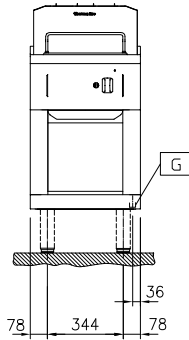
Optional Accessories

- Discharge vessel for 14 & 23lt fryers PNC 911570
- Lid for discharge vessel 14 & 23lt fryers PNC 911585
- Connecting rail kit for appliances with backslash, 850mm PNC 912498

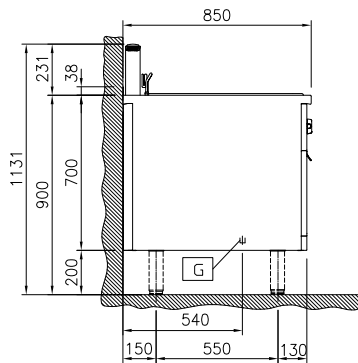
APPROVAL: _____

- | | | | | |
|--|------------|--------------------------|---|--------------------------|
| • Portioning shelf, 500mm width | PNC 912523 | <input type="checkbox"/> | • Stainless steel side panel, 850x700mm, PNC 913686 | <input type="checkbox"/> |
| • Portioning shelf, 500mm width | PNC 912553 | <input type="checkbox"/> | flush-fitting (it should only be used | |
| • Folding shelf, 300x850mm | PNC 912579 | <input type="checkbox"/> | against the wall, against a niche and in | |
| • Folding shelf, 400x850mm | PNC 912580 | <input type="checkbox"/> | between Electrolux Professional | |
| • Fixed side shelf, 200x850mm | PNC 912586 | <input type="checkbox"/> | thermaline and ProThermetic | |
| • Fixed side shelf, 300x850mm | PNC 912587 | <input type="checkbox"/> | appliances and external appliances - | |
| • Fixed side shelf, 400x850mm | PNC 912588 | <input type="checkbox"/> | provided that these have at least the | |
| • Stainless steel front kicking strip,
500mm width | PNC 912631 | <input type="checkbox"/> | same dimensions) | |
| • Stainless steel side kicking strip left and
right, wall mounted, 850mm width | PNC 912659 | <input type="checkbox"/> | | |
| • Stainless steel side kicking strip left and
right, back-to-back, 1700mm width | PNC 912662 | <input type="checkbox"/> | | |
| • Stainless steel plinth, against wall,
500mm width | PNC 912879 | <input type="checkbox"/> | | |
| • Stainless steel side panel, 850x700mm,
right side, against wall | PNC 913003 | <input type="checkbox"/> | | |
| • Stainless steel side panel, 850x700mm,
left side, against wall | PNC 913004 | <input type="checkbox"/> | | |
| • Back panel, 500x700mm, for units with
backsplash | PNC 913010 | <input type="checkbox"/> | | |
| • Endrail kit, flush-fitting, with backsplash,
left | PNC 913115 | <input type="checkbox"/> | | |
| • Endrail kit, flush-fitting, with backsplash,
right | PNC 913116 | <input type="checkbox"/> | | |
| • 1 full size basket for 23lt deep fat fryer | PNC 913141 | <input type="checkbox"/> | | |
| • Unclogging rod for 23lt deep fat fryer -
draining pipe | PNC 913142 | <input type="checkbox"/> | | |
| • Deflector for floured products - 23lt
deep fat fryer | PNC 913143 | <input type="checkbox"/> | | |
| • Sediment tray for 23lt deep fat fryer | PNC 913144 | <input type="checkbox"/> | | |
| • Filter for deep fat fryer oil collection
basin | PNC 913146 | <input type="checkbox"/> | | |
| • Endrail kit (12.5mm) for thermaline 85
units with backsplash, left | PNC 913206 | <input type="checkbox"/> | | |
| • Endrail kit (12.5mm) for thermaline 85
units with backsplash, right | PNC 913207 | <input type="checkbox"/> | | |
| • U-clamping rail for back-to-back
installations with backsplash | PNC 913226 | <input type="checkbox"/> | | |
| • Insert profile, d=850mm | PNC 913231 | <input type="checkbox"/> | | |
| • Side reinforced panel only in
combination with side shelf, for against
the wall installations, right | PNC 913261 | <input type="checkbox"/> | | |
| • Side reinforced panel only in
combination with side shelf, for against
the wall installations, left | PNC 913262 | <input type="checkbox"/> | | |
| • Additional wall mounting fixation - US | PNC 913640 | <input type="checkbox"/> | | |
| • Stainless steel lower side panel
(12,5mm), 850x300mm, left side, wall
mounted | PNC 913641 | <input type="checkbox"/> | | |
| • Stainless steel lower side panel
(12,5mm), 850x300mm, right side, wall
mounted | PNC 913642 | <input type="checkbox"/> | | |
| • Wall mounting kit for units - TL85/90 -
Factory Fitted (H=700) | PNC 913655 | <input type="checkbox"/> | | |
| • Stainless steel dividing panel,
850x700mm, (it should only be used
between Electrolux Professional
thermaline Modular 85 and thermaline
C85) | PNC 913670 | <input type="checkbox"/> | | |

Front

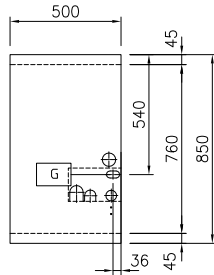


Side



EQ = Equipotential screw
G = Gas connection

Top



Gas

Gas Power:	
588632 (MBFDGBEDPO)	21 kW
Gas Type Option:	LPG; Natural Gas
Gas Inlet:	1/2"

Key Information:

Configuration:	On Base; One-Side Operated
Number of wells:	1
Usable well dimensions (width):	340 mm
Usable well dimensions (height):	250 mm
Usable well dimensions (depth):	400 mm
Well capacity:	20 lt MIN; 23 lt MAX
Thermostat Range:	120 °C MIN; 190 °C MAX
External dimensions, Width:	500 mm
External dimensions, Depth:	850 mm
External dimensions, Height:	700 mm
Net weight:	80 kg