

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

ITEM #
MODEL "
MODEL #
NAME #
CIC "
SIS #
AIA#



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.

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

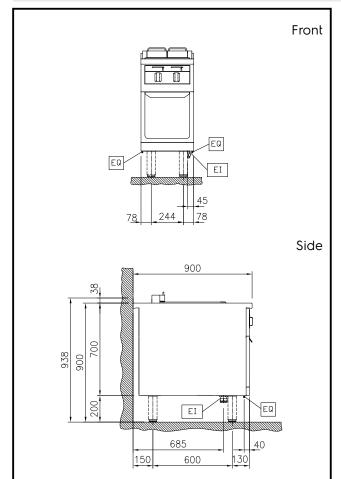


- Standby function for energy saving and fast recovery of maximum power.
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

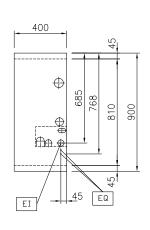
APPROVAL:







EI = Electrical inlet (power)
EQ = Equipotential screw



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

Configuration: Operated

Sustainability

Top

Current consumption: 17.3 Amps





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

• Energy optimizer kit 18A - factory PNC 913245 **Included Accessories** fitted • 1 of Pair of baskets for 2x5lt deep PNC 913035 Side reinforced panel only in PNC 913267 fat fryer combination with side shelf, for against the wall installations, left • 2 of Filter for 2x5 and 7lt deep fat PNC 913154 fryer oil collection basin • Side reinforced panel only in PNC 913269 combination with side shelf, for Optional Accessories against the wall installations, right Connecting rail kit for appliances PNC 912499 □ Filter W=400mm PNC 913663 with backsplash, 900mm • Stainless steel dividing panel, PNC 913672 • Portioning shelf, 400mm width PNC 912522 🔲 900x700mm, (it should only be used between Electrolux Professional • Portioning shelf, 400mm width PNC 912552 🔲 thermaline Modular 90 and PNC 912581 🔲 Folding shelf, 300x900mm thermaline C90) • Folding shelf, 400x900mm PNC 912582 🗆 PNC 913688 Stainless steel side panel, Fixed side shelf, 200x900mm PNC 912589 🔲 900x700mm, flush-fitting (it should • Fixed side shelf, 300x900mm PNC 912590 🔲 only be used against the wall, against a niche and in between Fixed side shelf, 400x900mm PNC 912591 🔲 Electrolux Professional thermaline • Stainless steel front kicking strip, PNC 912630 📮 and ProThermetic appliances and 400mm width external appliances - provided that PNC 912660 📮 • Stainless steel side kicking strips these have at least the same left and right, against the wall, dimensions) 900mm width Stainless steel side kicking strip PNC 912663 🔲 left and right, back-to-back, 1810mm width PNC 912935 📮 Stainless steel plinth, against 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 PNC 913105 🔲 Stainless steel panel, 900x700mm, against wall, right side Endrail kit, flush-fitting, with PNC 913117 backsplash, left • Endrail kit, flush-fitting, with PNC 913118 backsplash, right 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



PNC 913232 🔲

be ordered as S-code) • Insert profile d=900