

## 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: 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.
- 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



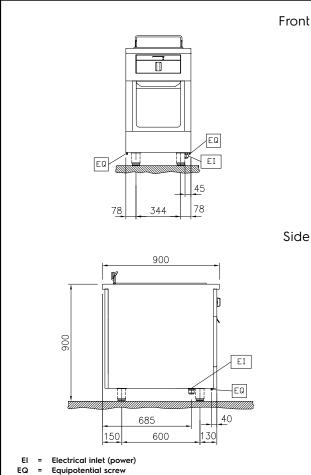
- Standby function for energy saving and fast recovery of maximum power.
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

#### APPROVAL:





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



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

Top

Sustainability

Current consumption:













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

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

