

Modular Cooking Range Line thermaline 85 - 14 liter Freestanding Gas Deep Fat Fryer, 1 Side with Backsplash

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


588687 (MBFHGBDDPO)

14-lt gas deep fryer, 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 and external heating ele

Main Features

- Deep drawn V-Shaped well.
- Large overflow stamped area, located around the well.{CR}{LF} The 4 pre set programs can be adjusted by the user. The programmable parameters are:{CR}{LF}-top plate temperature (trt){CR}{LF}-bottom plate temperature (trb){CR}{LF}-total duration of each cycle (tCYx){CR}{LF}-duration of microwaves within each cycles (tW)
- Flame failure device on each burner.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Safety thermostat and thermostatic control.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Indirect oil heating system and uniform heat distribution to guarantee extended oil life.
- All major components may be easily accessed from the front.
- 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.
- 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.
- Raised edge all around the well to protect from infiltration of dirt from worktop.
- Electrical ignition powered by battery with thermocouple for added safety.

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
- IPX4 water resistance certification.
- Internal frame for heavy duty sturdiness in stainless steel.

APPROVAL: _____

Included Accessories

- 1 of 1 basket for 14lt deep fat fryer PNC 913151

Optional Accessories

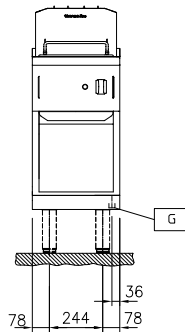
- Discharge vessel for 14 & 23lt fryers PNC 911570 ☐
- Lid for discharge vessel 14 & 23lt fryers PNC 911585 ☐
- Connecting rail kit for appliances with backsplash, 850mm PNC 912498 ☐
- Portioning shelf, 400mm width PNC 912522 ☐
- Portioning shelf, 400mm width PNC 912552 ☐
- Folding shelf, 300x850mm PNC 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 ☐
- Filter for deep fat fryer oil collection basin PNC 913146 ☐
- 2 baskets for 14lt deep fat fryer PNC 913152 ☐
- 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 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 ☐
- - NOT TRANSLATED - PNC 913670 ☐
- - NOT TRANSLATED - PNC 913686 ☐



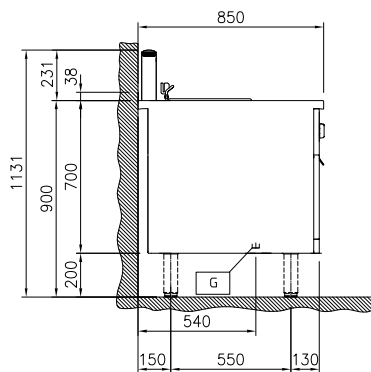
Electrolux
PROFESSIONAL

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Front

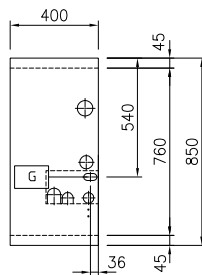


Side



EQ = Equipotential screw
G = Gas connection

Top



Gas

Gas Power:	14 kW
Gas Type Option:	LPG; Natural Gas
Gas Inlet:	1/2"

Key Information:

Number of wells:	1
Usable well dimensions (width):	240 mm
Usable well dimensions (height):	225 mm
Usable well dimensions (depth):	380 mm
Well capacity:	12 lt MIN; 14 lt MAX
Thermostat Range:	120 °C MIN; 190 °C MAX
External dimensions, Width:	400 mm
External dimensions, Depth:	850 mm
External dimensions, Height:	700 mm
Storage Cavity Dimensions (width):	
Storage Cavity Dimensions (height):	
Storage Cavity Dimensions (depth):	0 mm
Net weight:	80 kg
Configuration:	On Base; One-Side Operated



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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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