

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

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



589507 (MCFHFBDDPO)

14lt gas Deep Fat Fryer, oneside 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 thermostatic regulation of oil temperature up to a maximum of 185 °C. Electrical ignition powered by battery with thermocouple for added safety. Flame failure device on each burner, with safety thermostat and thermostatic 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. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

IPX4 water resistant certification.

Configuration: Free standing, One-side operated with backsplash.

Main Features

- 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 silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent 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.
- Electrical ignition powered by battery with thermocouple for added safety.
- 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.
- Large overflow stamped area, located around the well
- External heating elements allow to easily clean the well.
- Flame failure device on each burner.
- Deep drawn V-Shaped well.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Safety thermostat and thermostatic control.
- 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.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.

Construction

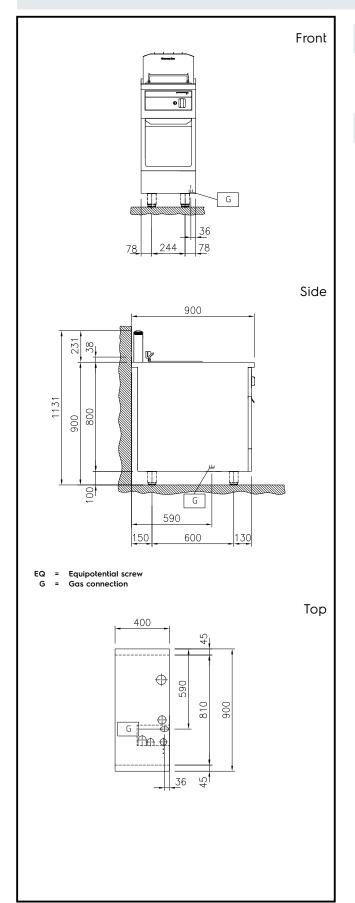
- 2 mm top in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth.
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Internal frame for heavy duty sturdiness in stainless steel.
- IPx4 water protection.

APPROVAL:





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



~		_
	$\boldsymbol{\alpha}$	ıc
u	•	

Gas Power:

589507 (MCFHFBDDPO) 14 kW

Gas Type Option:

Gas Inlet: 1/2"

Key Information:

On Base; One-Side Configuration:

Operated

Number of wells: Usable well dimensions

(width): 240 mm

Usable well dimensions 225 mm (height):

Usable well dimensions

(depth): 380 mm

Well capacity: 12 It MIN; 14 It MAX

Thermostat Range: 120 °C MIN; 190 °C MAX

External dimensions, Width: 400 mm External dimensions, Depth: 900 mm External dimensions, Height: 800 mm Net weight: 85 kg





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

			• 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	
Optional Accessories		_	• Insert profile d=900 PNC 913232	
 Discharge vessel for 14 & 23lt fryers 	PNC 911570		• Side reinforced panel only in combination with side shelf, for	
 Lid for discharge vessel 14 & 23lt fryers 			 against the wall installations, left Side reinforced panel only in PNC 913270 	
 Connecting rail kit for appliances with backsplash, 900mm 	PNC 912499		combination with side shelf, for against the wall installations, right	
 Portioning shelf, 400mm width 	PNC 912522		• Stainless steel dividing panel, PNC 913673	
 Portioning shelf, 400mm width 	PNC 912552		900x800mm, (it should only be used	
 Folding shelf, 300x900mm 	PNC 912581		between Electrolux Professional thermaline Modular 90 and	
 Folding shelf, 400x900mm 	PNC 912582		thermaline C90)	
 Fixed side shelf, 200x900mm 	PNC 912589		• Stainless steel side panel, PNC 913689	
 Fixed side shelf, 300x900mm 	PNC 912590		900x800mm, flush-fitting (it should	
 Fixed side shelf, 400x900mm 	PNC 912591		only be used against the wall,	
 Stainless steel front kicking strip, 400mm width 	PNC 912594		against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and	
 Stainless steel side kicking strips left and right, against the wall, 900mm width 	PNC 912624		external appliances - provided that these have at least the same dimensions)	
 Stainless steel side kicking strips left and right, back-to-back, 1810mm width 	PNC 912627		• Gas mainswitch for modular H800 PNC 913698 gas units (factory fitted)	
 Stainless steel plinth, against wall, 400mm width 	PNC 912897			
 Stainless steel plinth, freestanding, 400mm width 	PNC 912916			
 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	PNC 913152			
Endrail kit (12.5mm) for thermaline 90 units with backsplash, left	PNC 913208			

