

## Modular Cooking Range Line thermaline 90 - 2x5 It Wells Freestanding Electric Deep Fat Fryer, 1 Side H=800

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



589455 (MCFBFADDAO)

5+5lt 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). Direct oil heating system with electric elements inside the frying well. 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: the 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.
- Large overflow stamped area, located around the well.
- Direct oil heating system with electric elements inside the frying well.
- 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



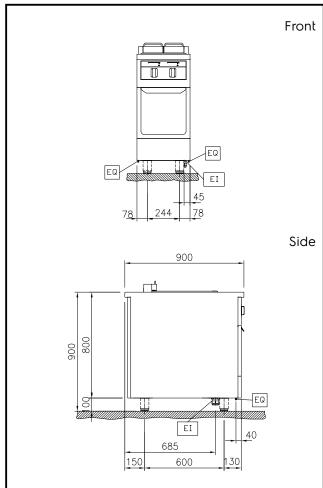
- Standby function for energy saving and fast recovery of maximum power.
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

#### APPROVAL:

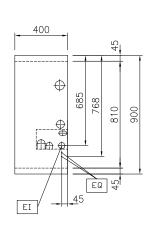




## Modular Cooking Range Line thermaline 90 - 2x5 It Wells Freestanding Electric Deep Fat Fryer, 1 Side H=800



EI = Electrical inlet (power)
EQ = Equipotential screw



**Electric** 

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

Total Watts: 12 kW

**Key Information:** 

Number of wells: 2

Usable well dimensions

(width): 140 mm

Usable well dimensions

(height): 230 mm

Usable well dimensions

(**depth**): 345 mm

Well capacity: 4 It MIN; 5 It 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: 65 kg

On Base;One-Side Operated

Sustainability

Top

Current consumption: 17.3 Amps





# Modular Cooking Range Line thermaline 90 - 2x5 It Wells Freestanding Electric Deep Fat Fryer, 1 Side H=800

Included Accessories		•	<ul> <li>Endrail kit, flush-fitting, for back-to- back installation, left</li> </ul>	
• 1 of Pair of baskets for 2x5lt deep PNC 913035 fat fryer			<ul> <li>Endrail kit, flush-fitting, for back-to- back installation, right</li> </ul>	
<ul> <li>2 of Filter for 2x5 and 7lt deep fat PNC 913154 fryer oil collection basin</li> </ul>			<ul> <li>Side reinforced panel only in combination with side shelf, for freestanding units</li> <li>PNC 913259</li> </ul>	
Optional Accessories			•	
<ul><li>Connecting rail kit, 900mm</li><li>Stainless steel side panel,</li></ul>	PNC 912502 PNC 912511		combination with side shelf, for back-to-back installations, left	
<ul><li>900x800mm, freestanding</li><li>Portioning shelf, 400mm width</li></ul>	PNC 912522		combination with side shelf, for	
<ul> <li>Portioning shelf, 400mm width</li> </ul>	PNC 912552		back-to-back installation, right	
<ul> <li>Folding shelf, 300x900mm</li> </ul>	PNC 912581			
• Folding shelf, 400x900mm	PNC 912582			
• Fixed side shelf, 200x900mm	PNC 912589		900x800mm, (it should only be used	
			between Electrolux Professional	
• Fixed side shelf, 300x900mm	PNC 912590		thermaline Modular 90 and	
<ul> <li>Fixed side shelf, 400x900mm</li> </ul>	PNC 912591		thermaline C90)	_
<ul> <li>Stainless steel front kicking strip, 400mm width</li> </ul>	PNC 912594		for modular H800 electric units	
<ul> <li>Stainless steel side kicking strips left and right, freestanding, 900mm width</li> </ul>	PNC 912621		900x800mm, flush-fitting (it should	
<ul> <li>Stainless steel side kicking strips left and right, back-to-back, 1810mm width</li> </ul>	PNC 912627		only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and	
<ul> <li>Stainless steel plinth, freestanding, 400mm width</li> </ul>	PNC 912916		external appliances - provided that these have at least the same	
<ul> <li>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)</li> </ul>	PNC 912975		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			
<ul> <li>Endrail kit, flush-fitting, right</li> </ul>	PNC 913112			
• Endrail kit (12.5mm) for thermaline 90 units, left				
<ul> <li>Endrail kit (12.5mm) for thermaline 90 units, right</li> </ul>	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 18A - factory fitted	PNC 913245			
<ul> <li>Endrail kit, (12.5mm), for back-to- back installation, left</li> </ul>	PNC 913251			
<ul> <li>Endrail kit, (12.5mm), for back-to- back installation, right</li> </ul>	PNC 913252			







