

**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

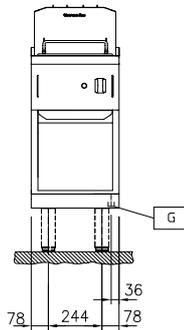
- 2 mm top in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth.
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- IPx4 water protection.
- Internal frame for heavy duty sturdiness in stainless steel.

APPROVAL: _____

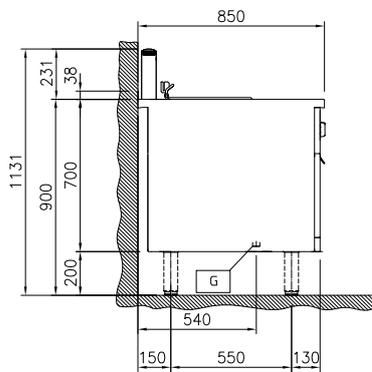
Optional Accessories

- 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

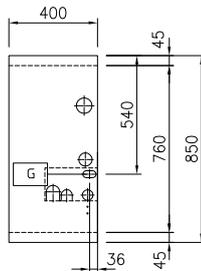


Side



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