Electrolux PROFESSIONAL

Modular Cooking Range Line thermaline 85 - 2 Zone Full Surface Induction Top on Closed Base, 1 Side, Backsplash

588733 (MBJBGBEOAA) Free-zone Induction on closed base, 2 zones, 1-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. Free zone multi-coil glass ceramic surface without dead spots can host up to 8 pots&pans. Minimum cookware diameter is 7 mm. UI design to control each coil independently, power (W) and temperature settings are possible. Filters easy accessible for cleaning by user. Overheat protection switches off the supply in case of overheating. IPX5 water resistance certification. Configuration: Freestanding on closed compartment, with backsplash.

APPROVAL:

Main Features

- The free zone induction offers the possibility to use multiple pots and pans, even small sizes (min diameter 7 cm), thanks to the multi-coil system design that makes all the surface active, ideal for à la carte menu.
- The smooth glass-ceramic surface features limited temperature increase and it can be quickly and easily cleaned, thus providing maximum hygiene.
- 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.
- 360° round stepless metal knobs, working clock and anticlock wise for quick parameters selection and adjustment.
- Each zone is controlled by a touch-sensitive keypad with 7 touch buttons, 4 displays and a round knob. Each zone consistes in 4 coils, which can be individually controlled or bridged in 2, 3 or 4. Power (watts) or temperature (°C) can be selected. A function is also available to set and save 3 different configurations.
- Power setting from 25 to 2000 watt in 30 steps or temperature settings from 30 to 250° C in steps of 1°C.
- Electronic sensor, placed underneath the glass, below the coil center position, to precisely measure the temperature of the pan/pot bottom
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Heating system automatically switches off when pots and pans are removed.
- Low heat dissipation to the kitchen.

Construction

- 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.
- All major components may be easily accessed from the front, including the induction filters.
- 2 mm top in 1.4301 (AISI 304).
- Closed technical base, containing generators, ventilation system and filters.
- IPX5 water resistance certification.
- 6mm ceramic glass surface.

Sustainability

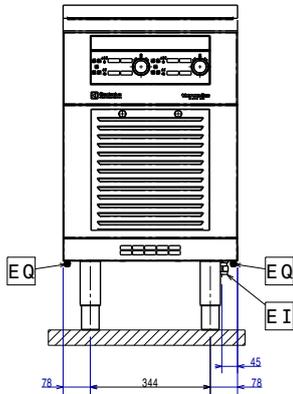- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

Optional Accessories

- Scraper for cook tops   PNC 910601 ❑
- Connecting rail kit for appliances   PNC 912498 ❑ with backsplash, 850mm
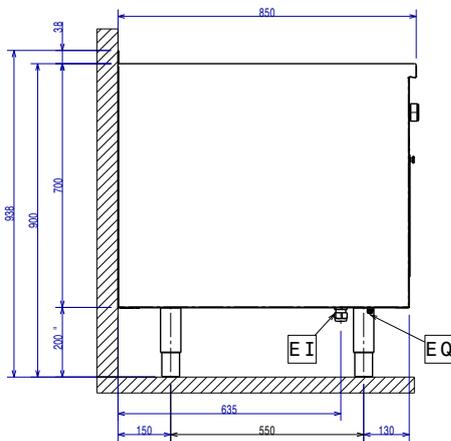- Portioning shelf, 500mm width   PNC 912523 ❑

- 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 (12mm) 850x700mm, right side, against wall — PNC 913003 ❏
- Stainless steel side panel (12mm) 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 ❏
- Endrail kit (12mm) for thermaline 85 units with backsplash, left — PNC 913206 ❏
- Endrail kit (12mm) 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 913261 ❏
- - NOT TRANSLATED - — PNC 913262 ❏
- STAINLESS STEEL DIVIDING PANEL 850X700MM LEFT/RIGHT — PNC 913670 ❏
- STAINLESS STEEL SIDE COVER PANEL, FLUSH 850X700MM LEFT/RIGHT — PNC 913686 ❏
- PEAK MANAGEMENT SYSTEM FOR FREE-ZONE INDUCTION, HALF MODULE (8 COILS) — PNC 921026 ❏

**Modular Cooking Range Line
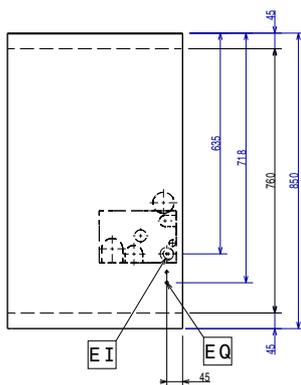thermaline 85 - 2 Zone Full Surface Induction Top on Closed Base, 1
Side, Backsplash**
The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

2026.02.20

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thermaline 85 - 2 Zone Full Surface Induction
Top on Closed Base, 1 Side, Backsplash

Front

Side

EI = **Electrical inlet (power)**
EQ = **Equipotential screw**

Top

Electric

Supply voltage:	400 V/3N ph/50/60 Hz
Total Watts:	16 kW

Key Information:

External dimensions, Width:	500 mm
External dimensions, Depth:	850 mm
External dimensions, Height:	700 mm
Net weight:	50 kg
Configuration:	On Base;One-Side Operated
Front Plates Power:	8 - 0 kW
Back Plates Power:	8 - kW
Front Plates dimensions:	320x320
Back Plates dimensions:	320x320

Sustainability

Current consumption:	21.5 Amps

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