

Modular Cooking Range Line thermaline 85 - Electric Chip Scuttle, 1/1 GN, 1 Side with Backsplash

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


588556 (MBYABBD0BO)

 thermaline 85 - ELECTRIC
 CHIP SCUTTLE, 1 WELL
 WITH 1 X 1/1 GN
 CONTAINER, 1SIDE
 OPERATION WITH
 BACKSPLASH - 230 V

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 and external heating elements allow easy cleaning. THERMODUL connection system enables seamless worktop when units are connected and avoids soil penetrating. Appliance typically used to keep servings warm until ready to be served or in combination with a fryer to allow fried portions to drip excess oil. Infrared heating elements on the back of the unit to increase holding time. Well able to contain 1/1 GN container with a maximum height of 150 mm. Easy to use control panel. Supplied with a perforated GN 1/1 false bottom. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX5 water resistant certification.

Configuration: One side operated top with backsplash. The base is supplied by the factory

Main Features

- 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.
- Easy-to-use control panel.
- The appliance is used to keep servings warm until ready to be served to customer.
- Unit supplied with a perforated GN 1/1 false bottom specially shaped for easier food collection.
- Unit to have infrared heating elements positioned on the back of the unit to increase holding time.
- Well able to contain 1/1 GN container with a maximum height of 150 mm.
- Typically used in combination with a fryer to allow fried portions to drip excess oil into the well basin.

Construction

- 2 mm top in 1.4301 (AISI 304).
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- IPX5 water resistance certification.
- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.

Optional Accessories

- 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 ☐
- Back panel, 400x700mm, for units with backsplash PNC 913009 ☐
- 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 (to be ordered as S-code) PNC 913226 ☐
- Insert profile, d=850mm PNC 913231 ☐

APPROVAL: _____



Electrolux
PROFESSIONAL

**Modular Cooking Range Line
thermaline 85 - Electric Chip Scuttle,
1/1 GN, 1 Side with Backsplash**

- | | | |
|---|------------|--------------------------|
| • 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"/> |
| • Additional wall mounting fixation - US | PNC 913640 | <input type="checkbox"/> |
| • Wall mounting kit top - TL85/90 -
Factory Fitted | PNC 913648 | <input type="checkbox"/> |
| • Filter W=400mm | PNC 913663 | <input type="checkbox"/> |

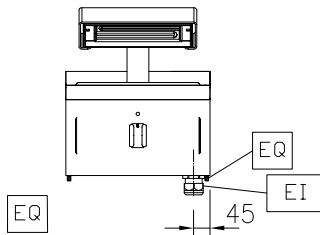


**Modular Cooking Range Line
thermaline 85 - Electric Chip Scuttle, 1/1 GN, 1 Side with Backsplash**

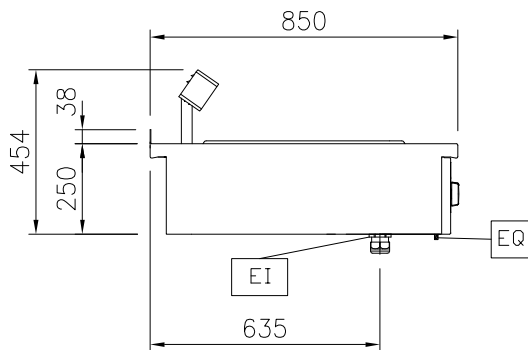
The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

2026.02.19

Front

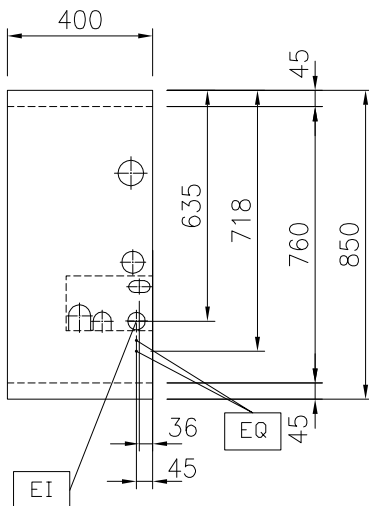


Side



EI = Electrical inlet (power)

Top



Electric

Supply voltage:	230 V/1N ph/50/60 Hz
Electrical power, max:	1 kW
Total Watts:	1 kW

Key Information:

Usable well dimensions (width):	306 mm
Usable well dimensions (height):	156 mm
Usable well dimensions (depth):	510 mm
External dimensions, Width:	400 mm
External dimensions, Depth:	850 mm
External dimensions, Height:	250 mm
Net weight:	15 kg

Sustainability

Current consumption:	4.3 Amps
----------------------	----------