

**Modular Cooking Range Line  
 thermaline 85 - 2 Zone Electric Solid  
 Top with Ecotop, 1 Side with Backsplash**

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**588681**  
 (MBLBGBEDAO) Electric Solid Top, 2 zones, ecoTop coating,  
 one-side operated with backplash

### Short Form Specification

**Item No.** \_\_\_\_\_

Unit constructed according to DIN 18860\_2 with 20 mm drop nose top. Internal frame for heavy duty sturdiness in stainless steel. 2 mm top in 1.4301 (AISI 304). Flat surface construction, wide rounded, easily cleanable. THERMODUL connection system enables seamless worktop when units are connected and avoids soil penetrating. ECOTOP model with a 20 mm thick steel cooking surface with heat retaining coating. 2 independently controlled heating zones with 2 electronic sensors per zone for temperature surface control and 8 power levels. Rapid plate heat up, continuously ready to use. 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 resistance certification. Configuration: Freestanding, one side operated with backplash.

### Main Features

- 2 heating zones independently controlled.
- Rapid heat up of the plate and continuously ready for use.
- 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.
- Wide rounded cleaning zone around the plates for easier cleaning.
- 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 "soft-touch" grip for easier handling and cleaning. The special design of the controls prevents infiltration of liquids or soil into vital components.
- Cooking plate and base joint profile guarantee against soil infiltration.
- Two electronic sensors per zone to control surface temperature and to protect cooking plate from overheating.
- 8 power levels.
- ECOTOP model has a 20 mm thick steel DIN 1.7335 nickel coated cooking surface.

### Construction

- 2 mm top in 1.4301 (AISI 304).
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top and 70 mm recessed plinth.
- IPX5 water resistance certification.
- Internal frame for heavy duty sturdiness in stainless steel.

### Sustainability

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

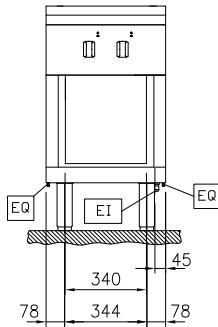


**APPROVAL:** \_\_\_\_\_

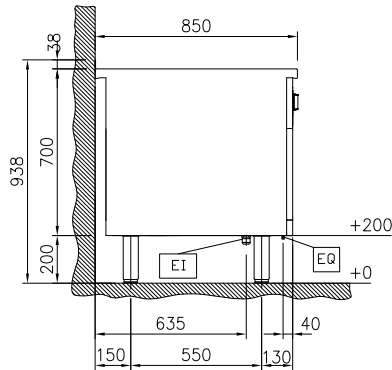
**Optional Accessories**

- Connecting rail kit for appliances with backsplash, 850mm PNC 912498
  - Portioning shelf, 500mm width PNC 912523
  - Portioning shelf, 500mm width PNC 912553
  - 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, 500mm width PNC 912631
  - 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, 500mm width PNC 912879
  - Stainless steel side panel, 850x700mm, right side, against wall PNC 913003
  - Stainless steel side panel, 850x700mm, left side, against wall PNC 913004
  - Back panel, 500x700mm, for units with backsplash PNC 913010
  - 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 913233
  - Energy optimizer kit 14A - factory fitted PNC 913244
  - 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 913279
  - Filter W=500mm PNC 913664
  - 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 ProThermic appliances and external appliances - provided that these have at least the same dimensions) PNC 913686

Front

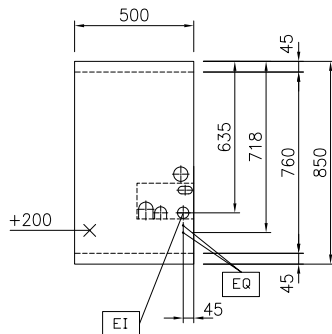


Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw

Top



### Electric

Supply voltage: 400 V/3N ph/50/60 Hz  
 Electrical power, max: 6 kW

### Key Information:

Working Temperature MIN: 100 °C  
 Working Temperature MAX: 450 °C  
 External dimensions, Width: 500 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: 90 kg

Configuration: On Base; One-Side

Operated

Front Plates Power: 3 - 0 kW

Back Plates Power: 3 - kW

Solid top usable surface (width): 360 mm

Solid top usable surface (depth): 630 mm

### Sustainability

Current consumption: 13 Amps