

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

ITEM #	
MODEL #	
NAME #	
SIS #	_
AIA #	_



588668 (MBHBGBHDPO) Gas Fry Top with smooth chrome Plate, oneside operated with backsplash

588672 (MBHDGBHDPO) Gas Fry Top with ribbed chrome Plate, oneside 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. Features safety thermostat, thermostatic control and led indication of pilot flame. Electrical ignition powered by battery with thermocouple for added safety. Large drain hole enables draining of cooking juices into a large collector. 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

- 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: the temperature sensor switches off the supply in case of overheating.
- Safety thermostat and thermostatic control.
- 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.
- Electrical ignition powered by battery with thermocouple for added safety.
- Led indication of pilot flame

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.
- IPx4 water protection.
- Internal frame for heavy duty sturdiness in stainless steel.
- Cooking surface to be completely smooth or completely ribbed.

APPROVAL:





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Optional Accessories			• Stainless steel side panel, 850x700mm, flush-fitting (it should	PNC 913686	
 Connecting rail kit for appliances with backsplash, 850mm 	PNC 912498		only be used against the wall, against a niche and in between		
Portioning shelf, 800mm width	PNC 912526		Electrolux Professional thermaline		
Portioning shelf, 800mm width	PNC 912556		and ProThermetic appliances and		
• Folding shelf, 300x850mm	PNC 912579		external appliances - provided		
• Folding shelf, 400x850mm	PNC 912580		that these have at least the same dimensions)		
• Fixed side shelf, 200x850mm	PNC 912586		•		
• Fixed side shelf, 300x850mm	PNC 912587	_	Recommended Detergents		
• Fixed side shelf, 400x850mm	PNC 912588		• C41 HI-TEMP RAPID DEGREASER,	PNC 0S2292	
Stainless steel front kicking strip, 800mm width	PNC 912634		1 pack of six 1 lt. bottles (trigger incl.)		
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, 800mm width	PNC 912882				
 Stainless steel side panel, 850x700mm, right side, against wall 	PNC 913003				
• Stainless steel side panel, 850x700mm, left side, against wall	PNC 913004				
 Back panel, 800x700mm, for units with backsplash 	PNC 913013				
 Endrail kit, flush-fitting, with backsplash, left 	PNC 913115				
 Endrail kit, flush-fitting, with backsplash, right 	PNC 913116				
• Scraper for smooth plates (only for 588668)		_			
• Scraper for ribbed plates (only for 588672)	PNC 913120	_			
• 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				
 Stainless steel dividing panel, 850x700mm, (it should only be used between Electrolux Professional thermaline Modular 85 and thermaline C85) 	PNC 913670				



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Gas

Gas Power: 20 kW Gas Type Option: Natural Gas

Gas Inlet: 1/2"

Key Information:

Cooking Surface Depth: 615 mm Cooking Surface Width: 700 mm Working Temperature MIN: 110 °C Working Temperature MAX: 270 °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

(depth):

740 mm

Net weight: 145 kg

On Base;One-Side

Configuration: Operated

Cooking surface type:

588668 (MBHBGBHDPO)

Smooth 588672 (MBHDGBHDPO) Ribbed

Chromium Plated mild

Cooking surface - material: steel mirror







