

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



| 588666 (MBHBGBHDAO) | Electric Fry Top with smooth chrome Plate, one-side operated with backsplash |
|------------------------|--|
| 588670 | Electric Fry Top with ribbed chrome Plate, |
| (MBHDGBHDAO) | 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 chromiumplated 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.

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

Main Features

- Choice of one or two heating zones. An indicator lamp shows operating state of each zone.
- 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.
- 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.
- 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.
- IPX5 water resistance certification.
- 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:





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Optional Accessories • Connecting rail kit for appliances PNC 912498 with backsplash, 850mm PNC 912526 Portioning shelf, 800mm width Portioning shelf, 800mm width PNC 912556 • 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, PNC 912634 800mm width Stainless steel side kicking strip left PNC 912659 and right, wall mounted, 850mm width • Stainless steel side kicking strip left PNC 912662 and right, back-to-back, 1700mm width • Stainless steel plinth, against wall, PNC 912882 800mm width • Stainless steel side panel, PNC 913003 850x700mm, right side, against wall Stainless steel side panel, PNC 913004 850x700mm, left side, against wall Back panel, 800x700mm, for units PNC 913013 with backsplash • Endrail kit, flush-fitting, with PNC 913115 backsplash, left PNC 913116 • Endrail kit, flush-fitting, with backsplash, right Scraper for smooth plates (only for PNC 913119 588666) • Scraper for ribbed plates (only for PNC 913120 588670) • Endrail kit (12.5mm) for thermaline PNC 913206 85 units with backsplash, left • Endrail kit (12.5mm) for thermaline PNC 913207 85 units with backsplash, right PNC 913226 • U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code) PNC 913231 Insert profile, d=850mm • Perforated shelf for warming PNC 913234 cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80) • Energy optimizer kit 24A - factory PNC 913246 fitted • Side reinforced panel only in PNC 913261 combination with side shelf, for against the wall installations, right PNC 913262 Side reinforced panel only in combination with side shelf, for against the wall installations, left • Shelf fixation for TL80-85-90 one-PNC 913281 side operated, TL80 two-side operated Filter W=800mm PNC 913665

| • | Stainless steel dividing panel, 850x700mm, (it should only be used between Electrolux Professional thermaline Modular 85 and thermaline C85) | PNC 913670 | |
|---|---|------------|--|
| • | 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 | PNC 913686 | |

Recommended Detergents

that these have at least the same

- C41 HI-TEMP RAPID DEGREASER, PNC 0S2292
- incl.)

dimensions)

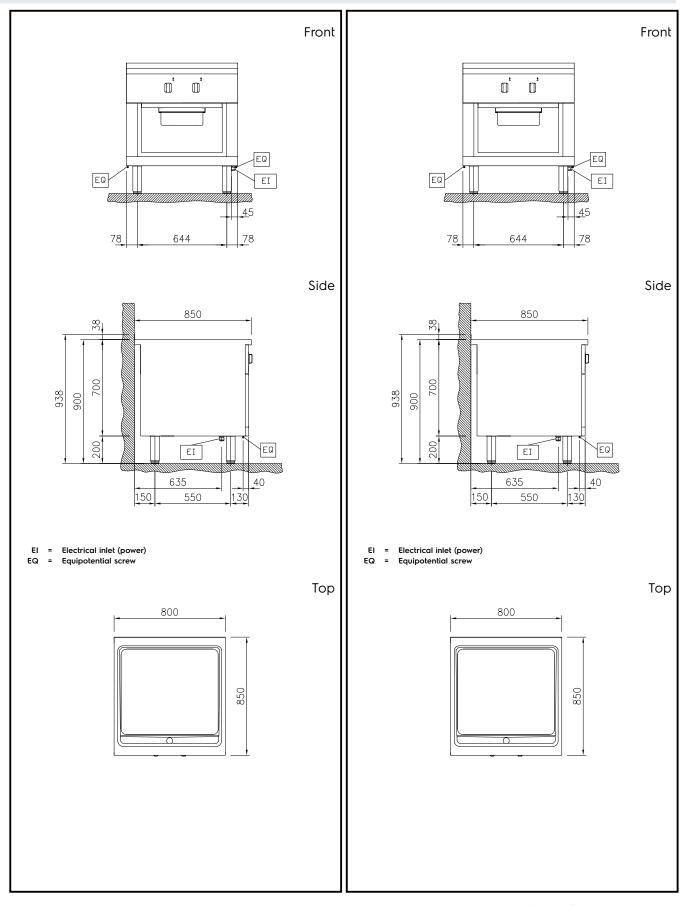


Electric

| Supply voltage: Total Watts: | 400 V/3N ph/50/60 Hz 15.3 kW |
|---------------------------------|---------------------------------|
| Key Information: | |
| Cooking Surface Depth: | 615 mm |
| Cooking Surface Width: | 700 mm |
| Working Temperature MIN: | 80 °C |
| Working Temperature MAX: | 280 °C |
| External dimensions, Width: | 800 mm |
| External dimensions, Depth: | 850 mm |
| External dimensions, Height: | 700 mm |
| Storage Cavity Dimensions | |
| (width): | 580 mm |
| Storage Cavity Dimensions | |
| (height): | 330 mm |
| Storage Cavity Dimensions | 7/0 |
| (depth): | 740 mm |
| Net weight: | 145 kg |
| Configuration: | On Base;One-Side Operated |
| Cooking surface type: | Operated |
| 588666 (MBHBGBHDAO) | Smooth |
| 588670 (MBHDGBHDAO) | Ribbed |
| 566670 (MBHDGBHDAO) | Chromium Plated mild |
| Cooking surface - material: | steel mirror |
| | |
| Sustainability | |
| Current consumption: | 22.1 Amps |



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