



**Electrolux**  
PROFESSIONAL

**Modular Cooking Range Line  
thermaline 85 - 23 liter Freestanding  
Electric Deep Fat Fryer, 1 Side,  
Backsplash**

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**588631** 23-lt electric deep fat fryer, one-side  
(MBFCGBEDAO) 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 2 mm and 3 mm in 1.4301 (AISI 304). 2 mm top in 1.4301 (AISI 304). Flat surface construction and external heating elements allow easy cleaning. 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**

- 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.
- 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.
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

**APPROVAL:** \_\_\_\_\_

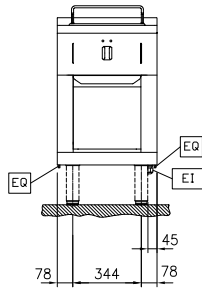


Experience the Excellence  
[www.electroluxprofessional.com](http://www.electroluxprofessional.com)  
ELUX\_EMAIL

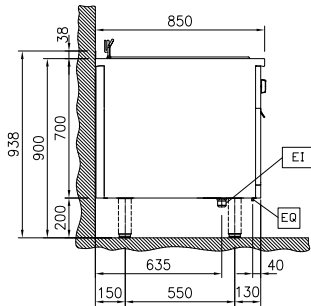
**Optional Accessories**

- Discharge vessel for 14 & 23lt fryers PNC 911570
- Lid for discharge vessel 14 & 23lt fryers PNC 911585
- Connecting rail kit for appliances with backsplash, 850mm PNC 912498
- Portioning shelf, 500mm width PNC 912523
- Portioning shelf, 500mm width PNC 912553
- Folding shelf, 300x850mm PNC 912579
- Folding shelf, 400x850mm PNC 912580
- Fixed side shelf, 200x850mm PNC 912586
- Fixed side shelf, 300x850mm PNC 912587
- Fixed side shelf, 400x850mm PNC 912588
- Stainless steel front kicking strip, 500mm width PNC 912631
- Stainless steel side kicking strip left and right, wall mounted, 850mm width PNC 912659
- Stainless steel side kicking strip left and right, back-to-back, 1700mm width PNC 912662
- Stainless steel plinth, against wall, 500mm width PNC 912879
- Stainless steel side panel, 850x700mm, right side, against wall PNC 913003
- Stainless steel side panel, 850x700mm, left side, against wall PNC 913004
- Back panel, 500x700mm, for tops and units with backsplash PNC 913010
- Endrail kit, flush-fitting, with backsplash, left PNC 913115
- Endrail kit, flush-fitting, with backsplash, right PNC 913116
- 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 85 units with backsplash, left PNC 913206
- Endrail kit (12.5mm) for thermaline 85 units with backsplash, right PNC 913207
- U-clamping rail for back-to-back installations with backsplash PNC 913226
- INSERT.PROFILE,D850,TL-OTHER BRANDS PNC 913231
- - NOT TRANSLATED - PNC 913247
- - NOT TRANSLATED - PNC 913261
- - NOT TRANSLATED - PNC 913262
- ADD. WALL MOUNT. FIXATION USA PNC 913640
- LOWER SIDE PANEL TL85 WALL MOUNT.(L)H300 PNC 913641
- LOWER SIDE PANEL TL85 WALL MOUNT.(R)H300 PNC 913642
- TL85/90 WALL MOUNTING KIT - UNITS H700 PNC 913655
- FILTER W=500MM PNC 913664
- STAINLESS STEEL DIVIDING PANEL 850X700MM LEFT/RIGHT PNC 913670
- STAINLESS STEEL SIDE COVER PANEL, FLUSH 850X700MM LEFT/RIGHT PNC 913686

Front

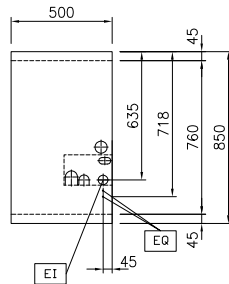


Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw

Top


**Electric**

Supply voltage: 400 V/3N ph/50/60 Hz  
 Total Watts: 18 kW

**Key Information:**

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: 850 mm  
 External dimensions, Height: 700 mm  
 Net weight: 80 kg  
 Configuration: On Base; One-Side Operated

**Sustainability**

Current consumption: 26 Amps