

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.
- 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, specialties 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 "soft-touch" grip for easier handling and cleaning. The special design of the controls prevents 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 protection.
- Internal frame for heavy duty sturdiness in stainless steel.

APPROVAL: _____

Optional Accessories

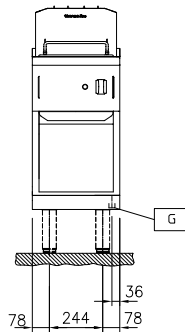
• Discharge vessel for 14 & 23lt fryers	PNC 911570	<input type="checkbox"/>
• Lid for discharge vessel 14 & 23lt fryers	PNC 911585	<input type="checkbox"/>
• Connecting rail kit for appliances with backsplash, 850mm	PNC 912498	<input type="checkbox"/>
• Portioning shelf, 400mm width	PNC 912522	<input type="checkbox"/>
• Portioning shelf, 400mm width	PNC 912552	<input type="checkbox"/>
• Folding shelf, 300x850mm	PNC 912579	<input type="checkbox"/>
• Folding shelf, 400x850mm	PNC 912580	<input type="checkbox"/>
• Fixed side shelf, 200x850mm	PNC 912586	<input type="checkbox"/>
• Fixed side shelf, 300x850mm	PNC 912587	<input type="checkbox"/>
• Fixed side shelf, 400x850mm	PNC 912588	<input type="checkbox"/>
• Stainless steel front kicking strip, 400mm width	PNC 912630	<input type="checkbox"/>
• Stainless steel side kicking strip left and right, wall mounted, 850mm width	PNC 912659	<input type="checkbox"/>
• Stainless steel side kicking strip left and right, back-to-back, 1700mm width	PNC 912662	<input type="checkbox"/>
• Stainless steel plinth, against wall, 400mm width	PNC 912878	<input type="checkbox"/>
• Stainless steel side panel (12mm) 850x700mm, right side, against wall	PNC 913003	<input type="checkbox"/>
• Stainless steel side panel (12mm) 850x700mm, left side, against wall	PNC 913004	<input type="checkbox"/>
• Back panel, 400x700mm, for tops and units with backsplash	PNC 913009	<input type="checkbox"/>
• Endrail kit, flush-fitting, with backsplash, left	PNC 913115	<input type="checkbox"/>
• Endrail kit, flush-fitting, with backsplash, right	PNC 913116	<input type="checkbox"/>
• Filter for deep fat fryer oil collection basin	PNC 913146	<input type="checkbox"/>
• Endrail kit (12mm) for thermaline 85 units with backsplash, left	PNC 913206	<input type="checkbox"/>
• Endrail kit (12mm) for thermaline 85 units with backsplash, right	PNC 913207	<input type="checkbox"/>
• U-clamping rail for back-to-back installations with backsplash	PNC 913226	<input type="checkbox"/>
• INSERT.PROFILE,D850,TL-OTHER BRANDS	PNC 913231	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913261	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913262	<input type="checkbox"/>
• ADD. WALL MOUNT. FIXATION USA	PNC 913640	<input type="checkbox"/>
• LOWER SIDE PANEL TL85 WALL MOUNT.(L)H300	PNC 913641	<input type="checkbox"/>
• LOWER SIDE PANEL TL85 WALL MOUNT.(R)H300	PNC 913642	<input type="checkbox"/>
• TL85/90 WALL MOUNTING KIT - UNITS H700	PNC 913655	<input type="checkbox"/>
• STAINLESS STEEL DIVIDING PANEL 850X700MM LEFT/RIGHT	PNC 913670	<input type="checkbox"/>
• STAINLESS STEEL SIDE COVER PANEL, FLUSH 850X700MM LEFT/RIGHT	PNC 913686	<input type="checkbox"/>



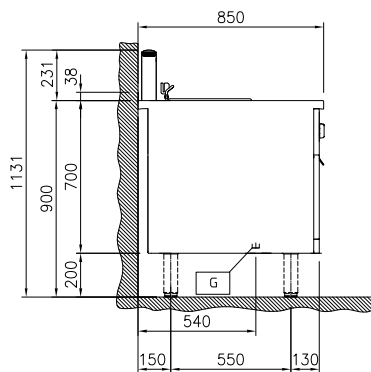
Electrolux
PROFESSIONAL

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Front

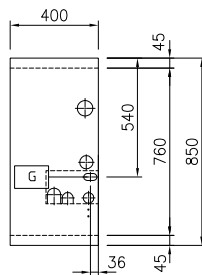


Side



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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