

# Modular Cooking Range Line thermaline 90 - 7 lt Well Freestanding Electric Deep Fat Fryer, 1 Side H=800

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



589453 (MCFAFADDAO)

7lt 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



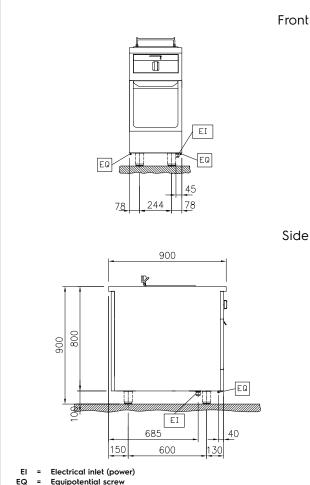
- Standby function for energy saving and fast recovery of maximum power.
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

#### APPROVAL:

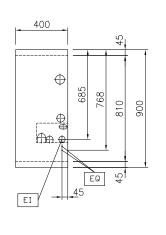




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Equipotential screw EQ



Electric

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

Total Watts: 5.4 kW

**Key Information:** 

Number of wells:

Usable well dimensions (width):

240 mm Usable well dimensions

(height):

Usable well dimensions 380 mm (depth):

Well capacity: 6 lt MIN; 7 lt MAX Thermostat Range: 100 °C MIN; 180 °C MAX

135 mm

External dimensions, Width: 400 mm External dimensions, Depth: 900 mm External dimensions, Height: 800 mm Net weight: 70 kg

On Base;One-Side

Configuration: Operated

Sustainability

Top

Current consumption: 7.8 Amps





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		Finding Lik Street Sitting South and the DNC 017055	
Included Accessories		<ul> <li>Endrail kit, flush-fitting, for back-to- back installation, left</li> </ul>	
<ul><li>1 of Basket for 7tl deep fat fryer</li><li>1 of Filter for 2x5 and 7lt deep fat</li></ul>	PNC 913145 PNC 913154	<ul> <li>Endrail kit, flush-fitting, for back-to- back installation, right</li> </ul>	
fryer oil collection basin  Optional Accessories		combination with side shelf, for	
Connecting rail kit, 900mm	PNC 912502	freestanding units	
Stainless steel side panel,     900x800mm, freestanding	PNC 912502 PNC 912511	<ul> <li>Side reinforced panel only in combination with side shelf, for back-to-back installations, left</li> </ul>	
<ul><li>Portioning shelf, 400mm width</li><li>Portioning shelf, 400mm width</li></ul>	PNC 912522 PNC 912552	combination with side shelf, for	
<ul> <li>Folding shelf, 300x900mm</li> </ul>	PNC 912581	back-to-back installation, right	_
• Folding shelf, 400x900mm	PNC 912582		
• Fixed side shelf, 200x900mm	PNC 912589		
• Fixed side shelf, 300x900mm	PNC 912590	900x800mm, (it should only be used between Electrolux Professional	
• Fixed side shelf, 400x900mm	PNC 912591	thermaline Modular 90 and	
	PNC 912594	thermaline C90)	
<ul> <li>Stainless steel front kicking strip, 400mm width</li> </ul>			
<ul> <li>Stainless steel side kicking strips left and right, freestanding, 900mm width</li> </ul>	PNC 912621	<ul><li>(factory fitted)</li><li>Stainless steel side panel,</li><li>PNC 913689</li></ul>	
<ul> <li>Stainless steel side kicking strips left and right, back-to-back, 1810mm width</li> </ul>	PNC 912627	900x800mm, flush-fitting (it should only be used against the wall, against a niche and in between	
• Stainless steel plinth, freestanding, 400mm width	PNC 912916	Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that	
<ul> <li>Connecting rail kit: modular 90         <ul> <li>(on the left) to ProThermetic tilting</li> <li>(on the right), ProThermetic</li> <li>stationary (on the left) to</li> <li>ProThermetic tilting (on the right)</li> </ul> </li> </ul>	PNC 912975	these have at least the same dimensions)	
<ul> <li>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)</li> </ul>	PNC 912976		
<ul> <li>Endrail kit, flush-fitting, left</li> </ul>	PNC 913111		
Endrail kit, flush-fitting, right	PNC 913112		
• Endrail kit (12.5mm) for thermaline 90 units, left	PNC 913202		
• Endrail kit (12.5mm) for thermaline 90 units, right	PNC 913203		
<ul> <li>Stainless steel side panel, left, H=800, flush</li> </ul>	PNC 913224		
<ul> <li>Stainless steel side panel, left, H=800, flush</li> </ul>	PNC 913225		
<ul> <li>T-connection rail for back-to- back installations without backsplash (to be ordered as S- code)</li> </ul>	PNC 913227		
<ul> <li>Insert profile d=900</li> </ul>	PNC 913232		
• Energy optimizer kit 14A - factory fitted	PNC 913244		
• Endrail kit, (12.5mm), for back-to- back installation, left	PNC 913251		
<ul> <li>Endrail kit, (12.5mm), for back-to- back installation, right</li> </ul>	PNC 913252		

