

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: the 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



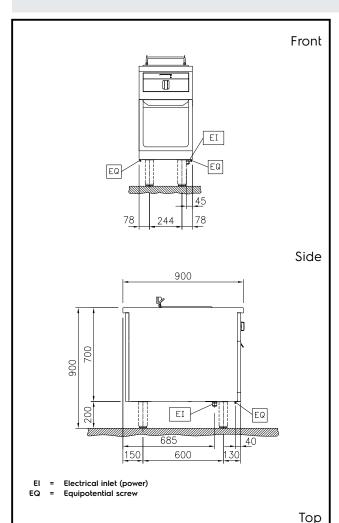
- Standby function for energy saving and fast recovery of maximum power.
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

APPROVAL:





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Electric 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 lt MIN; 7 lt MAX

Thermostat Range: 100 °C MIN; 180 °C MAX External dimensions, Width: 400 mm

External dimensions, Depth: 900 mm

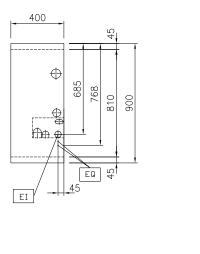
External dimensions, Height: 700 mm

Net weight: 70 kg

On Base;One-Side Operated

Sustainability

Current consumption: 7.8 Amps







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Included Accessories		 Endrail kit, flush-fitting, for back-to- back installation, left 	PNC 913255
1 of Basket for 7tl deep fat fryer1 of Filter for 2x5 and 7lt deep fat	PNC 913145 PNC 913154	 Endrail kit, flush-fitting, for back-to- back installation, right 	PNC 913256
fryer oil collection basin Optional Accessories		 Side reinforced panel only in combination with side shelf, for freestanding units 	PNC 913260
Connecting rail kit, 900mmStainless steel side panel, 900x700mm, freestanding	PNC 912502 PNC 912512	 Side reinforced panel only in combination with side shelf, for back-to-back installations, left 	PNC 913275
 Portioning shelf, 400mm width Portioning shelf, 400mm width 	PNC 912522 PNC 912552	 Side reinforced panel only in combination with side shelf, for back-to-back installation, right 	PNC 913276
Folding shelf, 300x900mmFolding shelf, 400x900mm	PNC 912581 PNC 912582	Filter W=400mm Stainless should dividing panel	PNC 913663 PNC 913672
 Fixed side shelf, 200x900mm Fixed side shelf, 300x900mm Fixed side shelf, 400x900mm 	PNC 912589 PNC 912590 PNC 912591	Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)	FINC 913072
 Stainless steel front kicking strip, 400mm width 	PNC 912630	Stainless steel side panel,	PNC 913688
 Stainless steel side kicking strip left and right, freestanding, 900mm width 	PNC 912657	900x700mm, flush-fitting (it should only be used against the wall, against a niche and in between	
 Stainless steel side kicking strip left and right, back-to-back, 1810mm width 	PNC 912663	Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same	
 Stainless steel plinth, freestanding, 400mm width 	PNC 912954	dimensions)	
 Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) 	PNC 912975		
 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) 	PNC 912976		
 Endrail kit, flush-fitting, left 	PNC 913111		
Endrail kit, flush-fitting, right	PNC 913112		
• Endrail kit (12.5mm) for thermaline 90 units, left	PNC 913202		
• Endrail kit (12.5mm) for thermaline 90 units, right	PNC 913203		
 Stainless steel side panel, left, H=700 	PNC 913222		
 Stainless steel side panel, right, H=700 	PNC 913223		
 T-connection rail for back-to- back installations without backsplash (to be ordered as S- code) 	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		





