

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

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**589302 (MCFDEADPO)**      23lt gas 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 thermostatic regulation of oil temperature up to a maximum of 185 °C. Electrical ignition powered by battery with thermocouple for added safety. Flame failure device on each burner, with safety thermostat and thermostatic 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. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX4 water resistant certification.  
 Configuration: Freestanding, One-side operated.

### Main Features

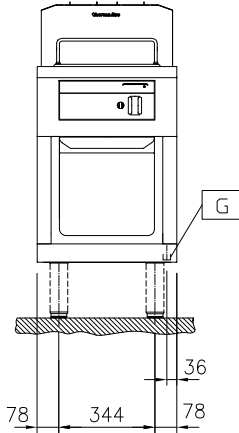
- All major components may be easily accessed from the front.
- THERMODUL connection system creates a seamless work top when units are connected to each other thus avoiding soil penetrating vital components and facilitating the removal of units in case of replacement or service.
- Metal knobs with embedded hygienic silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent infiltration of liquids or soil into vital components.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- 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.
- Flame failure device on each burner.
- Safety thermostat and thermostatic control.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Electrical ignition powered by battery with thermocouple for added safety.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.

### Construction

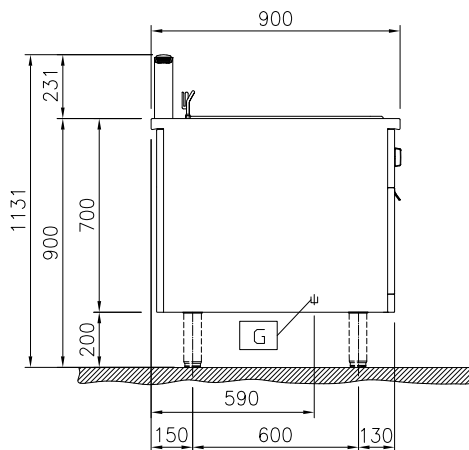
- 2 mm top in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top and 70 mm recessed plinth.
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- IPx4 water protection.
- Internal frame for heavy duty sturdiness in stainless steel.

APPROVAL: \_\_\_\_\_

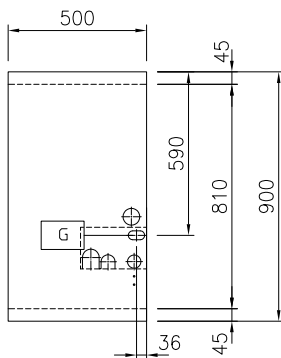
Front



Side



Top



EQ = Equipotential screw  
 G = Gas connection

### Gas

|                         |       |
|-------------------------|-------|
| <b>Gas Power:</b>       |       |
| 589302 (MCFDEAEDPO)     | 21 kW |
| <b>Gas Type Option:</b> |       |
| <b>Gas Inlet:</b>       | 1/2"  |

### Key Information:

|   |                           |
|---|---------------------------|
| <b>Configuration:</b>                   | On Base;One-Side Operated |
| <b>Number of wells:</b>                 | 1                         |
| <b>Usable well dimensions (width):</b>  | 340 mm                    |
| <b>Usable well dimensions (height):</b> | 250 mm                    |
| <b>Usable well dimensions (depth):</b>  | 400 mm                    |
| <b>Well capacity:</b>                   | 20 lt MIN; 23 lt MAX      |
| <b>Thermostat Range:</b>                | 120 °C MIN; 190 °C MAX    |
| <b>External dimensions, Width:</b>      | 500 mm                    |
| <b>External dimensions, Depth:</b>      | 900 mm                    |
| <b>External dimensions, Height:</b>     | 700 mm                    |
| <b>Net weight:</b>                      | 85 kg                     |

**Included Accessories**

- 1 of Pair of half size baskets for 23lt deep fat fryer PNC 913140

**Optional Accessories**

- Discharge vessel for 14 & 23lt fryers PNC 911570
- Lid for discharge vessel 14 & 23lt fryers PNC 911585
- Connecting rail kit, 900mm PNC 912502
- Stainless steel side panel, 900x700mm, freestanding PNC 912512
- Portioning shelf, 500mm width PNC 912523
- Portioning shelf, 500mm width PNC 912553
- 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, 500mm width PNC 912631
- 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, 500mm width PNC 912955
- 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
- 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

- Stainless steel side panel, right, H=700 PNC 913223
- T-connection rail for back-to-back installations without backsplash PNC 913227
- Insert profile d=900 PNC 913232
- 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
- Side reinforced panel only in combination with side shelf, for back-to-back installations, left PNC 913275
- Side reinforced panel only in combination with side shelf, for back-to-back installation, right PNC 913276
- 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, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions) PNC 913688