

**Modular Cooking Range Line
 thermaline 85 - Full Module
 Freestanding Electric Fry Top, Mixed
 Plate, 1 Side, Backsplash**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



588674
(MBHFGBHDAO) Electric fry top with smooth and 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/ribbed 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

- Choice of one or two heating zones. An indicator lamp shows operating state of each zone.
- 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-covered 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
- Cooking surface in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- IPX5 water resistance certification.
- Cooking surface 2/3 smooth and 1/3 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, 800mm width	PNC 912526	☐
• Portioning shelf, 800mm width	PNC 912556	☐
• 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, 800mm width	PNC 912634	☐
• 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, 800mm width	PNC 912882	☐
• 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, 800x700mm, for tops and units with backsplash	PNC 913013	☐
• 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 913234	☐
• - NOT TRANSLATED -	PNC 913246	☐
• - NOT TRANSLATED -	PNC 913261	☐
• - NOT TRANSLATED -	PNC 913262	☐
• - NOT TRANSLATED -	PNC 913281	☐
• - NOT TRANSLATED -	PNC 913665	☐
• STAINLESS STEEL DIVIDING PANEL 850X700MM LEFT/RIGHT	PNC 913670	☐
• STAINLESS STEEL SIDE COVER PANEL, FLUSH 850X700MM LEFT/RIGHT	PNC 913686	☐

Recommended Detergents

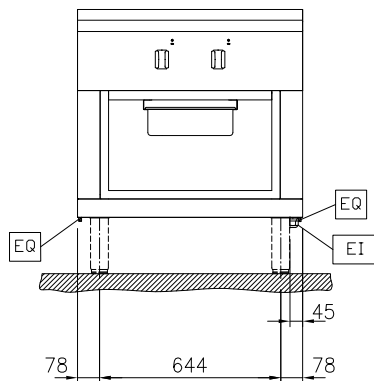
• *NOT TRANSLATED*	PNC 0S2292	☐
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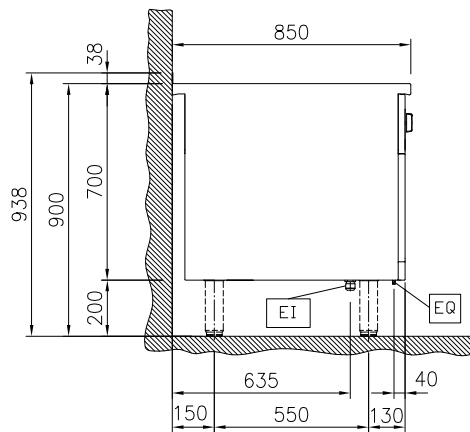
Electrolux
PROFESSIONAL

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Electric Fry Top, Mixed Plate, 1 Side,
Backsplash

Front

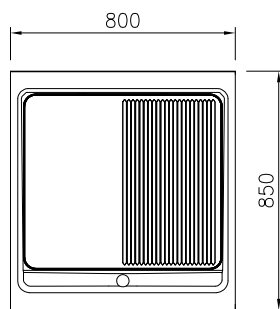


Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top



CHC 87 8122 075

Electric

Supply voltage: 400 V/3N ph/50/60 Hz
Total Watts: 15.3 kW

Key Information:

Cooking Surface Depth: 615 mm
Cooking Surface Width: 700 mm
Working Temperature MIN: 80 °C
Working Temperature MAX: 280 °C
External dimensions, Width: 800 mm
External dimensions, Depth: 850 mm
External dimensions, Height: 700 mm
Storage Cavity Dimensions (width): 580 mm
Storage Cavity Dimensions (height): 330 mm
Storage Cavity Dimensions (depth): 740 mm
Net weight: 145 kg
Configuration: On Base; One-Side Operated
Cooking surface type: half ribbed/ half smooth
Cooking surface - material: Chromium Plated mild steel mirror

Sustainability

Current consumption: 22.1 Amps



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Side, Backsplash
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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