

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

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



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 "soft-touch" grip for easier handling and cleaning. The special design of the controls prevents infiltration of liquids or soil into vital components.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- 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.

#### 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



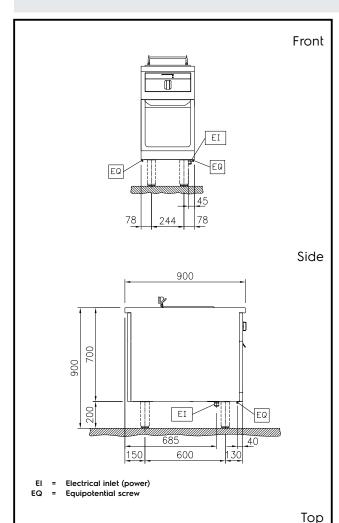
- Standby function for energy saving and fast recovery of maximum power.
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

#### APPROVAL:





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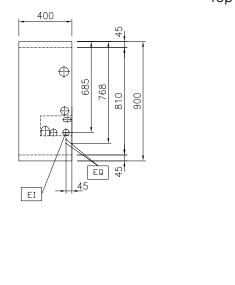


Supply voltage: 400 V/3N ph/50/60 Hz Total Watts: 5.4 kW **Key Information:** Number of wells: Usable well dimensions (width): 240 mm Usable well dimensions (height): 135 mm Usable well dimensions 380 mm (depth): Well capacity: 6 It MIN; 7 It MAX Thermostat Range: 100 °C MIN; 180 °C MAX External dimensions, Width: 400 mm External dimensions, Depth: 900 mm External dimensions, Height: 700 mm Net weight: 70 kg On Base;One-Side Configuration: Operated

Sustainability

Electric

Current consumption: 7.8 Amps











2025.07.17



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Included Accessories		• Endrail kit, flush-fitting, for back-to- PNC 913255 back installation, left	[
<ul> <li>1 of Basket for 7tl deep fat fryer</li> <li>1 of Filter for 2x5 and 7lt deep fat</li> </ul>	PNC 913145	• Endrail kit, flush-fitting, for back-to- PNC 913256 back installation, right	Į
fryer oil collection basin	1110 713134	<ul> <li>Side reinforced panel only in combination with side shelf, for</li> </ul>	Į
Optional Accessories		freestanding units	
<ul> <li>Connecting rail kit, 900mm</li> <li>Stainless steel side panel, 900x700mm, freestanding</li> </ul>	PNC 912502 PNC 912512	<ul> <li>Side reinforced panel only in combination with side shelf, for back-to-back installations, left</li> </ul>	[
• Portioning shelf, 400mm width	PNC 912522	• Side reinforced panel only in combination with side shelf, for	Į
Portioning shelf, 400mm width     Folding shelf, 700,000mm	PNC 912552	back-to-back installation, right	
<ul><li>Folding shelf, 300x900mm</li><li>Folding shelf, 400x900mm</li></ul>	PNC 912581 PNC 912582	• Filter W=400mm PNC 913663	Į
• Fixed side shelf, 200x900mm	PNC 912589	• Stainless steel dividing panel, PNC 913672	Į
• Fixed side shelf, 300x900mm	PNC 912590	900x700mm, (it should only be used between Electrolux Professional	
• Fixed side shelf, 400x900mm	PNC 912591	thermaline Modular 90 and	
<ul> <li>Stainless steel front kicking strip,</li> </ul>	PNC 912630	thermaline C90)	
400mm width		• Stainless steel side panel, PNC 913688	[
<ul> <li>Stainless steel side kicking strip left and right, freestanding, 900mm width</li> </ul>	PNC 912657	900x700mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline	
<ul> <li>Stainless steel side kicking strip left and right, back-to-back, 1810mm width</li> </ul>	PNC 912663	and ProThermetic appliances and external appliances - provided that these have at least the same	
<ul> <li>Stainless steel plinth, freestanding, 400mm width</li> </ul>	PNC 912954	dimensions)	
<ul> <li>Connecting rail kit: modular 90         <ul> <li>(on the left) to ProThermetic tilting</li> <li>(on the right), ProThermetic</li> <li>stationary (on the left) to</li> <li>ProThermetic tilting (on the right)</li> </ul> </li> </ul>	PNC 912975		
<ul> <li>Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left)</li> </ul>	PNC 912976		
<ul> <li>Endrail kit, flush-fitting, left</li> </ul>	PNC 913111		
<ul> <li>Endrail kit, flush-fitting, right</li> </ul>	PNC 913112		
• Endrail kit (12.5mm) for thermaline 90 units, left			
• Endrail kit (12.5mm) for thermaline 90 units, right	PNC 913203		
<ul> <li>Stainless steel side panel, left, H=700</li> </ul>	PNC 913222		
<ul> <li>Stainless steel side panel, right, H=700</li> </ul>	PNC 913223		
<ul> <li>T-connection rail for back-to- back installations without backsplash (to be ordered as S- code)</li> </ul>	PNC 913227		
• Insert profile d=900	PNC 913232		
• Energy optimizer kit 14A - factory fitted	PNC 913244		
• Endrail kit, (12.5mm), for back-to- back installation, left	PNC 913251		
• Endrail kit, (12.5mm), for back-to- back installation, right	PNC 913252		



