

## Modular Cooking Range Line thermaline 85 - Electric Bain Marie Top, 1/1GN, 1 Side with Backsplash

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**588552**  
(MBBABBDOAO) Electric Bain-marie Top with rear tap, one-side operated with backsplash, 1/1 GN

### 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. Water basin in 1.4435 (AISI 316L) stainless steel, seamlessly welded into the top of the appliance. Water temperature regulated by sensors. Safety systems and automatic low-water level shut-off protect against overheating. All-round basin raised edges to protect against soil infiltration. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX5 water resistance certification. Configuration: One side operated top with backsplash and rear mixing tap.

### Main Features

- Filling water level is plate-marked on the side of the well.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- IPX5 water resistance certification.
- Easy to clean basin with rounded corners.
- 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.
- Raised edge all around the well to protect from infiltration of dirt from worktop.
- Water temperature controlled by electronic sensor and can be selected as either temperature or power levels.
- Safety systems protect against overtemperature and can be manually reset.

### 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).
- Water basin in 1.4435 (AISI 316L) stainless steel is seamlessly welded into the top of the appliance.
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top.

### Sustainability

- Standby function for energy saving and fast recovery of maximum power.



APPROVAL: \_\_\_\_\_

### Optional Accessories

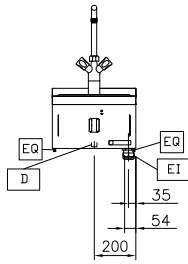
• Connecting rail kit for appliances with backsplash, 850mm	PNC 912498	<input type="checkbox"/>
• Portioning shelf, 400mm width	PNC 912522	<input type="checkbox"/>
• Portioning shelf, 400mm width	PNC 912552	<input type="checkbox"/>
• Folding shelf, 300x850mm	PNC 912579	<input type="checkbox"/>
• Folding 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"/>
• Back panel, 400x700mm, for 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"/>
• Lid for aquacooker 1/1 GN and bain marie 1/1 GN	PNC 913139	<input type="checkbox"/>
• Endrail kit (12.5mm) for thermaline 85 units with backsplash, left	PNC 913206	<input type="checkbox"/>
• Endrail kit (12.5mm) 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, d=850mm	PNC 913231	<input type="checkbox"/>
• Energy optimizer kit 14A - factory fitted	PNC 913244	<input type="checkbox"/>
• GN DIVIDER SET FOR BAIN MARIE	PNC 913297	<input type="checkbox"/>
• Stainless steel side panel (12,5mm), 850x400mm, left side, wall mounted	PNC 913632	<input type="checkbox"/>
• Stainless steel side panel (12,5mm), 850x400mm, right side, wall mounted	PNC 913633	<input type="checkbox"/>
• Stainless steel side panel (12,5mm), 850x400mm, flush-fitting, left side, wall mounted	PNC 913634	<input type="checkbox"/>
• Stainless steel side panel (12,5mm), 850x400mm, flush-fitting, right side, wall mounted	PNC 913635	<input type="checkbox"/>
• Wall mounting kit top - TL85/90 - Factory Fitted	PNC 913648	<input type="checkbox"/>
• Adapter Container in 1/1 GN Bain Marie	PNC 913657	<input type="checkbox"/>
• Filter W=400mm	PNC 913663	<input type="checkbox"/>
• Electric mains switch 25A 4mm <sup>2</sup> NM for modular H800 electric units (factory fitted)	PNC 913676	<input type="checkbox"/>



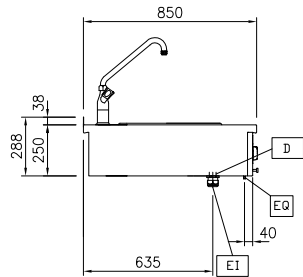
**Electrolux**  
PROFESSIONAL

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Front

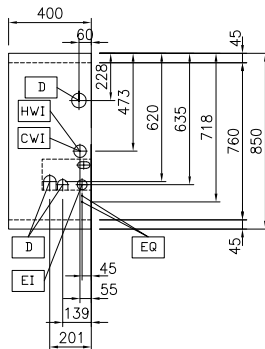


Side



D = Drain  
DO = Overflow drain pipe  
EI = Electrical inlet (power)  
EQ = Equipotential screw  
WI = Water inlet

Top



### Electric

Supply voltage:

588552 (MBBABBDOAO) 400 V/3N ph/50/60 Hz

Total Watts:

1.5 kW

### Water:

Inlet water line size: 3/4"

Incoming Cold/hot Water line size: 3/4"

Drain line size: 1"

### Key Information:

Configuration: One-Side Operated;Top

Number of wells: 1

Usable well dimensions (width): 307 mm

Usable well dimensions (height): 170 mm

Usable well dimensions (depth): 509 mm

Well capacity: 5 lt MIN; 32 lt MAX

Thermostat Range: 30 °C MIN; 90 °C MAX

External dimensions, Width: 400 mm

External dimensions, Depth: 850 mm

External dimensions, Height: 250 mm

Net weight: ISO 9001; ISO 14001 kg

### Sustainability

Current consumption: 3.8 Amps



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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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