



## 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, 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 "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:

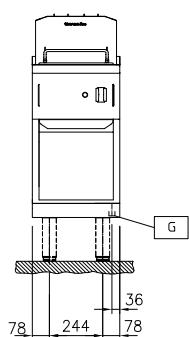
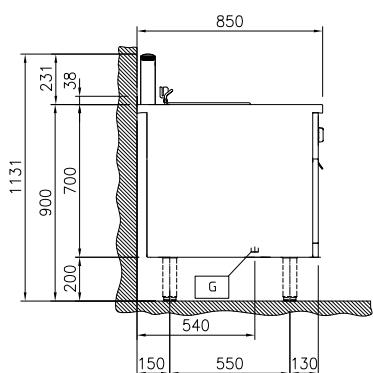
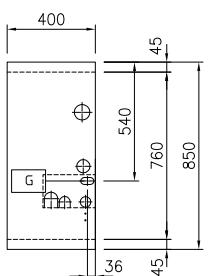


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**Optional Accessories**

- 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
- 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 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
- STAINLESS STEEL DIVIDING PANEL 850X700MM LEFT/RIGHT PNC 913670
- STAINLESS STEEL SIDE COVER PANEL, FLUSH 850X700MM LEFT/RIGHT PNC 913686



**Front**

**Side**

**Top**

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

**Key Information:**

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

**EQ** = Equipotential screw  
**G** = Gas connection

**Modular Cooking Range Line**  
**thermaline 85 - 14 liter Freestanding Gas Deep Fat Fryer, 1 Side with**  
**Backsplash**  
The company reserves the right to make modifications to the products  
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