

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

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	
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588661 (MBJJGBJ4AO) Full Surface Induction Top on Warming Cabinet, 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 warm base.

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: the 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:





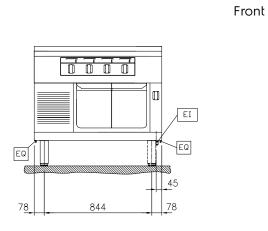
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			Stainless steel dividing panel,	PNC 913670	
Optional Accessories	D110 010 (01		850x700mm, (it should only be used	1110 710070	_
Scraper for cook topsConnecting rail kit for appliances	PNC 910601 PNC 912498		between Electrolux Professional thermaline Modular 85 and		
with backsplash, 850mm	FINC 912490	_	thermaline C85)		
Portioning shelf, 1000mm width	PNC 912528		Stainless steel side panel,	PNC 913686	
 Portioning shelf, 1000mm width 	PNC 912558		850x700mm, flush-fitting (it should only be used against the wall,		
 Folding shelf, 300x850mm 	PNC 912579		against a niche and in between		
 Folding shelf, 400x850mm 	PNC 912580		Electrolux Professional thermaline		
• Fixed side shelf, 200x850mm	PNC 912586		and ProThermetic appliances and external appliances - provided that		
• Fixed side shelf, 300x850mm	PNC 912587		these have at least the same		
• Fixed side shelf, 400x850mm	PNC 912588		dimensions)		
 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				
 Endrail kit (12.5mm) for thermaline 85 units with backsplash, right 	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				
• Filter W=1000mm	PNC 913666				



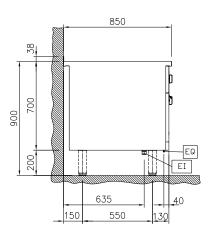
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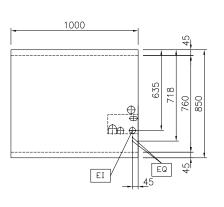


Side

Top



EI = Electrical inlet (power)
EQ = Equipotential screw



Electric

Supply voltage: 400 V/3N ph/50/60 Hz

Total Watts: 30 kW

Key Information:

External dimensions, Width: 1000 mm
External dimensions, Depth: 850 mm
External dimensions, Height: 700 mm
Net weight: 125 kg

On Oven;One-Side

Configuration:OperatedFront Plates Power:7 - 7 kWBack Plates Power:7 - 7 kW

Front Plates dimensions: 420x370 420x370 Back Plates dimensions: 420x370 420x370

Sustainability

Current consumption: 44.7 Amps

