

Modular Cooking Range Line thermaline 85 - 4 Zone Full Surface Induction Top on Open Base, 1 Side, Backsplash



588448 Full Surface Induction Top on Open Base, 4 zones, 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 stainless steel. 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. Large multi-coil glass ceramic surface without any "dead" spots allows for quick and easy cleaning. Features 9 power levels with fast deployment to full heating power and very low heat dissipation to kitchen. Overheat protection switches off the supply in case of overheating. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

IPX5 water resistance certification.

Configuration: Freestanding, one side operated with backsplash, on open base.

ITEM #		
MODEL #		
NAME #		
<u>SIS #</u>		
AIA #		

Main Features

- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- The smooth glass-ceramic surface can be quickly and easily cleaned, thus providing maximum hygiene.
- IPX5 water resistance certification.
- All major components may be easily accessed from the front.
- Almost the entire surface of the ceramic plate can be used without "dead" spots.
- Fast deployment with full heating power immediately.
- Low heat dissipation to the kitchen.
- Pans can easily be moved from one area to another without lifting.
- The large surface multi-coil induction top offers a substantial increase in pan and pot capacity thanks to the seamless transition between individual heating zones, ideal for à la carte operation.
- 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.
- 9 power levels.
- The green led light on the control panel indicates the following functions: ON: pot is detected OFF: the knob is positioned on "zero" SLOW BLINKING: no pot detected FAST BLINKING: error, the number of blinks indicates the error code type

Construction

- 2 mm top in 1.4301 (AISI 304).
- Control light for each zone.
- 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
- Internal frame for heavy duty sturdiness in stainless steel.

Sustainability

• This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

APPROVAL:





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Optional Accessories

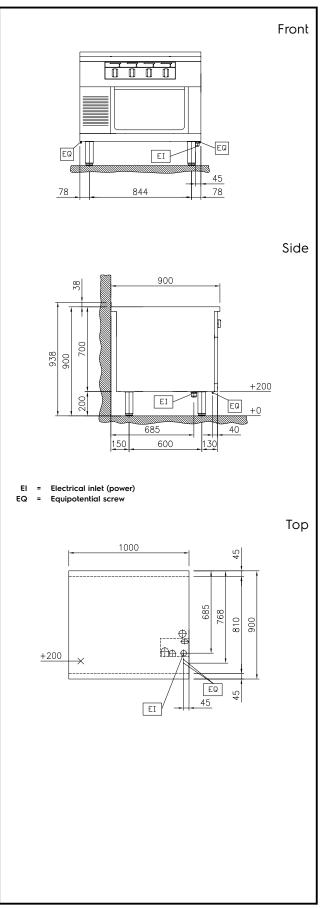
C	puondi Accessories			
٠	Scraper for cook tops	PNC	910601	
	Connecting rail kit for appliances with backsplash, 850mm	PNC	912498	
٠	Portioning shelf, 1000mm width	PNC	912528	
•	Portioning shelf, 1000mm width	PNC	912558	
	Folding shelf, 300x850mm	PNC	912579	
	Folding shelf, 400x850mm		912580	
	Fixed side shelf, 200x850mm		912586	
	Fixed side shelf, 300x850mm		912587	
	Fixed side shelf, 400x850mm		912588	—
	Stainless steel front kicking strip, 1000mm width		912636	
	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, 1000mm width	PNC	912884	
	Stainless steel side panel, 850x700mm, right side, against wall	PNC	913003	
	Stainless steel side panel, 850x700mm, left side, against wall	PNC	913004	
•	Back panel, 1000x700mm, for units with backsplash	PNC	913015	
•	Endrail kit, flush-fitting, with backsplash, left	PNC	913115	
•	Endrail kit, flush-fitting, with backsplash, right	PNC	913116	
•	Endrail kit (12.5mm) for thermaline 85 units with backsplash, left	PNC	913206	
•	Endrail kit (12.5mm) for thermaline 85 units with backsplash, right	PNC	913207	
•	U-clamping rail for back-to-back installations with backsplash	PNC	913226	
•	Insert profile, d=850mm	PNC	913231	
	Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90	PNC	913234	
•	and two-side operated for TL80) Side reinforced panel only in combination with side shelf, for against the wall installations,	PNC	913261	
•	right Side reinforced panel only in combination with side shelf, for	PNC	913262	
•	against the wall installations, left Shelf fixation for TL80-85-90 one- side operated, TL80 two-side operated	PNC	913281	

- Stainless steel dividing panel, 850x700mm, (it should only be used between Electrolux Professional thermaline Modular 85 and thermaline C85)
 Stainless steel side panel, Stainless steel side panel,
- Stainless steel side panel, 850x700mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions)



Electrolux PROFESSIONAL

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Electric	
Supply voltage: 588448 (MBJJGBJ1AO) Total Watts:	400 V/3N ph/50/60 Hz 28 kW
Key Information:	
Configuration: Front Plates Power: Back Plates Power: Front Plates dimensions: Back Plates dimensions: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Storage Cavity Dimensions (width): Storage Cavity Dimensions (height): Storage Cavity Dimensions (depth): Net weight: Sustainability	On Base;One-Side Operated 7 - 7 kW 7 - 7 kW 360x360 360x360 360x360 360x360 1000 mm 850 mm 700 mm 580 mm 330 mm 740 mm 118 kg
Current consumption:	43 Amps

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