

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



588667 (MBHAGBDDPO) Gas fry top with smooth chrome plate, one-side operated with backsplash

588671 (MBHCGBDDPO) Gas 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. Features safety thermostat, thermostatic control and led indication of pilot flame. Electrical ignition powered by battery with thermocouple for added safety. Large drain hole enables draining of cooking juices into a large collector. Overheat protection switches off the supply in case of overheating. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX4 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.
- Safety thermostat and thermostatic control.
- 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 silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent infiltration of liquids or soil into vital components.
- Electrical ignition powered by battery with thermocouple for added safety.
- Led indication of pilot flame

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
- Cooking surface in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- Cooking surface to be completely smooth or completely ribbed.
- IPX4 water resistance certification.
- Internal frame for heavy duty sturdiness in stainless steel.

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 588667) PNC 913119 ☐
- Scraper for ribbed plates (only for 588671) 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 ☐
- - NOT TRANSLATED - PNC 913231 ☐
- - NOT TRANSLATED - PNC 913233 ☐
- - NOT TRANSLATED - PNC 913261 ☐
- - NOT TRANSLATED - PNC 913262 ☐
- - NOT TRANSLATED - PNC 913279 ☐

Recommended Detergents

- *NOT TRANSLATED* PNC 0S2292 ☐

Gas

- ☐ **Gas Power:** 10 kW
- ☐ **Gas Type Option:** Natural Gas
- ☐ **Gas Inlet:** 1/2"

Key Information:

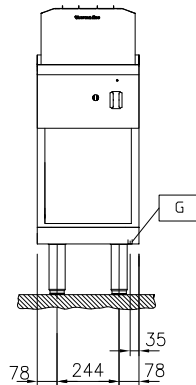
- ☐ **Cooking Surface Depth:** 615 mm
- ☐ **Cooking Surface Width:** 300 mm
- ☐ **Working Temperature MIN:** 110 °C
- ☐ **Working Temperature MAX:** 270 °C
- ☐ **External dimensions, Width:** 400 mm
- ☐ **External dimensions, Depth:** 850 mm
- ☐ **External dimensions, Height:** 700 mm
- ☐ **Storage Cavity Dimensions (width):** 340 mm
- ☐ **Storage Cavity Dimensions (height):** 330 mm
- ☐ **Storage Cavity Dimensions (depth):** 740 mm
- ☐ **Net weight:** 87 kg
On Base; One-Side Operated
- ☐ **Configuration:**
- ☐ **Cooking surface type:**
- ☐ **588667 (MBHAGBDDPO)** Smooth
- ☐ **588671 (MBHCGBDDPO)** Ribbed
- ☐ **Cooking surface - material:** Chromium Plated mild steel mirror



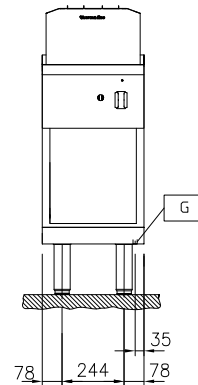
Electrolux
PROFESSIONAL

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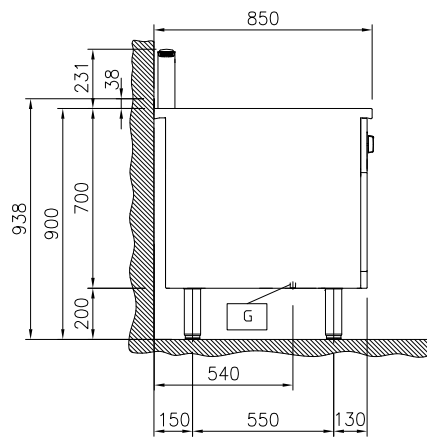
Front



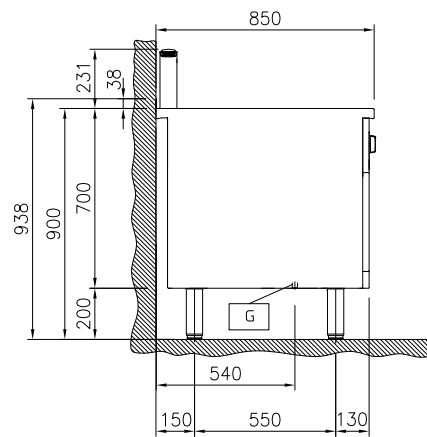
Front



Side



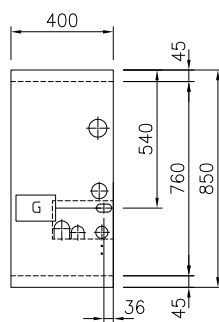
Side



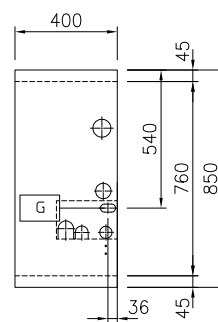
EQ = Equipotential screw
G = Gas connection

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Top



Top



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