

Modular Cooking Range Line thermaline 90 - 23 lt Well Freestanding Electric Deep Fat Fryer, 1 Side H=700-Marine

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



589826 (MCFCEAEDDM)

23It electric Deep Fat Fryer, one-side operated - Marine

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
 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



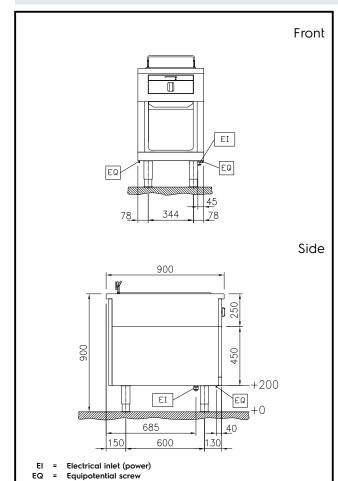
 Standby function for energy saving and fast recovery of maximum power.

APPROVAL:





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Electric

Supply voltage: 440 V/3 ph/50/60 Hz

Total Watts: 18 kW

Key Information:

Number of wells:

Usable well dimensions

(width): 340 mm

Usable well dimensions

(height): 250 mm

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: 700 mm Net weight: 85 kg

On Base;One-Side

Configuration: Operated

Sustainability

Top

Current consumption: 24 Amps





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Included Accessories		combination with side shelf, for	PNC 913275	
 1 of Pair of half size baskets for 23lt deep fat fryer 	PNC 913140	back-to-back installations, leftSide reinforced panel only in	PNC 913276	
Optional Accessories		combination with side shelf, for back-to-back installation, right		
Discharge vessel for 14 & 23lt fryers	PNC 911570		PNC 913643	
 Lid for discharge vessel 14 & 23lt fryers 	PNC 911585		PNC 913644	
Connecting rail kit, 900mm	PNC 912502	(12,5mm), 900x300mm, right side, wall mounted		
 Stainless steel side panel, 900x700mm, freestanding 	PNC 912512	Wall mounting kit for units -	PNC 913655	
 Portioning shelf, 500mm width 	PNC 912523	TL85/90 - Factory Fitted (H=700)	D) 10 017 / / /	
 Portioning shelf, 500mm width 	PNC 912553		PNC 913664	
 Folding shelf, 300x900mm 	PNC 912581	 Stainless steel dividing panel, 900x700mm, (it should only be used 	PNC 913672	
 Folding shelf, 400x900mm 	PNC 912582	between Electrolux Professional		
 Fixed side shelf, 200x900mm 	PNC 912589	thermaline Modular 90 and		
 Fixed side shelf, 300x900mm 	PNC 912590	thermaline C90)		
 Fixed side shelf, 400x900mm 	PNC 912591		PNC 913688	
 Endrail kit, flush-fitting, left 	PNC 913111	900x700mm, flush-fitting (it should only be used against the wall,		
 Endrail kit, flush-fitting, right 	PNC 913112	against a niche and in between		
 Pair of half size baskets for 23lt deep fat fryer 	PNC 913140	Electrolux Professional thermaline and ProThermetic appliances and		
 I full size basket for 23lt deep fat fryer 	PNC 913141	external appliances - provided that these have at least the same		
 Unclogging rod for 23lt deep fat fryer - draining pipe 	PNC 913142	dimensions)		
 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=700 	PNC 913222			
 Stainless steel side panel, right, H=700 	PNC 913223			
 T-connection rail for back-to- back installations without backsplash (to be ordered as S- code) 	PNC 913227			
• Endrail kit, (12.5mm), for back-to- back installation, left	PNC 913251			
 Endrail kit, (12.5mm), for back-to- back installation, right 	PNC 913252			
 Endrail kit, flush-fitting, for back- to-back installation, left 	PNC 913255			
 Endrail kit, flush-fitting, for back- to-back installation, right 	PNC 913256			
 Side reinforced panel only in combination with side shelf, for freestanding units 	PNC 913260			

