



Modular Cooking Range Line thermaline 85 - Gas French Top, 1 Side with Backsplash

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



588684
(MBLIGBHDPO) Gas French Top, one-side operated with
backsplash - freestanding

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, easily cleanable. THERMODUL connection system enables seamless worktop when units are connected and avoids soil penetrating. Large surface cooking plate made with durable cast iron, allows the use of various sizes of pans. Central gas burner with optimized combustion, flame failure device and protected pilot light. Center of the plate can reach max. 550°C while decreasing outwards, thus allowing temperature gradients to satisfy different cooking needs. Electrical ignition powered by battery with thermocouple for added safety. Safety thermostat and thermostatic control. 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

- Durable cast iron cooking plate, easy to clean.
- Central burner with optimized combustion, flame failure device and protected pilot light.
- Pans can easily be moved from one area to another without lifting.
- Safety thermostat and thermostatic control.
- Various sizes of pans can be used at the same time due to large surface area with no intermediate sectors.
- 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.
- Electrical ignition powered by battery with thermocouple for added safety.
- The center of the plate can reach a maximum temperature of 550 °C while decreasing outwards.

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.
- IPx4 water protection.
- Internal frame for heavy duty sturdiness in stainless steel.

APPROVAL: _____



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Optional Accessories

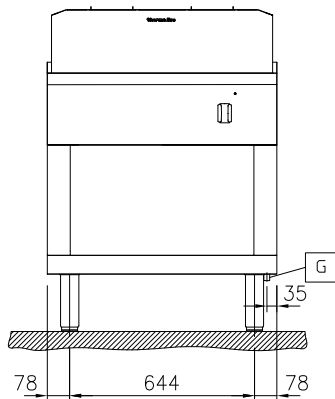
• Connecting rail kit for appliances with backsplash, 850mm	PNC 912498	☐
• Portioning shelf, 800mm width	PNC 912526	☐
• Portioning shelf, 800mm width	PNC 912556	☐
• Folding shelf, 300x850mm	PNC 912579	☐
• Folding shelf, 400x850mm	PNC 912580	☐
• Fixed side shelf, 200x850mm	PNC 912586	☐
• Fixed side shelf, 300x850mm	PNC 912587	☐
• Fixed side shelf, 400x850mm	PNC 912588	☐
• Stainless steel front kicking strip, 800mm width	PNC 912634	☐
• 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	☐
• 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	☐
• 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	☐



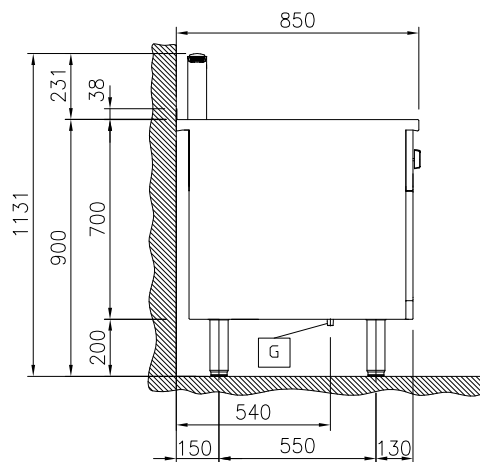
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Front

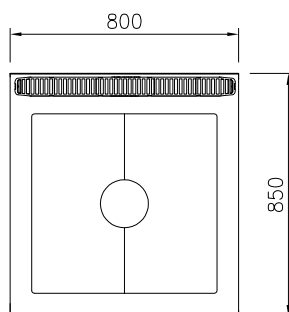


Side



EQ = Equipotential screw
G = Gas connection

Top



Gas

Gas Power:	10 kW
Gas Type Option:	
Gas Inlet:	1/2"

Key Information:

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
Configuration:	On Base; One-Side Operated
Solid top usable surface (width):	690 mm
Solid top usable surface (depth):	590 mm



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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2025.12.20