

## Modular Cooking Range Line thermaline 85 - 20 lt Well Freestanding Gas Pasta Cooker, 1 Side with Backsplash

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

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

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

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

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



**588626**  
 (MBKDGBDDPO) 20-lt gas Pasta Cooker, 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. Appliance which can also be used to cook noodles of every kind, rice, dumplings and vegetables. Water basin in 1.4435 (AISI 316L) stainless steel, with automatic constant water level re-fill regulation via sensor. High efficiency burners in AISI 430 stainless steel with flame failure device. Safety thermostat and thermostatic control. Energy Control for fine power adjustment to control boiling level and optimize energy consumption. Integrated drip tray to drain baskets. Compatible with automatic basket lifting system to facilitate lifting operations. 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. IPX4 water resistant certification.

Configuration: Freestanding, one side operated with backsplash.

### 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.
- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- Easy to clean basin with rounded corners.
- Raised edge all around the well to protect from infiltration of dirt from worktop.
- Safety systems protect against overtemperature and can be manually reset.
- Safety thermostat and thermostatic control.
- Electrical ignition powered by battery with thermocouple for added safety.

### Construction

- 2 mm top in 1.4301 (AISI 304).
- 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
- Water basin in 1.4435 (AISI 316L) stainless steel is seamlessly welded into the top of the appliance.
- High efficiency burners in AISI 430 stainless steel with flame failure device.
- IPX4 water protection.
- Internal frame for heavy duty sturdiness in stainless steel.

### Sustainability

- EnergyControl: unique feature for fine power adjustment to control boiling level and optimize energy consumption.

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

### Optional Accessories

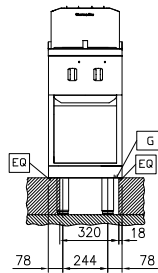
• Connecting rail kit for appliances with backsplash, 850mm	PNC 912498	<input type="checkbox"/>	• Stainless steel dividing panel, 850x700mm, (it should only be used between Electrolux Professional thermaline Modular 85 and thermaline C85)	PNC 913670	<input type="checkbox"/>
• Portioning shelf, 400mm width	PNC 912522	<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"/>
• 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"/>			
• 1 basket for 20lt pasta cooker	PNC 913036	<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"/>			
• 2 baskets for 20lt pasta cooker	PNC 913135	<input type="checkbox"/>			
• 4 baskets for 20lt pasta cooker	PNC 913136	<input type="checkbox"/>			
• 2 baskets for 20lt pasta cooker	PNC 913137	<input type="checkbox"/>			
• Support frame for 4 baskets for 20lt pasta cooker	PNC 913138	<input type="checkbox"/>			
• Lid for 20lt pasta cooker	PNC 913148	<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"/>			
• 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"/>			
• 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"/>			



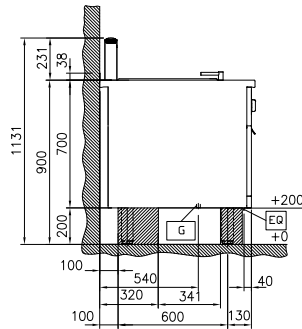
**Electrolux**  
PROFESSIONAL

**Modular Cooking Range Line**  
**thermaline 85 - 20 lt Well Freestanding**  
**Gas Pasta Cooker, 1 Side with Backsplash**

Front

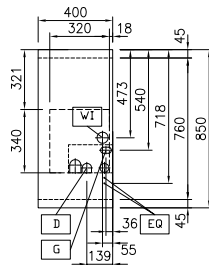


Side



D = Drain  
DO = Overflow drain pipe  
EQ = Equipotential screw  
G = Gas connection  
WI = Water inlet

Top



**Gas**

Gas Power: 11.5 kW  
Gas Type Option:  
Gas Inlet: 1/2"

**Water:**

Incoming Cold/hot Water line size: 3/4"  
Drain line size: 1"

**Key Information:**

Number of wells: 1  
Usable well dimensions (width): 250 mm  
Usable well dimensions (height): 330 mm  
Usable well dimensions (depth): 400 mm  
Well capacity: 18 lt MIN; 20 lt MAX  
Thermostat Range: 40 °C MIN; 90 °C MAX  
External dimensions, Width: 400 mm  
External dimensions, Depth: 850 mm  
External dimensions, Height: 700 mm  
Net weight: 68 kg  
Configuration: On Base; One-Side Operated



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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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