

**Modular Cooking Range Line  
 thermaline 85 - Half Module  
 Freestanding Electric Fry Top, 1 Side with  
 Backsplash**

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

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

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

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

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



**588665** (MBHAGBDDAO) Electric fry top with smooth chrome plate, one-side operated with backsplash

**588669** (MBHCGBDDAO) Electric fry top with ribbed chrome plate, one-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 2 mm and 3 mm in 1.4301 (AISI 304). 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. Smooth chromium-plated mild steel cooking surface with non-stick finishing for optimal grilling. Stainless steel high splash guards on the rear and sides. Powerblock heating system for optimal temperature distribution. Large drain hole allows draining of cooking juices into a large collector. 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

- Large drain hole on cooking surface permits the draining of residual cooking juices into a large collector placed under the cooking surface.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- Units have separate controls for each half module of the cooking surface.
- 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.
- Powerblock heating system for optimal temperature distribution.

### 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.
- Cooking surface in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- Cooking surface to be completely smooth or completely ribbed.
- Internal frame for heavy duty sturdiness in stainless steel.

### Sustainability

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



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

### Optional Accessories

- Connecting rail kit for appliances with backsplash, 850mm PNC 912498
- Portioning shelf, 400mm width PNC 912522
- Portioning shelf, 400mm width PNC 912552
- 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, 400mm width PNC 912630
- 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, 400mm width PNC 912878
- 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, 400x700mm, for tops and units with backsplash PNC 913009
- Endrail kit, flush-fitting, with backsplash, left PNC 913115
- Endrail kit, flush-fitting, with backsplash, right PNC 913116
- Scraper for smooth plates (only for 588665) PNC 913119
- Scraper for ribbed plates (only for 588669) PNC 913120
- 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 913233
- - NOT TRANSLATED - PNC 913244
- - NOT TRANSLATED - PNC 913261
- - NOT TRANSLATED - PNC 913262
- - NOT TRANSLATED - PNC 913279
- FILTER W=400MM PNC 913663
- STAINLESS STEEL DIVIDING PANEL 850X700MM LEFT/RIGHT PNC 913670
- STAINLESS STEEL SIDE COVER PANEL, FLUSH 850X700MM LEFT/RIGHT PNC 913686

### Recommended Detergents

- \*NOT TRANSLATED\* PNC 0S2292

### Electric

- Supply voltage:** 400 V/3N ph/50/60 Hz
- Total Watts:** 5.1 kW

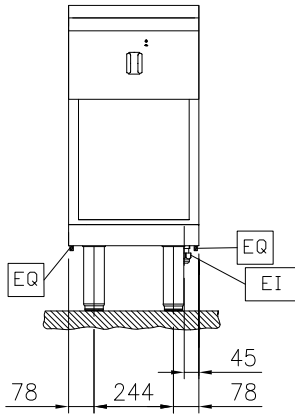
### Key Information:

- Cooking Surface Depth:** 615 mm
- Cooking Surface Width:** 300 mm
- Working Temperature MIN:** 80 °C
- Working Temperature MAX:** 280 °C
- External dimensions, Width:** 400 mm
- External dimensions, Depth:** 850 mm
- External dimensions, Height:** 700 mm
- Storage Cavity Dimensions (width):** 340 mm
- Storage Cavity Dimensions (height):** 330 mm
- Storage Cavity Dimensions (depth):** 740 mm
- Net weight:** 87 kg
- Configuration:** On Base;One-Side Operated
- Cooking surface type:**
- 588665 (MBHAGBDDAO) Smooth
- 588669 (MBHCGBDDAO) Ribbed
- Chromium Plated mild steel mirror
- Cooking surface - material:**

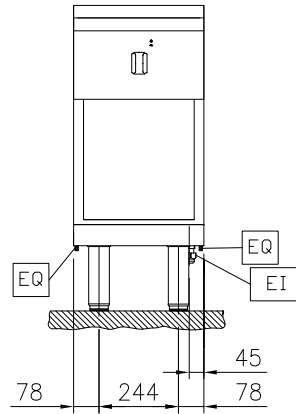
### Sustainability

- Current consumption:** 7.4 Amps

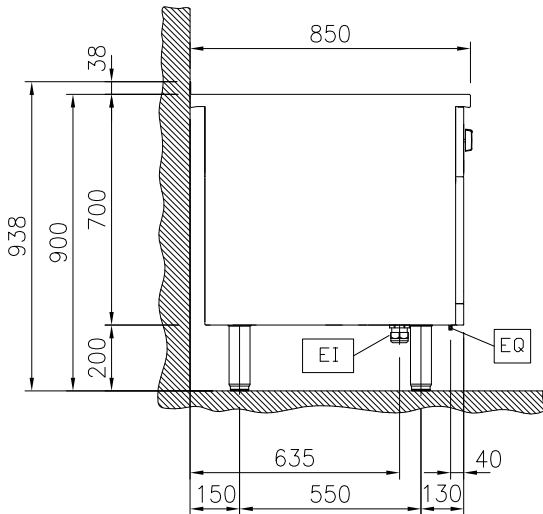
Front



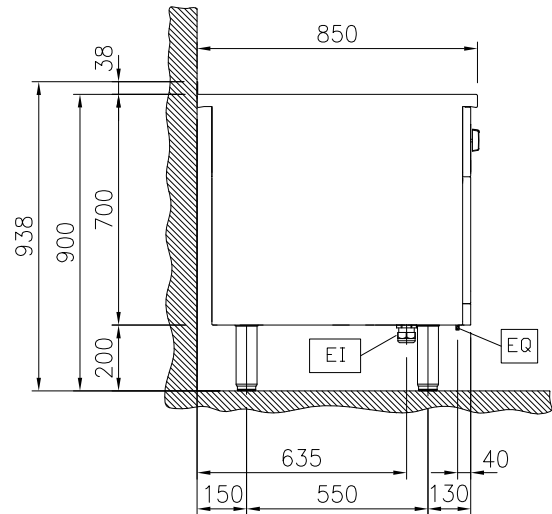
Front



Side



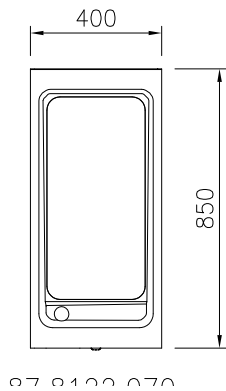
Side



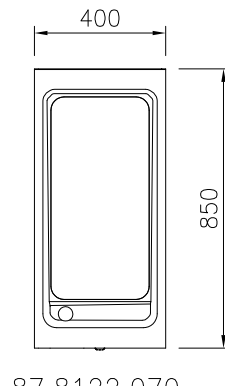
EI = Electrical inlet (power)  
EQ = Equipotential screw

EI = Electrical inlet (power)  
EQ = Equipotential screw

Top



Top



07 8100 070

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