

Modular Cooking Range Line thermaline 90 - 14 It Well Freestanding Electric Deep Fat Fryer, 1 Side, Backsplash, H=800

ITEM #
MODEL #
MODEL #
NAME #
SIS #
AIA#



589501 (MCFGFBDDAO)

14It 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). 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 with backsplash.

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

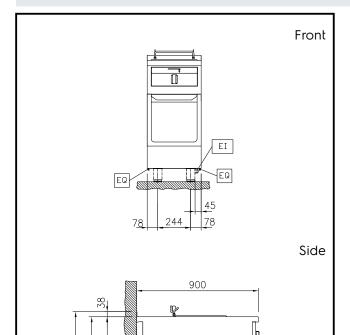


- Standby function for energy saving and fast recovery of maximum power.
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

APPROVAL:





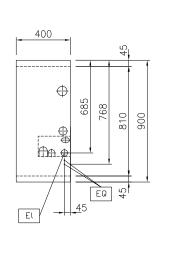


Electrical inlet (power) Equipotential screw

800 900

8

150



ΕI 685

Electric

400 V/3N ph/50/60 Hz Supply voltage:

225 mm

Total Watts: 10 kW

Key Information:

Number of wells:

Usable well dimensions

(width): 240 mm

Usable well dimensions (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 900 mm

External dimensions, Depth: External dimensions, Height: 800 mm Net weight: 75 kg

On Base;One-Side Configuration: Operated

Sustainability

Current consumption: 14.4 Amps



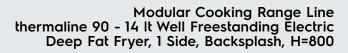






EQ

Top





			• Endrail kit (12.5mm) for thermaline 90 PNC 913209	
Included Accessories			units with backsplash, right	_
• 1 of 1 basket for 14tl deep fat fryer	PNC 913151		• U-clamping rail for back-to-back PNC 913226 installations with backsplash (to be	
Optional Accessories			ordered as S-code)	
 Discharge vessel for 14 & 23lt fryers 	PNC 911570		 Insert profile d=900 PNC 913232 Energy optimizer kit 18A - factory PNC 913245 	
 Lid for discharge vessel 14 & 23lt fryers 	PNC 911585		fitted • Side reinforced panel only in PNC 913268	_
• Connecting rail kit for appliances with backsplash, 900mm	PNC 912499		combination with side shelf, for against the wall installations, left	_
Portioning shelf, 400mm width	PNC 912522		• Side reinforced panel only in PNC 913270	
 Portioning shelf, 400mm width 	PNC 912552		combination with side shelf, for	
 Folding shelf, 300x900mm 	PNC 912581		against the wall installations, right	
 Folding shelf, 400x900mm 	PNC 912582		• Filter W=400mm PNC 913663	
• Fixed side shelf, 200x900mm	PNC 912589		• Stainless steel dividing panel, PNC 913673	
 Fixed side shelf, 300x900mm 	PNC 912590		900x800mm, (it should only be used between Electrolux Professional	
• Fixed side shelf, 400x900mm	PNC 912591		thermaline Modular 90 and	
 Stainless steel front kicking strip, 	PNC 912594		thermaline C90)	
400mm width Stainless steel side kicking strips	PNC 912624		 Electric mainswitch 25A 4mm2 NM PNC 913676 for modular H800 electric units 	
left and right, against the wall, 900mm width		_	(factory fitted) • Stainless steel side panel, PNC 913689	
 Stainless steel side kicking strips left and right, back-to-back, 1810mm width 	PNC 912627		900x800mm, flush-fitting (it should only be used against the wall, against a niche and in between	
 Stainless steel plinth, against wall, 400mm width 	PNC 912897		Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that	
 Stainless steel plinth, freestanding, 400mm width 	PNC 912916		these have at least the same dimensions)	
 Connecting rail kit for appliances 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 with backsplash: modular 90 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) 	PNC 912982			
 Back panel, 400x800mm, for units with backsplash 	PNC 913022			
 Stainless steel panel, 900x800mm, against wall, left side 	PNC 913102			
 Stainless steel panel, 900x800mm, against wall, right side 	PNC 913106			
Endrail kit, flush-fitting, with backsplash, left	PNC 913117			
Endrail kit, flush-fitting, with backsplash, right	PNC 913118			
Filter for deep fat fryer oil collection basin	PNC 913146			
 2 baskets for 14tl deep fat fryer Endrail kit (12.5mm) for thermaline 90 units with backsplash, left 	PNC 913152 PNC 913208			

