

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



588632
 (MBFDGBEDPO)

23-lt gas 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 thermostatic regulation of oil temperature up to a maximum of 185 °C. Electrical ignition powered by battery with thermocouple for added safety. Flame failure device on each burner, with safety thermostat and thermostatic 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. 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 silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent infiltration of liquids or soil into vital components.
- Overheat protection: a 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.
- 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.
- Flame failure device on each burner.
- Safety thermostat and thermostatic control.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Electrical ignition powered by battery with thermocouple for added safety.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.

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
- IPX4 water protection.
- Internal frame for heavy duty sturdiness in stainless steel.

Included Accessories

- 1 of Pair of half size baskets for 23lt deep fat fryer PNC 913140

Optional Accessories

- Discharge vessel for 14 & 23lt fryers PNC 911570 ☐
- Lid for discharge vessel 14 & 23lt fryers PNC 911585 ☐
- Connecting rail kit for appliances with backsplash, 850mm PNC 912498 ☐

APPROVAL: _____

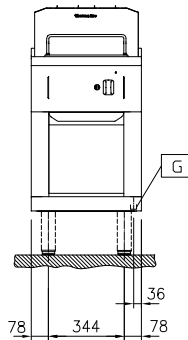
• Portioning shelf, 500mm width	PNC 912523	<input type="checkbox"/>	• Stainless steel side panel, 850x700mm, PNC 913686	<input type="checkbox"/>
• Portioning shelf, 500mm width	PNC 912553	<input type="checkbox"/>	flush-fitting (it should only be used	
• Folding shelf, 300x850mm	PNC 912579	<input type="checkbox"/>	against the wall, against a niche and in	
• Folding shelf, 400x850mm	PNC 912580	<input type="checkbox"/>	between Electrolux Professional	
• Fixed side shelf, 200x850mm	PNC 912586	<input type="checkbox"/>	thermaline and ProThermetic	
• Fixed side shelf, 300x850mm	PNC 912587	<input type="checkbox"/>	appliances and external appliances -	
• Fixed side shelf, 400x850mm	PNC 912588	<input type="checkbox"/>	provided that these have at least the	
• Stainless steel front kicking strip, 500mm width	PNC 912631	<input type="checkbox"/>	same dimensions)	
• 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"/>		
• 1 full size basket for 23lt deep fat fryer	PNC 913141	<input type="checkbox"/>		
• Unclogging rod for 23lt deep fat fryer - draining pipe	PNC 913142	<input type="checkbox"/>		
• Deflector for floured products - 23lt deep fat fryer	PNC 913143	<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	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"/>		
• Stainless steel dividing panel, 850x700mm, (it should only be used between Electrolux Professional thermaline Modular 85 and thermaline C85)	PNC 913670	<input type="checkbox"/>		



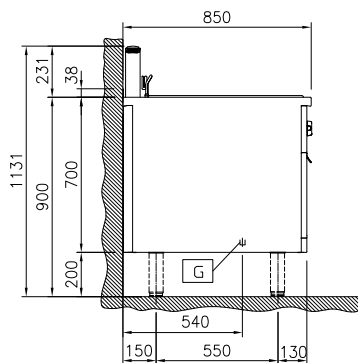
Electrolux
PROFESSIONAL

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

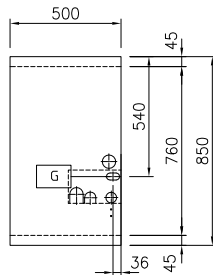
Front



Side



Top



EQ = Equipotential screw
G = Gas connection

Gas

Gas Power:

588632 (MBFDGBEDPO) 21 kW

Gas Type Option:

LPG; Natural Gas

Gas Inlet:

1/2"

Key Information:

Configuration:

On Base; One-Side
Operated

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:

120 °C MIN; 190 °C MAX

External dimensions, Width:

500 mm

External dimensions, Depth:

850 mm

External dimensions, Height:

700 mm

Net weight:

80 kg



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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.

2024.05.17