

Modular Cooking Range Line thermaline 85 - 4 Zone Full Surface Induction Top on Open Base, 1 Side, Backsplash



588660 (MBJJGBJ1AO)

Full Surface Induction Top on Open Base, 4 zones, 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. Large multi-coil glass ceramic surface without any "dead" spots allows for quick and easy cleaning. Features 9 power levels with fast deployment to full heating power and very low heat dissipation to kitchen. Overheat protection switches off the supply in case of overheating. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

IPX5 water resistance certification.

Configuration: Freestanding, one side operated with backsplash, on open base.

ITEM #	 	
MODEL #		
NAME #		
<u>SIS #</u>		
AIA #		

Main Features

- Almost the entire surface of the ceramic plate can be used without "dead" spots.
- Fast deployment with full heating power immediately.
- Low heat dissipation to the kitchen.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Pans can easily be moved from one area to another without lifting.
- The large surface multi-coil induction top offers a substantial increase in pan and pot capacity thanks to the seamless transition between individual heating zones, ideal for à la carte operation.
- The smooth glass-ceramic surface can be quickly and easily cleaned, thus providing maximum hygiene.
- 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 "softtouch" grip for easier handling and cleaning. The special design of the controls prevents infiltration of liquids or soil into vital components.
- 9 power levels.
- Handles are ergonomically designed with silicon "soft" grip for easy handling and cleaning.

Construction

- Control light for each zone.
- 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

• This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

APPROVAL:

Excelence



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Optional Accessories

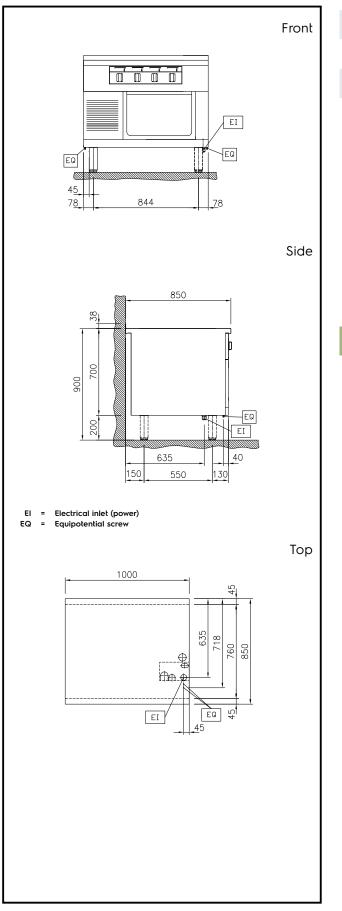
Optional Accessories		
 Scraper for cook tops 	PNC 910601	
• Connecting rail kit for appliances with backsplash, 850mm	PNC 912498	
 Portioning shelf, 1000mm width 	PNC 912528	
• Portioning shelf, 1000mm width	PNC 912558	
• Folding shelf, 300x850mm	PNC 912579	
• Folding shelf, 400x850mm	PNC 912580	
• Fixed side shelf, 200x850mm	PNC 912586	
• Fixed side shelf, 300x850mm	PNC 912587	
• Fixed side shelf, 400x850mm	PNC 912588	
 Stainless steel front kicking strip, 1000mm width 	PNC 912636	
 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, 1000mm width 	PNC 912884	
 Stainless steel side panel, 850x700mm, right side, against wall 	PNC 913003	
 Stainless steel side panel, 850x700mm, left side, against wall 	PNC 913004	
 Back panel, 1000x700mm, for units with backsplash 	PNC 913015	
 Endrail kit, flush-fitting, with backsplash, left 	PNC 913115	
 Endrail kit, flush-fitting, with backsplash, right 	PNC 913116	
• Endrail kit (12.5mm) for thermaline 85 units with backsplash, left	PNC 913206	
•	PNC 913207	
• U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code)	PNC 913226	
 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 913234	
 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 913281	

- Stainless steel dividing panel, 850x700mm, (it should only be used between Electrolux Professional thermaline Modular 85 and thermaline C85)
 Stainless steel side panel, 850x700mm flush-fitting (it should
- 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)



Electrolux PROFESSIONAL

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Electric	
Supply voltage: Total Watts:	400 V/3N ph/50/60 Hz 28 kW
Key Information:	
External dimensions, Width: External dimensions, Depth: External dimensions, Height: Storage Cavity Dimensions (width): Storage Cavity Dimensions (height): Storage Cavity Dimensions (depth): Net weight:	1000 mm 850 mm 700 mm 580 mm 330 mm 740 mm 118 kg
Configuration: Front Plates Power: Back Plates Power: Front Plates dimensions: Back Plates dimensions: Sustainability	On Base;One-Side Operated 7 - 7 kW 7 - 7 kW 420x370 420x370 420x370 420x370
Current consumption:	43 Amps

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