

**Modular Cooking Range Line
 thermaline 85 - Half Module
 Freestanding Electric Fry Top, 1 Side with
 Backsplash**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



588665
 (MBHAGBDDAO) Electric Fry Top with smooth chrome Plate,
 one-side operated with backsplash

588669
 (MBHCGBDDAO) Electric Fry Top with ribbed chrome Plate,
 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. Smooth chromium-plated mild steel cooking surface with non-stick finishing for optimal grilling. Stainless steel high splash guards on the rear and sides. Powerblock heating system for optimal temperature distribution. Large drain hole allows draining of cooking juices into a large collector. 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

- Large drain hole on cooking surface permits the draining of residual cooking juices into a large collector placed under the cooking surface.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- Units have separate controls for each half module of the cooking surface.
- IPX5 water resistance certification.
- 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.
- Powerblock heating system for optimal temperature distribution.

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
- Cooking surface in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- Internal frame for heavy duty sturdiness in stainless steel.
- Cooking surface to be completely smooth or completely ribbed.

Sustainability

- Standby function for energy saving and fast recovery of maximum power.

APPROVAL: _____

Optional Accessories

- | | | | | | |
|--|------------|--------------------------|---|------------|--------------------------|
| • Connecting rail kit for appliances with backsplash, 850mm | PNC 912498 | <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"/> |
| • Portioning shelf, 400mm width | PNC 912522 | <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"/> |
| • Portioning shelf, 400mm width | PNC 912552 | <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, 400mm width | PNC 912630 | <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, 400mm width | PNC 912878 | <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, 400x700mm, for units with backsplash | PNC 913009 | <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"/> | | | |
| • Scraper for smooth plates (only for 588665) | PNC 913119 | <input type="checkbox"/> | | | |
| • Scraper for ribbed plates (only for 588669) | PNC 913120 | <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"/> | | | |
| • Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80) | PNC 913233 | <input type="checkbox"/> | | | |
| • Energy optimizer kit 14A - factory fitted | PNC 913244 | <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"/> | | | |
| • Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated | PNC 913279 | <input type="checkbox"/> | | | |
| • Filter W=400mm | PNC 913663 | <input type="checkbox"/> | | | |



Electrolux
PROFESSIONAL

**Modular Cooking Range Line
thermaline 85 - Half Module Freestanding
Electric Fry Top, 1 Side with Backsplash**

Electric

Supply voltage:

588665 (MBHAGBDDAO) 400 V/3N ph/50/60 Hz

588669 (MBHCGBDDAO) 400 V/3N ph/50/60 Hz

Total Watts: 5.1 kW

Key Information:

Configuration: On Base;One-Side
Operated

Cooking Surface Depth: 615 mm

Cooking Surface Width: 300 mm

Working Temperature MIN: 80 °C

Working Temperature MAX: 280 °C

External dimensions, Width: 400 mm

External dimensions, Depth: 850 mm

External dimensions, Height: 700 mm

**Storage Cavity Dimensions
(width):** 340 mm

**Storage Cavity Dimensions
(height):** 330 mm

**Storage Cavity Dimensions
(depth):** 740 mm

Net weight: 87 kg

Cooking surface type:

588665 (MBHAGBDDAO) Smooth

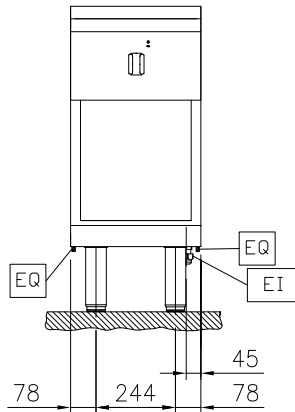
588669 (MBHCGBDDAO) Ribbed

Cooking surface - material: Chromium Plated

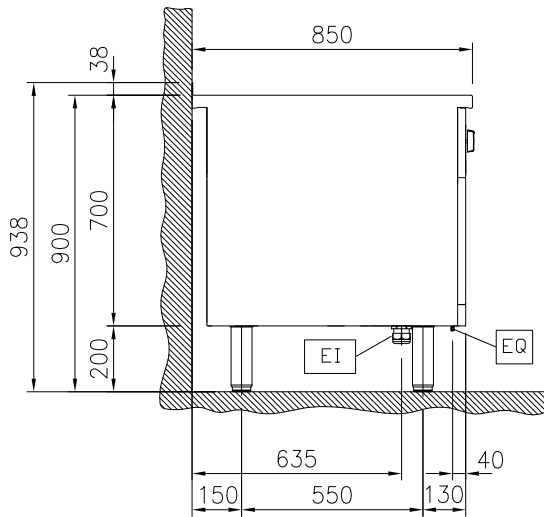
Sustainability

Current consumption: 7.4 Amps

Front

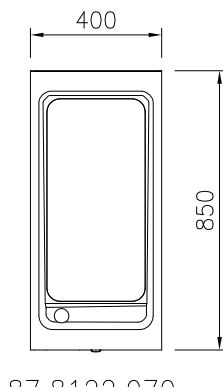


Side

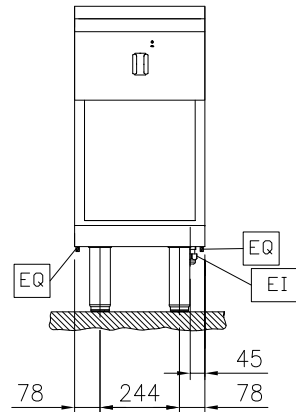


EI = Electrical inlet (power)
EQ = Equipotential screw

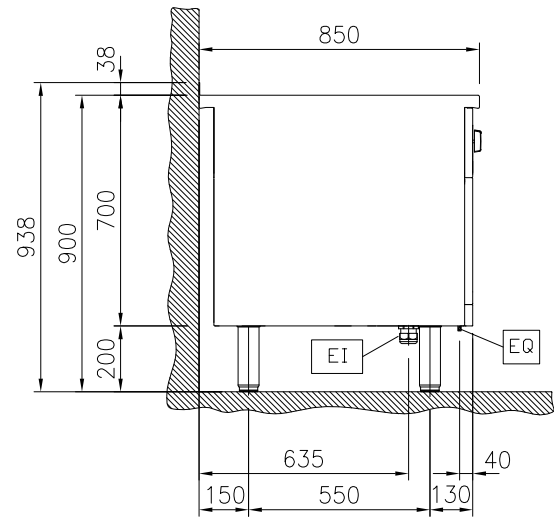
Top



Front



Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top

