

Modular Cooking Range Line thermaline 90 - 23 lt Well Freestanding Electric Deep Fat Fryer, 1 Side H=700

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



589300 (MCFCEAEDAO)

23It 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



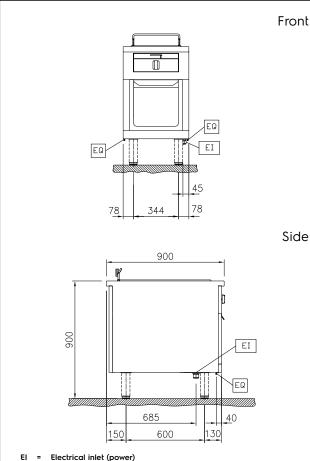
- Standby function for energy saving and fast recovery of maximum power.
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

APPROVAL:

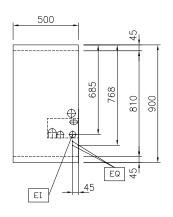




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EI = Electrical inlet (power)
EQ = Equipotential screw



Electric

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

Total Watts: 18 kW

Key Information:

Number of wells:

Usable well dimensions

(width): 340 mm

Usable well dimensions (height):

Usable well dimensions

 (depth):
 400 mm

 Well capacity:
 20 lt MIN: 23

Well capacity: 20 It MIN; 23 It MAX

Thermostat Range: 100 °C MIN; 180 °C MAX

250 mm

External dimensions, Width: 500 mm
External dimensions, Depth: 900 mm
External dimensions, Height: 700 mm
Net weight: 85 kg

On Base;One-Side Operated

comiguration.

Sustainability

Top

Current consumption: 26 Amps





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Included Accessories		• Stainless steel side panel, right, PNC 913223 H=700	
 1 of Pair of half size baskets for 23lt deep fat fryer 	PNC 913140	 T-connection rail for back-to-back PNC 913227 installations without backsplash (to be ordered as S-code) 	
Optional Accessories		• Insert profile d=900 PNC 913232	
 Discharge vessel for 14 & 23lt fryers 	PNC 911570	• Energy optimizer kit 32A - factory PNC 913247 fitted	
 Lid for discharge vessel 14 & 23lt fryers 		• Endrail kit, (12.5mm), for back-to-PNC 913251 back installation, left	
Connecting rail kit, 900mmStainless steel side panel,	PNC 912502 PNC 912512	 Endrail kit, (12.5mm), for back-to- back installation, right 	
900x700mm, freestandingPortioning shelf, 500mm width	PNC 912523	 Endrail kit, flush-fitting, for back-to-PNC 913255 back installation, left 	
 Portioning shelf, 500mm width 	PNC 912553	• Endrail kit, flush-fitting, for back-to- PNC 913256	
• Folding shelf, 300x900mm	PNC 912581	back installation, right	
 Folding shelf, 400x900mm 	PNC 912582	 Side reinforced panel only in combination with side shelf, for 	
• Fixed side shelf, 200x900mm	PNC 912589	freestanding units	
• Fixed side shelf, 300x900mm	PNC 912590	• Side reinforced panel only in PNC 913275	
Fixed side shelf, 400x900mmStainless steel front kicking strip,	PNC 912591 PNC 912631	combination with side shelf, for back-to-back installations, left	
500mm widthStainless steel side kicking strip left and right, freestanding,	PNC 912657	 Side reinforced panel only in combination with side shelf, for back-to-back installation, right 	
900mm width		• Filter W=500mm PNC 913664	
 Stainless steel side kicking strip left and right, back-to-back, 1810mm width 	PNC 912663	 Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional 	
 Stainless steel plinth, freestanding, 500mm width 	PNC 912955	thermaline Modular 90 and thermaline C90)	
 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	 Stainless steel side panel, 900x700mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline 	
 Connecting rail kit: modular 80 (on the right) to ProThermetic tilling (on the left), ProThermetic stationary (on the right) to ProThermetic tilling (on the left) 	PNC 912976	and ProThermetic appliances and external appliances - provided that these have at least the same dimensions)	
 Endrail kit, flush-fitting, left 	PNC 913111		
 Endrail kit, flush-fitting, right 	PNC 913112		
 1 full size basket for 23lt deep fat fryer 	PNC 913141		
 Unclogging rod for 23lt deep fat fryer - draining pipe 	PNC 913142		
 Deflector for floured products - 23lt deep fat fryer 	PNC 913143		
Sediment tray for 23lt deep fat fryer	PNC 913144		
Filter for deep fat fryer oil collection basin	PNC 913146		
 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		

