## 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:**

## 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: the 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.
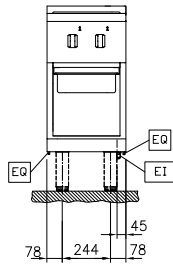
## Optional Accessories

| | | |
|---|---|---|
| Lid for multi braisers, 1/1 GN | PNC 910625 | ❑ |
| 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 | ❑ |
| Stainless steel front kicking strip, 400mm width | PNC 912630 | ❑ |
| 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, 400mm width | PNC 912878 | ❑ |
| Stainless steel side panel, 850x700mm, right side, against wall | PNC 913003 | ❑ |
| Stainless steel side panel, 850x700mm, left side, against wall | PNC 913004 | ❑ |
| 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 | ❑ |
| Scraper for smooth plates | PNC 913119 | ❑ |
| Blades with rounded sides for scraper | PNC 913123 | ❑ |
| 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 | ❑ |
| Bottom plate for multibraiser 1/1 GN | PNC 913228 | ❑ |
| Insert profile, d=850mm | PNC 913231 | ❑ |
| Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80) | PNC 913233 | ❑ |
| Energy optimizer kit 14A - factory fitted | PNC 913244 | ❑ |
| Side reinforced panel only in combination with side shelf, for against the wall installations, right | PNC 913261 | ❑ |
| Side reinforced panel only in combination with side shelf, for against the wall installations, left | PNC 913262 | ❑ |
| Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated | PNC 913279 | ❑ |
| Additional wall mounting fixation - US | PNC 913640 | ❑ |
| Stainless steel lower side panel (12,5mm), 850x300mm, left side, wall mounted | PNC 913641 | ❑ |
| Stainless steel lower side panel (12,5mm), 850x300mm, right side, wall mounted | PNC 913642 | ❑ |
| Wall mounting kit for units - TL85/90 - Factory Fitted (H=700) | PNC 913655 | ❑ |
| Stainless steel dividing panel, 850x700mm, (it should only be used between Electrolux Professional thermaline Modular 85 and thermaline C85) | PNC 913670 | ❑ |
| 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 | ❑ |

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

2025.12.20

## Recommended Detergents

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

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**Front**

**Side**
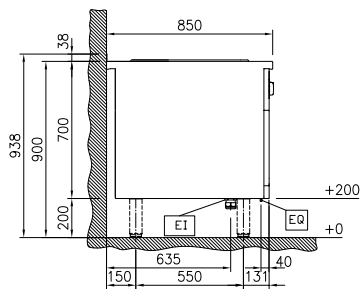
EI = Electrical inlet (power)
EQ = Equipotential screw

**Top**
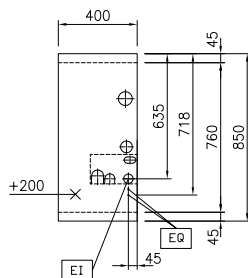
## Electric

| | |
|---|---|
| **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 |

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