

## 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 "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: 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.

### 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 ☐
- Portioning shelf, 500mm width PNC 912523 ☐
- Portioning shelf, 500mm width PNC 912553 ☐

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

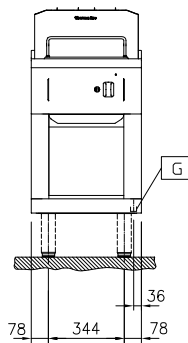
• Folding shelf, 300x850mm	PNC 912579	<input type="checkbox"/>
• Folding shelf, 400x850mm	PNC 912580	<input type="checkbox"/>
• Fixed side shelf, 200x850mm	PNC 912586	<input type="checkbox"/>
• Fixed side shelf, 300x850mm	PNC 912587	<input type="checkbox"/>
• Fixed side shelf, 400x850mm	PNC 912588	<input 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"/>
• 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 (to be ordered as S-code)	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"/>



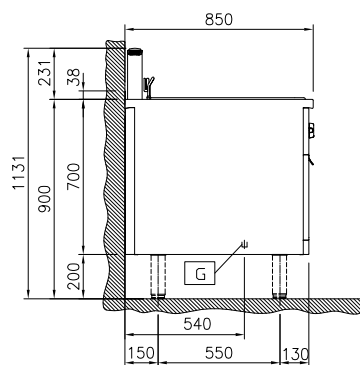
**Electrolux**  
PROFESSIONAL

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

Front

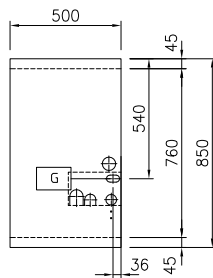


Side



EQ = Equipotential screw  
G = Gas connection

Top



**Gas**

Gas Power:	21 kW
Gas Type Option:	LPG; Natural Gas
Gas Inlet:	1/2"

**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:	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
Configuration:	On Base; One-Side Operated



Modular Cooking Range Line  
thermaline 85 - 23 liter Freestanding Gas Deep Fat Fryer, 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.

2025.05.26