Electrolux PROFESSIONAL

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) 23lt 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 silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent infiltration of liquids or soil into vital components.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- IPX5 water resistance certification.
- 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.
- Standby function for energy saving and fast recovery of maximum power.
- 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.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.

Construction

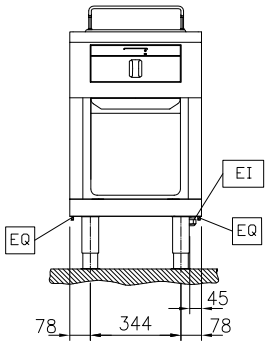
- 2 mm top in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth.
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Internal frame for heavy duty sturdiness in stainless steel.

APPROVAL:

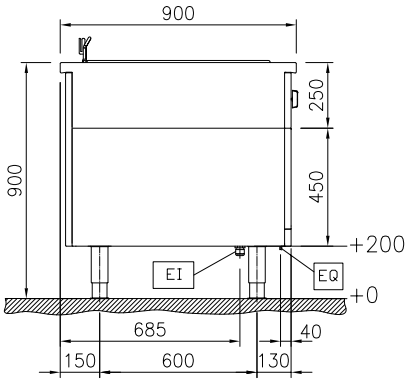
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Front

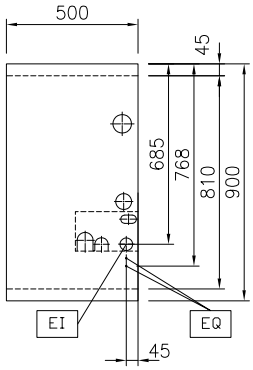


Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top



Electric

Supply voltage:	
589826 (MCFCEAEDDM)	440 V/3 ph/50/60 Hz
Current consumption:	24 Amps
Total Watts:	18 kW

Key Information:

Configuration:	On Base;One-Side Operated
Number of wells:	1
Usable well dimensions (width):	340 mm
Usable well dimensions (height):	250 mm
Usable well dimensions (depth):	400 mm
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

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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Included Accessories

- 1 of Pair of half size baskets for 23lt deep fat fryer — PNC 913140

Optional Accessories

- Discharge vessel for 14 & 23lt fryers — PNC 911570 ❑
- Lid for discharge vessel 14 & 23lt fryers — PNC 911585 ❑
- Connecting rail kit, 900mm — PNC 912502 ❑
- Stainless steel side panel, 900x700mm, freestanding — PNC 912512 ❑
- Portioning shelf, 500mm width — PNC 912523 ❑
- Portioning shelf, 500mm width — PNC 912553 ❑
- Folding shelf, 300x900mm — PNC 912581 ❑
- Folding shelf, 400x900mm — PNC 912582 ❑
- Fixed side shelf, 200x900mm — PNC 912589 ❑
- Fixed side shelf, 300x900mm — PNC 912590 ❑
- Fixed side shelf, 400x900mm — PNC 912591 ❑
- Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) — PNC 912975 ❑
- Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) — PNC 912976 ❑
- Endrail kit, flush-fitting, left — PNC 913111 ❑
- Endrail kit, flush-fitting, right — PNC 913112 ❑
- 1 full size basket for 23lt deep fat fryer — PNC 913141 ❑
- Unclogging rod for 23lt deep fat fryer - draining pipe — PNC 913142 ❑
- 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 — PNC 913227 ❑
- Insert profile d=900 — PNC 913232 ❑
- 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 ❑
- Side reinforced panel only in combination with side shelf, for back-to-back installations, left — PNC 913275 ❑
- Side reinforced panel only in combination with side shelf, for back-to-back installation, right — PNC 913276 ❑
- Set of 2 flanged feet for Marine appliances — PNC 913295 ❑
- Stainless steel lower side panel (12,5mm), 900x300mm, left side, wall mounted — PNC 913643 ❑
- Stainless steel lower side panel (12,5mm), 900x300mm, right side, wall mounted — PNC 913644 ❑
- Wall mounting kit for units - TL85/90 - Factory Fitted (H=700) — PNC 913655 ❑
- Filter W=500mm — PNC 913664 ❑
- Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90) — PNC 913672 ❑
- Stainless steel side panel, 900x700mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions) — PNC 913688 ❑

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