

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



589456 (MCFBFBDDAO)

5+5It electric 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). 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 with backsplash.

ITEM #
MODEL #
NAME #
SIS #
AIA #

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.
- 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.

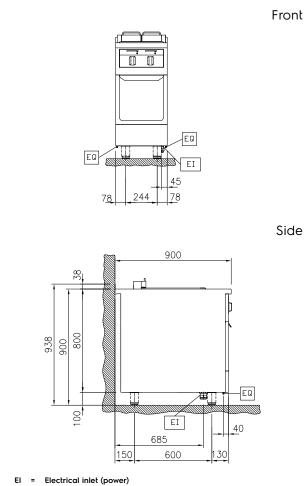
Sustainability

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

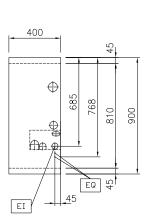
APPROVAL:

Electrolux PROFESSIONAL

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



EQ = Equipotential screw



Тор



Electric	
Supply voltage:	400 V/3N ph/50/60 Hz
Total Watts:	12 kW
Koy Information	
Key Information:	
Number of wells:	2
Usable well dimensions	
(width):	140 mm
Usable well dimensions	
(height):	230 mm
Usable well dimensions	7 / 5
(depth):	345 mm
Well capacity:	4 lt min; 5 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:	65 kg
	On Base;One-Side

Configuration:

Sustainability

Current consumption:

17.3 Amps

Operated



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

Included Accessories

- 1 of Pair of baskets for 2x5lt deep PNC 913035
 fat fryer
- 2 of Filter for 2x5 and 7lt deep fat PNC 913154 fryer oil collection basin

Optional Accessories

- Connecting rail kit for appliances PNC 912499 with backsplash, 900mm
- Portioning shelf, 400mm width PNC 912522
- Portioning shelf, 400mm width PNC 912552
- 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, PNC 912594 400mm width
- Stainless steel side kicking strips PNC 912624 left and right, against the wall, 900mm width
- Stainless steel side kicking strips PNC 912627 left and right, back-to-back, 1810mm width
- Stainless steel plinth, against PNC 912897 🗅 wall, 400mm width
- Stainless steel plinth, PNC 912916
- Connecting rail kit for appliances PNC 912981 with backsplash: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right)
- Connecting rail kit for appliances PNC 912982 with backsplash: modular 90 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left)
- Back panel, 400x800mm, for units PNC 913022 with backsplash
- Stainless steel panel, PNC 913102 900x800mm, against wall, left side
- Stainless steel panel, PNC 913106 900x800mm, against wall, right side
- Endrail kit, flush-fitting, with PNC 913117 Dacksplash, left
- Endrail kit, flush-fitting, with PNC 913118 Dacksplash, right
- Endrail kit (12.5mm) for thermaline PNC 913208 90 units with backsplash, left
- Endrail kit (12.5mm) for thermaline PNC 913209 90 units with backsplash, right
- U-clamping rail for back-to-back PNC 913226 installations with backsplash (to be ordered as S-code)



 Insert profile d=900 	PNC 913232	
 Energy optimizer kit 18A - factory fitted 	PNC 913245	
 Side reinforced panel only in combination with side shelf, for against the wall installations, left 	PNC 913268	
 Side reinforced panel only in combination with side shelf, for against the wall installations, right 	PNC 913270	
• Filter W=400mm	PNC 913663	

PNC 913676

- Filter W=400mm
- Electric mainswitch 25A 4mm2 NM for modular H800 electric units (factory fitted)

Modular Cooking Range Line thermaline 90 - 2x5 It Wells Freestanding Electric Deep Fat Fryer, 1 Side, Backsplash, H=800 The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.