

### Modular Cooking Range Line thermaline 90 - 2x7 lt Wells Freestanding Electric Deep Fat Fryer, 1 Side H=700

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



589298 (MCFBEADDAO)

5+5lt 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). Direct oil heating system with electric elements inside the frying well. 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.
- Large overflow stamped area, located around the well.
- Direct oil heating system with electric elements inside the frying well.
- 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



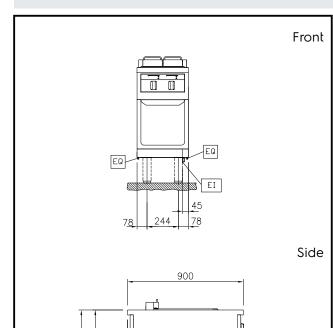
- Standby function for energy saving and fast recovery of maximum power.
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

#### APPROVAL:



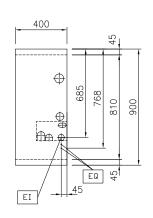


## Modular Cooking Range Line thermaline 90 - 2x7 It Wells Freestanding Electric Deep Fat Fryer, 1 Side H=700



EI = Electrical inlet (power)
EQ = Equipotential screw

900



ΕI

600

EQ

Top

\_40

**Electric** 

Supply voltage: 400 V/3N ph/50/60 Hz

Total Watts: 12 kW

**Key Information:** 

Number of wells: 2

Usable well dimensions

(width): 140 mm

Usable well dimensions

(height): 230 mm

Usable well dimensions

(depth): 345 mm

Well capacity: 4 It MIN; 5 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: 65 kg

On Base;One-Side Operated

omgoration:

Sustainability

Current consumption: 17.3 Amps





# Modular Cooking Range Line thermaline 90 - 2x7 lt Wells Freestanding Electric Deep Fat Fryer, 1 Side H=700

_				• Side reinforced panel only in PNC 913275	
<ul><li>Included Accessories</li><li>I of Pair of baskets for 2x5lt deep fat PNC 913035</li></ul>				combination with side shelf, for back-to- back installations, left	
fryer			• Side reinforced panel only in PNC 913276		
•	2 of Filter for 2x5 and 7lt deep fat fryer oil collection basin	PNC 913154		combination with side shelf, for back-to- back installation, right	
(	Optional Accessories				
	Connecting rail kit, 900mm	PNC 912502		<ul> <li>Stainless steel dividing panel, 900x700mm, (it should only be used</li> </ul>	
	Stainless steel side panel,	PNC 912512		between Electrolux Professional	
	900x700mm, freestanding			thermaline Modular 90 and thermaline	
•	Portioning shelf, 400mm width	PNC 912522		C90)	
•	Portioning shelf, 400mm width	PNC 912552		<ul> <li>Stainless steel side panel, 900x700mm, PNC 913688 flush-fitting (it should only be used</li> </ul>	
•	Folding shelf, 300x900mm	PNC 912581		against the wall, against a niche and in	
•	Folding shelf, 400x900mm	PNC 912582		between Electrolux Professional	
•	Fixed side shelf, 200x900mm	PNC 912589		thermaline and ProThermetic	
•	Fixed side shelf, 300x900mm	PNC 912590		appliances and external appliances - provided that these have at least the	
•	Fixed side shelf, 400x900mm	PNC 912591		same dimensions)	
•	Stainless steel front kicking strip, 400mm width	PNC 912630		,	
•	Stainless steel side kicking strip left and right, freestanding, 900mm width	PNC 912657			
•	Stainless steel side kicking strip left and right, back-to-back, 1810mm width	PNC 912663			
•	Stainless steel plinth, freestanding, 400mm width	PNC 912954			
•	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				
•	Endrail kit (12.5mm) for thermaline 90 units, right	PNC 913203			
	•	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 18A - factory fitted	PNC 913245			
	Endrail kit, (12.5mm), for back-to- back installation, left	PNC 913251			
	Endrail kit, (12.5mm), for back-to- back installation, right	PNC 913252	_		
	Endrail kit, flush-fitting, for back-to- back installation, left	PNC 913255			
	Endrail kit, flush-fitting, for back-to- back installation, right	PNC 913256			
•	Side reinforced panel only in combination with side shelf, for freestanding units	PNC 913260			

