

## Modular Cooking Range Line thermaline 90 - 14 It Well Freestanding Electric Deep Fat Fryer, 1 Side, H=700

ITEM #	
MODEL #	
NAME #	
SIS #	
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AIA#	



589498 (MCFGEADDAO)

14lt 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**

- Deep drawn V-Shaped well.
- Large overflow stamped area, located around the well.
- External heating elements allow to easily clean the well.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Indirect oil heating system and uniform heat distribution to guarantee extended oil life.
- All major components may be easily accessed from the front.
- 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.
- 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.
- 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.
- 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



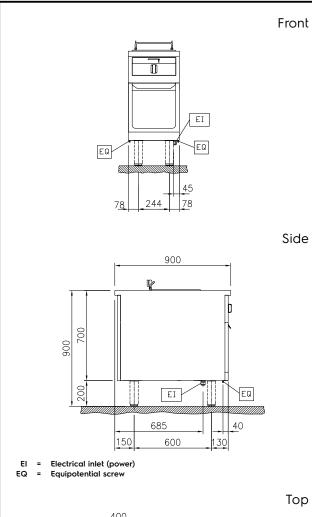
- Standby function for energy saving and fast recovery of maximum power.
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

#### APPROVAL:





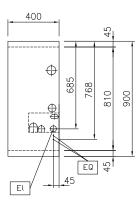
# Modular Cooking Range Line thermaline 90 - 14 It Well Freestanding Electric Deep Fat Fryer, 1 Side, H=700



Electric Supply voltage: 400 V/3N ph/50/60 Hz Total Watts: 10 kW **Key Information:** Number of wells: Usable well dimensions (width): 240 mm Usable well dimensions 225 mm (height): Usable well dimensions 380 mm (depth): Well capacity: 12 lt MIN; 14 lt MAX Thermostat Range: 100 °C MIN; 180 °C MAX External dimensions, Width: 400 mm External dimensions, Depth: 900 mm External dimensions, Height: 700 mm Net weight: 75 kg On Base;One-Side Configuration: Operated Sustainability

14.4 Amps

Current consumption:







# Modular Cooking Range Line thermaline 90 - 14 It Well Freestanding Electric Deep Fat Fryer, 1 Side, H=700

#### Endrail kit, (12.5mm), for back-to-PNC 913251 **Included Accessories** back installation, left • 1 of 1 basket for 14tl deep fat fryer PNC 913151 • Endrail kit, (12.5mm), for back-to-PNC 913252 back installation, right Optional Accessories • Endrail kit, flush-fitting, for back-to-PNC 913255 • Discharge vessel for 14 & 23lt PNC 911570 🔲 back installation, left fryers • Endrail kit, flush-fitting, for back-to-PNC 913256 • Lid for discharge vessel 14 & 23lt PNC 911585 🔲 back installation, right fryers PNC 913260 • Side reinforced panel only in • Connecting rail kit, 900mm PNC 912502 🔲 combination with side shelf, for • Stainless steel side panel, PNC 912512 🔲 freestanding units 900x700mm, freestanding PNC 913275 • Side reinforced panel only in combination with side shelf, for PNC 912522 🔲 Portioning shelf, 400mm width back-to-back installations, left • Portioning shelf, 400mm width PNC 912552 📮 PNC 913276 • Side reinforced panel only in Folding shelf, 300x900mm PNC 912581 🔲 combination with side shelf, for • Folding shelf, 400x900mm PNC 912582 🔲 back-to-back installation, right Fixed side shelf, 200x900mm PNC 912589 🔲 • Filter W=400mm PNC 913663 • Fixed side shelf, 300x900mm PNC 912590 📮 PNC 912591 • Fixed side shelf, 400x900mm • Stainless steel front kicking strip, PNC 912630 🗆 400mm width Stainless steel side kicking strip PNC 912657 📮 left and right, freestanding, 900mm width PNC 912663 📮 • Stainless steel side kicking strip left and right, back-to-back, 1810mm width Stainless steel plinth, PNC 912954 🔲 freestanding, 400mm width Connecting rail kit: modular 90 (on the left) to ProThermetic tilting PNC 912975 📮 (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) • Connecting rail kit: modular 80 PNC 912976 📮 (on the right) to ProThermetic tilling (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) Endrail kit, flush-fitting, left PNC 913111 • Endrail kit, flush-fitting, right PNC 913112 • Filter for deep fat fryer oil PNC 913146 🔲 collection basin PNC 913152 🔲 • 2 baskets for 14tl deep fat fryer Endrail kit (12.5mm) for thermaline PNC 913202 90 units, left Endrail kit (12.5mm) for thermaline PNC 913203 □ 90 units, right Stainless steel side panel, left, PNC 913222 🔲 H = 700 Stainless steel side panel, right, PNC 913223 🔲 H = 700PNC 913227 🔲 T-connection rail for back-toback installations without backsplash (to be ordered as Scode) PNC 913232 🚨 • Insert profile d=900 • Energy optimizer kit 18A - factory PNC 913245



fitted