

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



589299 (MCFBEBDDAO)

5+5lt electric Deep Fat Fryer, one-side operated with backsplash

# **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

with backsplash.

### APPROVAL:

TEM #
MODEL #
NAME #
SIS #
4IA #

## 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.
- 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

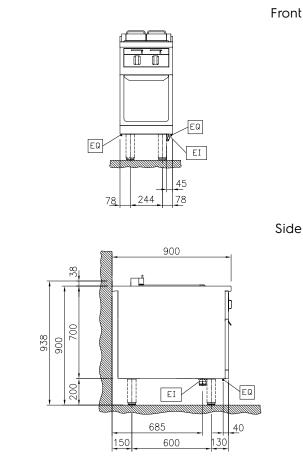
- 2 mm top in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top and 70 mm recessed plinth.
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- IPX5 water resistance certification.
- Internal frame for heavy duty sturdiness in stainless • steel.

## Sustainability

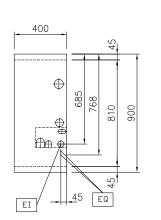
- Standby function for energy saving and fast recovery of maximum power.
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

# Electrolux PROFESSIONAL

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El = Electrical inlet (power) EQ = Equipotential screw





Electric	
Supply voltage: Total Watts:	400 V/3N ph/50/60 Hz 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 lt MIN; 5 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:	65 kg
	On Base;One-Side
Configuration:	Operated

## Sustainability

Current consumption:

17.3 Amps





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# **Included Accessories**

- 1 of Pair of baskets for 2x5lt deep PNC 913035 fat fryer
- 2 of Filter for 2x5 and 7lt deep fat PNC 913154 fryer oil collection basin

# **Optional Accessories**

- Connecting rail kit for appliances PNC 912499 with backsplash, 900mm
- 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 strips PNC 912660 left and right, against the wall, 900mm width
- Stainless steel side kicking strip PNC 912663 left and right, back-to-back, 1810mm width
- Stainless steel plinth, against PNC 912935 wall, 400mm width
- Connecting rail kit for appliances PNC 912981 with backsplash: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right)
- Connecting rail kit for appliances PNC 912982 with backsplash: modular 90 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left)
- Back panel, 400x700mm, for units PNC 913009 with backsplash
- Stainless steel panel, PNC 913101 900x700mm, against wall, left side
- Stainless steel panel, PNC 913105 900x700mm, against wall, right side
- Endrail kit, flush-fitting, with PNC 913117 🖵 backsplash, left
- Endrail kit, flush-fitting, with PNC 913118
- Endrail kit (12.5mm) for thermaline PNC 913208 90 units with backsplash, left
- Endrail kit (12.5mm) for thermaline PNC 913209 90 units with backsplash, right
- U-clamping rail for back-to-back PNC 913226 installations with backsplash (to be ordered as S-code)
- Insert profile d=900 PNC 913232 🗅



•	Energy optimizer kit 18A - factory fitted	PNC 913245	
•	Side reinforced panel only in combination with side shelf, for against the wall installations, left	PNC 913267	
•	Side reinforced panel only in combination with side shelf, for against the wall installations, right	PNC 913269	
•	Filter W=400mm	PNC 913663	
	Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)	PNC 913672	
•	Stainless steel side panel, 900x700mm, flush-fitting (it should only be used against the wall,	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)