

**Modular Cooking Range Line  
thermaline 85 - 23 liter Freestanding  
Electric Deep Fat Fryer, 1 Side,  
Backsplash**

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

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

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

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

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



**588631**  
(MBFCGBEDAO) 23-lt electric Deep Fat Fryer, 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 and external heating elements allow easy cleaning. THERMODUL connection system enables seamless worktop when units are connected and avoids soil penetrating. Appliance designed to deep fry meat, fish and vegetables (french fries). Deep drawn V-shaped well with external heating elements to facilitate cleaning operations. Indirect oil heating system and uniform heat distribution for extended oil life. Electronic sensor for precise oil temperature control. Reduced power setting to melt solid fat. Oil can be easily drained via a ball-valve. All-round basin raised edges to protect against soil infiltration. Large overflow stamped area around the well. 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.

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.
- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- Raised edge all around the well to protect from infiltration of dirt from worktop.
- Deep drawn V-Shaped well.
- Large overflow stamped area, located around the well.
- External heating elements allow to easily clean the well.
- Indirect oil heating system and uniform heat distribution to guarantee extended oil life.
- Reduced power setting to melt solid fat.
- Oil level mark for MAX/MIN filling.
- Designed for deep fat frying of meat, fish, specialities and vegetable (french fries, chips).
- Oil can be drained off via a ball-valve with a lock to prevent unintentional opening. When opened, the ball valve provides a full cross-section opening to easily clean the drainage system.
- Electronic sensor for precise oil temperature control.

### 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
- IPX5 water resistance certification.
- Internal frame for heavy duty sturdiness in stainless steel.

### Sustainability



- Standby function for energy saving and fast recovery of maximum power.
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

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

### Optional Accessories

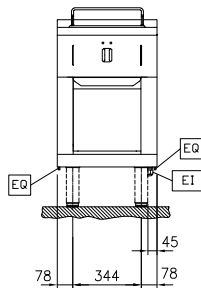
• Discharge vessel for 14 & 23lt fryers	PNC 911570	<input type="checkbox"/>	• Stainless steel dividing panel, 850x700mm, (it should only be used between Electrolux Professional thermaline Modular 85 and thermaline C85)	PNC 913670	<input type="checkbox"/>
• Lid for discharge vessel 14 & 23lt fryers	PNC 911585	<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"/>
• Connecting rail kit for appliances with backsplash, 850mm	PNC 912498	<input type="checkbox"/>			
• Portioning shelf, 500mm width	PNC 912523	<input type="checkbox"/>			
• Portioning shelf, 500mm width	PNC 912553	<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, 500mm width	PNC 912631	<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, 500mm width	PNC 912879	<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, 500x700mm, for units with backsplash	PNC 913010	<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"/>			
• Sediment tray for 23lt deep fat fryer	PNC 913144	<input type="checkbox"/>			
• Filter for deep fat fryer oil collection basin	PNC 913146	<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"/>			
• Insert profile, d=850mm	PNC 913231	<input type="checkbox"/>			
• Energy optimizer kit 32A - factory fitted	PNC 913247	<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"/>			
• Filter W=500mm	PNC 913664	<input type="checkbox"/>			



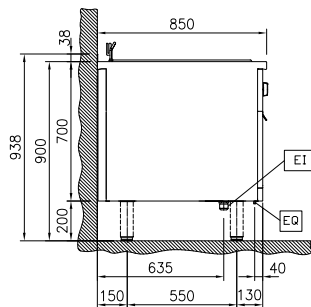
**Electrolux**  
PROFESSIONAL

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**thermaline 85 - 23 liter Freestanding**  
**Electric Deep Fat Fryer, 1 Side, Backsplash**

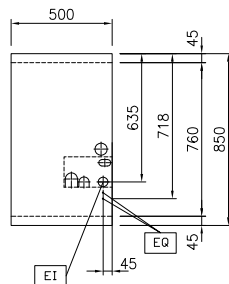
Front



Side



Top



EI = Electrical inlet (power)  
EQ = Equipotential screw

**Electric**

Supply voltage: 400 V/3N ph/50/60 Hz  
Total Watts: 18 kW

**Key Information:**

Number of wells: 1  
Usable well dimensions (width): 340 mm  
Usable well dimensions (height): 250 mm  
Usable well dimensions (depth): 400 mm  
Well capacity: 20 lt MIN; 23 lt MAX  
Thermostat Range: 100 °C MIN; 180 °C MAX  
External dimensions, Width: 500 mm  
External dimensions, Depth: 850 mm  
External dimensions, Height: 700 mm  
Net weight: 80 kg  
Configuration: On Base; One-Side Operated

**Sustainability**

Current consumption: 26 Amps



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**Backsplash**  
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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