

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

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



589303 (MCFDEBEDPO)

23It gas 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). 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: Free standing, 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 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:





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

## Front Side 900 1131 700 900 Equipotential screw Gas connection Top 500 590 G AAA 4

Gas	
Gas Power: 589303 (MCFDEBEDPO) Gas Type Option:	21 kW
Gas Inlet:	1/2"
Key Information:	
Configuration:	On Base;One-Side Operated
Number of wells:	
Usable well dimensions (width):	340 mm
Usable well dimensions (height):	250 mm
Usable well dimensions (depth):	400 mm
Well capacity:	20 It MIN; 23 It MAX
Thermostat Range:	120 °C MIN; 190 °C MAX
External dimensions, Width:	500 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	700 mm
Net weight:	85 kg





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Included Accessories			• Sediment tray for 23lt deep fat fryer		
	PNC 913140		basin	PNC 913146	
•		•	• Endrail kit (12.5mm) for thermaline 90 units with backsplash, left	PNC 913208	
Optional Accessories • Discharge vessel for 14 & 231t	PNC 911570	<b>u</b> '	<ul> <li>Endrail kit (12.5mm) for thermaline 90 units with backsplash, right</li> </ul>	PNC 913209	
fryers • Lid for discharge vessel 14 & 23lt	PNC 911585		<ul> <li>U-clamping rail for back-to-back installations with backsplash</li> </ul>	PNC 913226	
fryers			• Insert profile d=900	PNC 913232	
<ul> <li>Connecting rail kit for appliances with backsplash, 900mm</li> </ul>		<u> </u>	Side reinforced panel only in combination with side shelf, for	PNC 913267	
<ul> <li>Portioning shelf, 500mm width</li> </ul>	PNC 912523		against the wall installations, left		
<ul> <li>Portioning shelf, 500mm width</li> </ul>	PNC 912553		Side reinforced panel only in	PNC 913269	
<ul> <li>Folding shelf, 300x900mm</li> </ul>	PNC 912581		combination with side shelf, for		
<ul> <li>Folding shelf, 400x900mm</li> </ul>	PNC 912582		against the wall installations, right		
<ul> <li>Fixed side shelf, 200x900mm</li> </ul>	PNC 912589		<ul> <li>Additional wall mounting fixation -</li> </ul>	PNC 913640	
<ul> <li>Fixed side shelf, 300x900mm</li> </ul>	PNC 912590		US		_
<ul> <li>Fixed side shelf, 400x900mm</li> </ul>	PNC 912591		• Stainless steel lower side panel	PNC 913643	
<ul> <li>Stainless steel front kicking strip, 500mm width</li> </ul>	PNC 912631		(12,5mm), 900x300mm, left side, wall mounted	DVIO 017///	
<ul> <li>Stainless steel side kicking strips left and right, against the wall, 900mm width</li> </ul>	PNC 912660		<ul> <li>Stainless steel lower side panel (12,5mm), 900x300mm, right side, wall mounted</li> </ul>	PNC 913644	
Stainless steel side kicking strip	PNC 912663	_ '	• Wall mounting kit for units -	PNC 913655	
left and right, back-to-back, 1810mm width			TL85/90 - Factory Fitted (H=700)  • Stainless steel dividing panel,	PNC 913672	
<ul> <li>Stainless steel plinth, against wall, 500mm width</li> </ul>	PNC 912936		900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and		
Connecting rail kit for appliances     with hardsolved and the CO (or	PNC 912981		thermaline C90)		
with backsplash: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right)		•	<ul> <li>Stainless steel side panel, 900x700mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline</li> </ul>	PNC 913688	
<ul> <li>Connecting rail kit for appliances with backsplash: modular 90 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left)</li> </ul>	PNC 912982		and ProThermetic appliances and external appliances - provided that these have at least the same dimensions)		
Back panel, 500x700mm, for units with backsplash	PNC 913010				
<ul> <li>Stainless steel panel, 900x700mm, against wall, left side</li> </ul>	PNC 913101				
<ul> <li>Stainless steel panel, 900x700mm, against wall, right side</li> </ul>	PNC 913105				
<ul> <li>Endrail kit, flush-fitting, with backsplash, left</li> </ul>	PNC 913117				
Endrail kit, flush-fitting, with backsplash, right	PNC 913118				
• 1 full size basket for 23lt deep fat fryer	PNC 913141				
<ul> <li>Unclogging rod for 23lt deep fat fryer - draining pipe</li> </ul>	PNC 913142				
Deflector for floured products - 23lt deep fat fryer	PNC 913143				

