Electrolux PROFESSIONAL

# Modular Cooking Range Line thermaline 85 - Full Module Gas Fry Top, 1 Side with Backsplash

ITEM #

MODEL #

NAME #

SIS #

AIA #

| | |
|---|---|
| **588533 (MBHMBBHOPO)** | Gas Fry Top with smooth chrome Plate, one-side operated with backsplash |
| **588537 (MBHNBBHOPO)** | Gas Fry Top with ribbed chrome Plate, one-side operated with backsplash |

## Short Form Specification

**Item No.**

Unit constructed according to DIN 18860_2 with 20 mm drop nose top. 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. Smooth chromium-plated mild steel cooking surface with non-stick finishing for optimal grilling. Stainless steel high splash guards on the rear and sides. Features safety thermostat, thermostatic control and led indication of pilot flame. Electrical ignition powered by battery with thermocouple for added safety. Large drain hole enables draining of cooking juices into a large collector. Overheat protection switches off the supply in case of overheating. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX4 water resistant certification.
Configuration: One side operated top with backsplash. The base needs to be supplied by the factory. Please include appropriate base.

**APPROVAL:**

## Main Features

- Choice of one or two heating zones. An indicator lamp shows operating state of each zone.
- Large drain hole on cooking surface permits the draining of residual cooking juices into a large collector placed under the cooking surface.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- Units have separate controls for each half module of the cooking surface.
- All major components may be easily accessed from the front.
- 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.
- Safety thermostat and thermostatic control.
- Electrical ignition powered by battery with thermocouple for added safety.
- Led indication of pilot flame

## Construction

- 2 mm top in 1.4301 (AISI 304).
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).
- Cooking surface in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- IPx4 water protection.
- Cooking surface to be completely smooth or completely ribbed.

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## Optional Accessories

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|---|---|---|
| • Connecting rail kit for appliances with backsplash, 850mm | PNC 912498 | ❑ |
| • Portioning shelf, 800mm width | PNC 912526 | ❑ |
| • Portioning shelf, 800mm width | PNC 912556 | ❑ |
| • 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 | ❑ |
| • Back panel, 800x700mm, for units with backsplash | PNC 913013 | ❑ |
| • Endrail kit, flush-fitting, with backsplash, left | PNC 913115 | ❑ |
| • Endrail kit, flush-fitting, with backsplash, right | PNC 913116 | ❑ |
| • Scraper for smooth plates (only for 588533) | PNC 913119 | ❑ |
| • Scraper for ribbed plates (only for 588537) | PNC 913120 | ❑ |
| • 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 (to be ordered as S-code) | PNC 913226 | ❑ |
| • Insert profile, d=850mm | PNC 913231 | ❑ |
| • Stainless steel side panel (12,5mm), 850x400mm, left side, wall mounted | PNC 913632 | ❑ |
| • Stainless steel side panel (12,5mm), 850x400mm, right side, wall mounted | PNC 913633 | ❑ |
| • Stainless steel side panel (12,5mm), 850x400mm, flush-fitting, left side, wall mounted | PNC 913634 | ❑ |
| • Stainless steel side panel (12,5mm), 850x400mm, flush-fitting, right side, wall mounted | PNC 913635 | ❑ |
| • Wall mounting kit top - TL85/90 - Factory Fitted | PNC 913652 | ❑ |

## Recommended Detergents

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| • C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) | PNC 0S2292 | ❑ |

## Gas

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| **Gas Power:** | 20 kW |
| **Gas Type Option:** | |
| **Gas Inlet:** | 1/2" |

## Key Information:

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|---|---|
| **Cooking Surface Depth:** | 615 mm |
| **Cooking Surface Width:** | 700 mm |
| **Working Temperature MIN:** | 110 °C |
| **Working Temperature MAX:** | 270 °C |
| **External dimensions, Width:** | 800 mm |
| **External dimensions, Depth:** | 850 mm |
| **External dimensions, Height:** | 250 mm |
| **Net weight:** | 120 kg |
| **Configuration:** | One-Side Operated;Top |
| **Cooking surface type:** | |
| **588533 (MBHMBBHOPO)** | Smooth |
| **588537 (MBHNBBHOPO)** | Ribbed |
| **Cooking surface - material:** | Chromium Plated mild steel mirror |

## Sustainability

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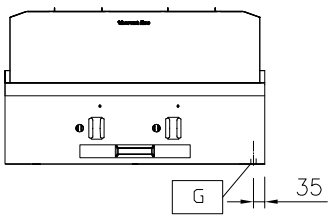
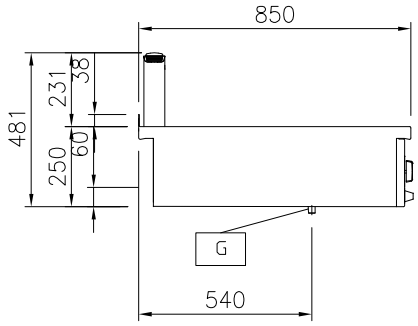
|---|---|
| **Energy consumption, Min/ Max:** | 0 - 2.12 $m^3/h$ |

# Modular Cooking Range Line
# thermaline 85 - Full Module Gas Fry Top, 1 Side with Backsplash

Front

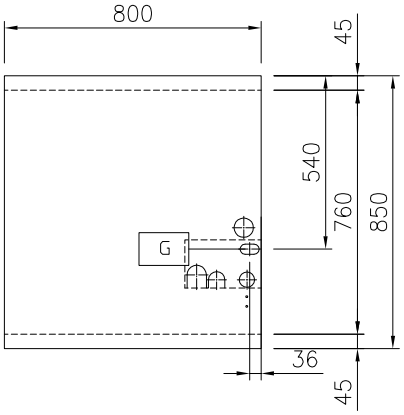



Side

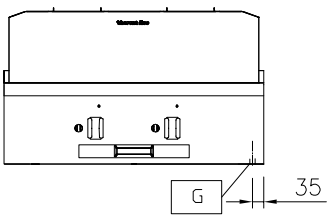



**EQ = Equipotential screw**
**G = Gas connection**

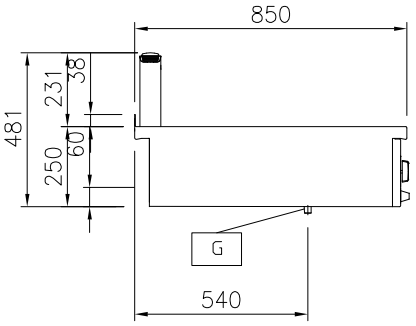
Top




Front




Side

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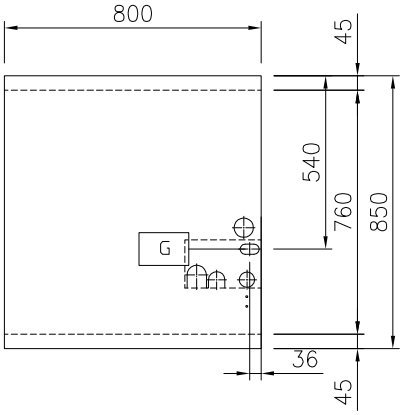
Top



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2025.09.08