

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



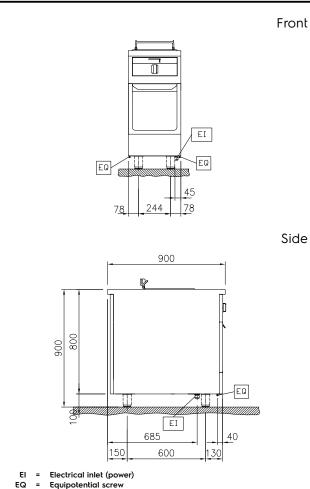
- Standby function for energy saving and fast recovery of maximum power.
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

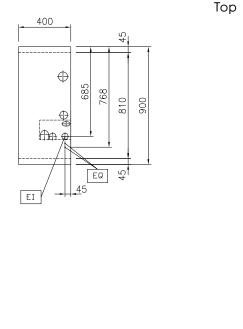
APPROVAL:





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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):

135 mm Usable well dimensions

380 mm (depth):

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

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

Current consumption: 7.8 Amps







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Included Accessories		 Endrail kit, flush-fitting, for back-to- back installation, left 	
 1 of Basket for 7tl deep fat fryer 1 of Filter for 2x5 and 7lt deep fat 	PNC 913145	 Endrail kit, flush-fitting, for back-to- back installation, right 	
fryer oil collection basin Optional Accessories	710101	 Side reinforced panel only in combination with side shelf, for freestanding units 	
 Connecting rail kit, 900mm Stainless steel side panel, 	PNC 912502 PNC 912511	Side reinforced panel only in combination with side shelf, for	
900x800mm, freestanding		back-to-back installations, left	
Portioning shelf, 400mm widthPortioning shelf, 400mm width	PNC 912522 PNC 912552	 Side reinforced panel only in combination with side shelf, for back-to-back installation, right 	
• Folding shelf, 300x900mm	PNC 912581	• Filter W=400mm PNC 913663	
Folding shelf, 400x900mmFixed side shelf, 200x900mm	PNC 912582 PNC 912589	• Stainless steel dividing panel, PNC 913673	
• 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	
 Stainless steel front kicking strip, 400mm width 	PNC 912594	thermaline C90) • Electric mainswitch 25A 4mm2 NM PNC 913676	
 Stainless steel side kicking strips left and right, freestanding, 900mm width 	PNC 912621	for modular H800 electric units (factory fitted) • Stainless steel side panel, PNC 913689	
Stainless steel side kicking strips left and right, back-to-back, 1810mm width	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	
 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	these have at least the same dimensions)	
 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		
 Endrail kit (12.5mm) for thermaline 90 units, left 	PNC 913202		
 Endrail kit (12.5mm) for thermaline 90 units, right 			
 Stainless steel side panel, left, H=800, flush 	PNC 913224		
 Stainless steel side panel, left, H=800, flush 	PNC 913225		
 T-connection rail for back-to- back installations without backsplash (to be ordered as S- code) 	PNC 913227		
 Insert profile d=900 	PNC 913232		
 Energy optimizer kit 14A - factory fitted 	PNC 913244		
 Endrail kit, (12.5mm), for back-to- back installation, left 	PNC 913251		
 Endrail kit, (12.5mm), for back-to- back installation, right 	PNC 913252		

