ITEM #

MODEL #

NAME #

SIS #

AIA #

Modular Cooking Range Line thermaline 90 - 7 lt Well Freestanding Electric Deep Fat Fryer, 1 Side H=700

589296 (MCFAEADDAO)   7lt 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

- 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.
- IPX5 water resistance certification.
- 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.
- Deep drawn V-Shaped well.
- Large overflow stamped area, located around the well.
- External heating elements allow to easily clean 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.
- 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
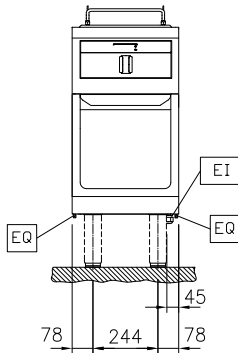- Internal frame for heavy duty sturdiness in stainless steel.

Sustainability

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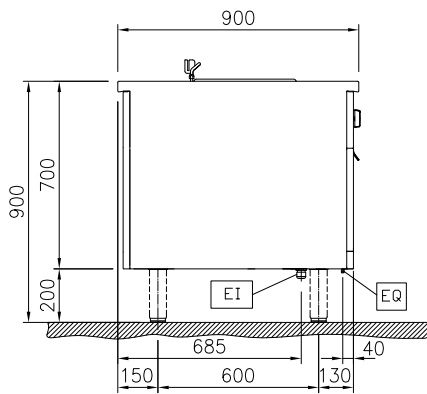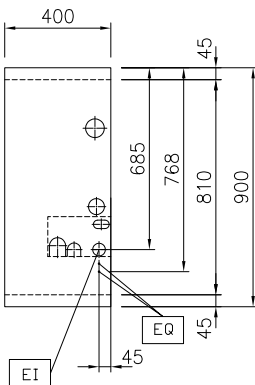- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

APPROVAL:

Front

Side

EI = Electrical inlet (power)
EQ = Equipotential screw

Top

Electric

Supply voltage:	
589296 (MCFAEADDAO)	400 V/3N ph/50/60 Hz
Total Watts:	5.4 kW

Key Information:

Configuration:	On Base;One-Side Operated
Number of wells:	1
Usable well dimensions (width):	240 mm
Usable well dimensions (height):	135 mm
Usable well dimensions (depth):	380 mm
Well capacity:	6 lt MIN; 7 lt MAX
Thermostat Range:	100 °C MIN; 180 °C MAX
External dimensions, Width:	400 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	700 mm
Net weight:	70 kg

Sustainability

Current consumption:	7.8 Amps

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Included Accessories

- 1 of Basket for 7tl deep fat fryer   PNC 913145
- 1 of Filter for 2x5 and 7lt deep fat PNC 913154
  fryer oil collection basin

Optional Accessories

- Connecting rail kit, 900mm   PNC 912502 ❏
- Stainless steel side panel,   PNC 912512 ❏
  900x700mm, freestanding
- Portioning shelf, 400mm width   PNC 912522 ❏
- Portioning shelf, 400mm width   PNC 912552 ❏
- Folding shelf, 300x900mm   PNC 912581 ❏
- Folding shelf, 400x900mm   PNC 912582 ❏
- Fixed side shelf, 200x900mm   PNC 912589 ❏
- Fixed side shelf, 300x900mm   PNC 912590 ❏
- Fixed side shelf, 400x900mm   PNC 912591 ❏
- Stainless steel front kicking strip,   PNC 912630 ❏
  400mm width
- Stainless steel side kicking strip   PNC 912657 ❏
  left and right, freestanding,
  900mm width
- Stainless steel side kicking strip   PNC 912663 ❏
  left and right, back-to-back,
  1810mm width
- Stainless steel plinth,   PNC 912954 ❏
  freestanding, 400mm width
- Connecting rail kit: modular 90   PNC 912975 ❏
  (on the left) to ProThermetic tilting
  (on the right), ProThermetic
  stationary (on the left) to
  ProThermetic tilting (on the right)
- Connecting rail kit: modular 80   PNC 912976 ❏
  (on the right) to ProThermetic
  tilting (on the left), ProThermetic
  stationary (on the right) to
  ProThermetic tilting (on the left)
- Endrail kit, flush-fitting, left   PNC 913111 ❏
- Endrail kit, flush-fitting, right   PNC 913112 ❏
- Endrail kit (12.5mm) for thermaline PNC 913202 ❏
  90 units, left
- Endrail kit (12.5mm) for thermaline PNC 913203 ❏
  90 units, right
- Stainless steel side panel, left,   PNC 913222 ❏
  H=700
- Stainless steel side panel, right,   PNC 913223 ❏
  H=700
- T-connection rail for back-to-   PNC 913227 ❏
  back installations without
  backsplash
- Insert profile d=900   PNC 913232 ❏
- Energy optimizer kit 14A - factory   PNC 913244 ❏
  fitted
- Endrail kit, (12.5mm), for back-to- PNC 913251 ❏
  back installation, left
- Endrail kit, (12.5mm), for back-to- PNC 913252 ❏
  back installation, right
- Endrail kit, flush-fitting, for back-   PNC 913255 ❏
  to-back installation, left

- Endrail kit, flush-fitting, for back-to-   PNC 913256 ❏
  back installation, right
- Side reinforced panel only in   PNC 913260 ❏
  combination with side shelf, for
  freestanding units
- Side reinforced panel only in   PNC 913275 ❏
  combination with side shelf, for
  back-to-back installations, left
- Side reinforced panel only in   PNC 913276 ❏
  combination with side shelf, for
  back-to-back installation, right
- Filter W=400mm   PNC 913663 ❏
- Stainless steel dividing panel,   PNC 913672 ❏
  900x700mm, (it should only be used
  between Electrolux Professional
  thermaline Modular 90 and
  thermaline C90)
- Stainless steel side panel,   PNC 913688 ❏
  900x700mm, flush-fitting (it should
  only be used against the wall,
  against a niche and in between
  Electrolux Professional thermaline
  and ProThermetic appliances and
  external appliances - provided that
  these have at least the same
  dimensions)

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