



**Modular Cooking Range Line**  
**thermaline 85 - Electric Freestanding**  
**Multi Braiser, 1/1GN, 1 Side with**  
**Backsplash**

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_



**588612**  
**(MBAAGBDDAO)** Electric Multi Braiser, one-side operated with  
backsplash, 1/1 GN

Configuration: Freestanding, 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. Multi-purpose cooking appliance which can be used to shallow fry, cook liquids or as a bain marie. 18 mm-thick stainless steel plated bottom, seamlessly welded to the chrome nickel steel well. Powerblock heating system for optimal temperature distribution, which can be set up to 280°C. Interior pan dimensions allows the use of GN containers. Large drain hole allows to drain the cooking juices into a large collector. All-round basin raised edges to protect against soil infiltration. Overheat protection switches off the supply in case of overheating. Standby function saves energy and quickly recovers maximum power. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.  
IPX5 water resistant certification.

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



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## Main Features

- Large drain hole on cooking surface permits the draining of residual cooking juices into a large collector placed under the cooking surface.
- Multi purpose cooking appliance that can be used to shallow fry, cook liquids or even as a bain marie. Unit can be used for sautéing, poaching, steaming, simmering, stewing, braising, boiling and preparing white sauces.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- 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.
- Powerblock heating system for optimal temperature distribution.
- Handles are ergonomically designed with silicon "soft" grip for easy handling and cleaning.
- Raised edge all around the well to protect from infiltration of dirt from worktop.
- Temperature can be set up to a maximum of 280 °C.
- Interior dimensions of the well enables the use of GN containers.

## Construction

- An 18 mm thick stainless steel plated bottom is seamlessly welded into the chrome nickel steel well.
- Rounded corners and edges aid cleaning.
- Storage space in the base of the appliance that can accept GN1/1 containers.
- 2 mm top in 1.4301 (AISI 304).
- IPX5 water resistance certification.
- 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


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

## Optional Accessories

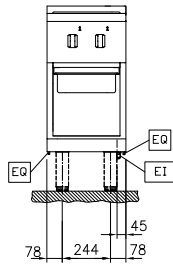
- |   |            |                          |
|---|------------|--------------------------|
| • Lid for multi braisers, 1/1 GN                            | PNC 910625 | <input type="checkbox"/> |
| • Connecting rail kit for appliances with backsplash, 850mm | PNC 912498 | <input type="checkbox"/> |
| • 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"/> |

- |   |            |                          |
|---|------------|--------------------------|
| • Stainless steel front kicking strip, 400mm width  | PNC 912630 | <input type="checkbox"/> |
| • Stainless steel side kicking strip left and right, wall mounted, 850mm width  | PNC 912659 | <input type="checkbox"/> |
| • Stainless steel side kicking strip left and right, back-to-back, 1700mm width   | PNC 912662 | <input type="checkbox"/> |
| • Stainless steel plinth, against wall, 400mm width   | PNC 912878 | <input type="checkbox"/> |
| • Stainless steel side panel, 850x700mm, right side, against wall   | PNC 913003 | <input type="checkbox"/> |
| • Stainless steel side panel, 850x700mm, left side, against wall  | PNC 913004 | <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"/> |
| • Scraper for smooth plates   | PNC 913119 | <input type="checkbox"/> |
| • Blades with rounded sides for scraper   | PNC 913123 | <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 (to be ordered as S-code)  | PNC 913226 | <input type="checkbox"/> |
| • Bottom plate for multibraiser 1/1 GN  | PNC 913228 | <input type="checkbox"/> |
| • Insert profile, d=850mm   | PNC 913231 | <input type="checkbox"/> |
| • Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80)  | PNC 913233 | <input type="checkbox"/> |
| • Energy optimizer kit 14A - factory fitted   | PNC 913244 | <input type="checkbox"/> |
| • Side reinforced panel only in combination with side shelf, for against the wall installations, right  | PNC 913261 | <input type="checkbox"/> |
| • Side reinforced panel only in combination with side shelf, for against the wall installations, left   | PNC 913262 | <input type="checkbox"/> |
| • Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated   | PNC 913279 | <input type="checkbox"/> |
| • Additional wall mounting fixation - US  | PNC 913640 | <input type="checkbox"/> |
| • Stainless steel lower side panel (12,5mm), 850x300mm, left side, wall mounted   | PNC 913641 | <input type="checkbox"/> |
| • Stainless steel lower side panel (12,5mm), 850x300mm, right side, wall mounted  | PNC 913642 | <input type="checkbox"/> |
| • Wall mounting kit for units - TL85/90 - Factory Fitted (H=700)  | PNC 913655 | <input type="checkbox"/> |
| • Stainless steel dividing panel, 850x700mm, (it should only be used between Electrolux Professional thermaline Modular 85 and thermaline C85)  | PNC 913670 | <input type="checkbox"/> |
| • 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) | PNC 913686 | <input type="checkbox"/> |

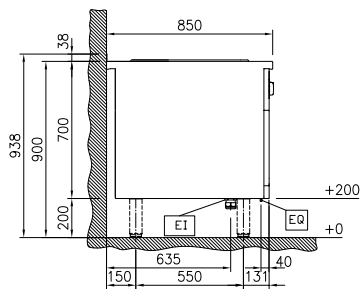
**Recommended Detergents**

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

Front

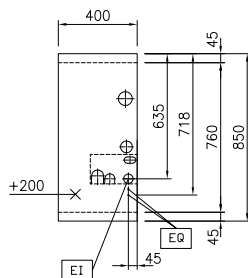


Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw

Top



### Electric

Supply voltage: 400 V/3N ph/50/60 Hz  
 Total Watts: 5 kW

### Key Information:

Usable well dimensions (width): 306 mm  
 Usable well dimensions (height): 110 mm  
 Usable well dimensions (depth): 508 mm  
 Well Capacity, Max: ISO 9001; ISO 14001 lt  
 Working Temperature MIN: 120 °C  
 Working Temperature MAX: 280 °C  
 External dimensions, Width: 400 mm  
 External dimensions, Depth: 850 mm  
 External dimensions, Height: 700 mm  
 Storage Cavity Dimensions (width): 340 mm  
 Storage Cavity Dimensions (height): 330 mm  
 Storage Cavity Dimensions (depth): 740 mm  
 Net weight: 72 kg  
 Configuration: Rectangular;Fixed;With splashback

### Sustainability

Current consumption: 7.22 Amps

### Optional Accessories

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- Connecting rail kit for appliances with backsplash, 850mm PNC 912498 ☐
- Portioning shelf, 400mm width PNC 912522 ☐
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