

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

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



589456 (MCFBFBDDAO)

5+5lt 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.

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

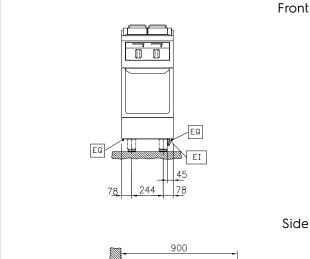


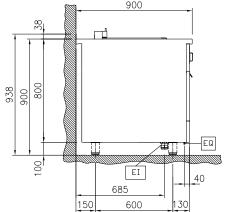
- Standby function for energy saving and fast recovery of maximum power.
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

APPROVAL:

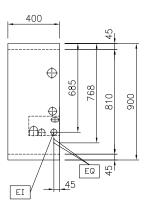








Electrical inlet (power) Equipotential screw



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

230 mm (height):

Usable well dimensions

345 mm (depth):

Well capacity: 4 lt MIN; 5 lt MAX Thermostat Range: 100 °C MIN; 180 °C MAX

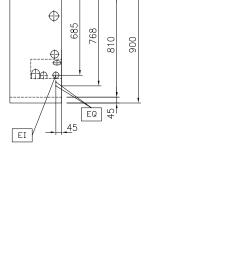
External dimensions, Width: 400 mm External dimensions, Depth: 900 mm External dimensions, Height: 800 mm Net weight: 65 kg

On Base;One-Side Configuration: Operated

Sustainability

Top

Current consumption: 17.3 Amps











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

Insert profile d=900 PNC 913232 **Included Accessories** PNC 913245 Energy optimizer kit 18A - factory • 1 of Pair of baskets for 2x5lt deep PNC 913035 fat fryer • Side reinforced panel only in PNC 913268 • 2 of Filter for 2x5 and 7lt deep fat PNC 913154 combination with side shelf, for fryer oil collection basin against the wall installations, left • Side reinforced panel only in PNC 913270 Optional Accessories combination with side shelf, for Connecting rail kit for appliances PNC 912499 □ against the wall installations, right with backsplash, 900mm PNC 913663 Filter W=400mm • Portioning shelf, 400mm width PNC 912522 🔲 PNC 913673 Stainless steel dividing panel, • Portioning shelf, 400mm width PNC 912552 🔲 900x800mm, (it should only be used PNC 912581 🔲 between Electrolux Professional Folding shelf, 300x900mm thermaline Modular 90 and • Folding shelf, 400x900mm PNC 912582 🔲 thermaline C90) PNC 912589 🔲 Fixed side shelf, 200x900mm • Electric mainswitch 25A 4mm2 NM PNC 913676 • Fixed side shelf, 300x900mm PNC 912590 🔲 for modular H800 electric units Fixed side shelf, 400x900mm PNC 912591 (factory fitted) • Stainless steel front kicking strip, PNC 912594 🔲 PNC 913689 Stainless steel side panel, 400mm width 900x800mm, flush-fitting (it should PNC 912624 📮 only be used against the wall, Stainless steel side kicking strips against a niche and in between left and right, against the wall, Electrolux Professional thermaline 900mm width and ProThermetic appliances and Stainless steel side kicking strips PNC 912627 🔲 external appliances - provided that left and right, back-to-back, these have at least the same 1810mm width dimensions) PNC 912897 🔲 Stainless steel plinth, against wall, 400mm width Stainless steel plinth, PNC 912916 freestanding, 400mm width 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 PNC 913106 📮 Stainless steel panel, 900x800mm, against wall, right side PNC 913117 Endrail kit, flush-fitting, with backsplash, left • Endrail kit, flush-fitting, with PNC 913118 backsplash, 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)