

Modular Cooking Range Line thermaline 90 - 23 lt Well Freestanding Electric Deep Fat Fryer, 1 Side H=800

ITEM #	
MODEL #	
NAME #	
SIS #	
	_
AIA#	



589457 (MCFCFAEDAO)

23It 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

 wall
- 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



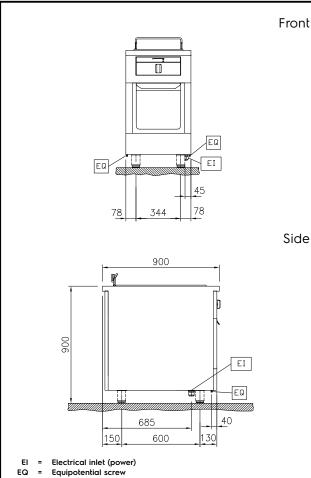
- Standby function for energy saving and fast recovery of maximum power.
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

APPROVAL:





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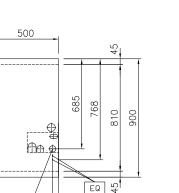
500 685 768 Ma . E0 12 Electric Supply voltage: 400 V/3N ph/50/60 Hz Total Watts: 18 kW **Key Information:** Number of wells: Usable well dimensions (width): 340 mm Usable well dimensions 250 mm (height): Usable well dimensions 400 mm (depth): Well capacity: 20 lt MIN; 23 lt MAX Thermostat Range: 100 °C MIN; 180 °C MAX External dimensions, Width: 500 mm External dimensions, Depth: 900 mm External dimensions, Height: 800 mm Net weight: 85 kg On Base;One-Side Configuration: Operated

26 Amps

Sustainability

Top

Current consumption:







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Included Accessories		• Stainless steel side panel, left, H=800, flush	PNC 913225	
 1 of Pair of half size baskets for 23lt deep fat fryer 	PNC 913140		PNC 913227	
Optional Accessories		•	PNC 913232	
 Discharge vessel for 14 & 23lt fryers 	PNC 911570		PNC 913247	
 Lid for discharge vessel 14 & 23lt fryers 		Endrail kit, (12.5mm), for back-to- back installation, left	PNC 913251	
Connecting rail kit, 900mmStainless steel side panel,	PNC 912502 PNC 912511	 Endrail kit, (12.5mm), for back-to- back installation, right 	PNC 913252	
900x800mm, freestandingPortioning shelf, 500mm width	PNC 912523	 Endrail kit, flush-fitting, for back-to- back installation, left 	PNC 913255	
Portioning shelf, 500mm width	PNC 912553		PNC 913256	
 Folding shelf, 300x900mm 	PNC 912581	back installation, right		
 Folding shelf, 400x900mm 			PNC 913259	
 Fixed side shelf, 200x900mm 	PNC 912589	combination with side shelf, for freestanding units		
 Fixed side shelf, 300x900mm 	PNC 912590	S .	PNC 913277	
 Fixed side shelf, 400x900mm 	PNC 912591	combination with side shelf, for	1110 710277	
 Stainless steel front kicking strip, 	PNC 912595	back-to-back installations, left		
500mm widthStainless steel side kicking strips left and right, freestanding,	PNC 912621	 Side reinforced panel only in combination with side shelf, for back-to-back installation, right 	PNC 913278	
900mm width		_	PNC 913664	
 Stainless steel side kicking strips left and right, back-to-back, 1810mm width 	PNC 912627	 Stainless steel dividing panel, 900x800mm, (it should only be used between Electrolux Professional 	PNC 913673	
 Stainless steel plinth, freestanding, 500mm width 	PNC 912917	thermaline Modular 90 and thermaline C90)		
 Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to 	PNC 912975	 Electric mainswitch 63A 10mm2 NM for modular H800 electric units (factory fitted) 	PNC 913677	
ProThermetic tilting (on the right) • Connecting rail kit: modular 80	PNC 912976	900x800mm, flush-fitting (it should	PNC 913689	
(on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left)	PINC 912970	only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that		
Endrail kit, flush-fitting, left	PNC 913111	these have at least the same		
 Endrail kit, flush-fitting, right 	PNC 913112	dimensions)		
• 1 full size basket for 23lt deep fat	PNC 913141			
fryerUnclogging rod for 23lt deep fat fryer - draining pipe	PNC 913142			
 Deflector for floured products - 23lt deep fat fryer 	PNC 913143			
Sediment tray for 23lt deep fat fryer	PNC 913144			
Filter for deep fat fryer oil collection basin	PNC 913146			
 Endrail kit (12.5mm) for thermaline 90 units, left 	PNC 913202			
 Endrail kit (12.5mm) for thermaline 90 units, right 	PNC 913203			
 Stainless steel side panel, left, H=800, flush 	PNC 913224			

