

**Modular Cooking Range Line  
thermaline 85 - 14 liter Freestanding  
Electric Deep Fat Fryer, 1 Side,  
Backsplash**

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

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

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

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

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



**588685 (MBFGGBDDAO)**

14-lt electric Deep Fat Fryer,  
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 and external heating elements allow easy cleaning. THERMODUL connection system enables seamless worktop when units are connected and avoids soil penetrating. Appliance designed to deep fry meat, fish and vegetables (french fries). Deep drawn V-shaped well with external heating elements to facilitate cleaning operations. Indirect oil heating system and uniform heat distribution for extended oil life. Electronic sensor for precise oil temperature control. Reduced power setting to melt solid fat. Oil can be easily drained via a ball-valve. All-round basin raised edges to protect against soil infiltration. Large overflow stamped area around the well. 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

- 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.
- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- Raised edge all around the well to protect from infiltration of dirt from worktop.
- Deep drawn V-Shaped well.
- Large overflow stamped area, located around the well.
- External heating elements allow to easily clean the well.
- Indirect oil heating system and uniform heat distribution to guarantee extended oil life.
- Reduced power setting to melt solid fat.
- Oil level mark for MAX/MIN filling.
- Designed for deep fat frying of meat, fish, specialities and vegetable (french fries, chips).
- Oil can be drained off via a ball-valve with a lock to prevent unintentional opening. When opened, the ball valve provides a full cross-section opening to easily clean the drainage system.
- Electronic sensor for precise oil temperature control.

### 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
- 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.
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

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

### Included Accessories

- 1 of 1 basket for 14tl deep fat fryer PNC 913151

### Optional Accessories

- Discharge vessel for 14 & 23lt fryers PNC 911570 ☐
- Lid for discharge vessel 14 & 23lt fryers PNC 911585 ☐
- Connecting rail kit for appliances with backsplash, 850mm PNC 912498 ☐
- Portioning shelf, 400mm width PNC 912522 ☐
- Portioning shelf, 400mm width PNC 912552 ☐
- 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, 400mm width PNC 912630 ☐
- 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, 400mm width PNC 912878 ☐
- Stainless steel side panel, 850x700mm, right side, against wall PNC 913003 ☐
- Stainless steel side panel, 850x700mm, left side, against wall PNC 913004 ☐
- Back panel, 400x700mm, for units with backsplash PNC 913009 ☐
- Endrail kit, flush-fitting, with backsplash, left PNC 913115 ☐
- Endrail kit, flush-fitting, with backsplash, right PNC 913116 ☐
- Filter for deep fat fryer oil collection basin PNC 913146 ☐
- 2 baskets for 14tl deep fat fryer PNC 913152 ☐
- 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 ☐
- Energy optimizer kit 18A - factory fitted PNC 913245 ☐
- 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 ☐
- Additional wall mounting fixation - US PNC 913640 ☐
- Stainless steel lower side panel (12,5mm), 850x300mm, left side, wall mounted PNC 913641 ☐
- Stainless steel lower side panel (12,5mm), 850x300mm, right side, wall mounted PNC 913642 ☐

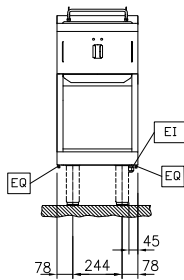
- Wall mounting kit for units - TL85/90 - Factory Fitted (H=700) PNC 913655 ☐
- Filter W=400mm PNC 913663 ☐
- Stainless steel dividing panel, 850x700mm, (it should only be used between Electrolux Professional thermaline Modular 85 and thermaline C85) PNC 913670 ☐
- Stainless steel side panel, 850x700mm, 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 ☐



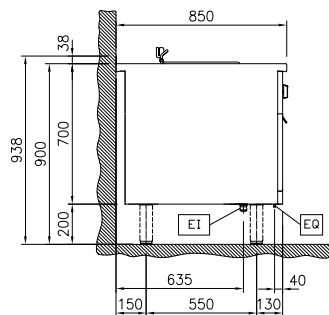
**Electrolux**  
PROFESSIONAL

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**thermaline 85 - 14 liter Freestanding**  
**Electric Deep Fat Fryer, 1 Side, Backsplash**

Front

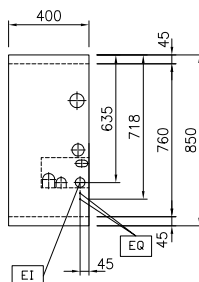


Side



EI = Electrical inlet (power)  
EQ = Equipotential screw

Top



**Electric**

|                 |                      |
|-----------------|----------------------|
| Supply voltage: | 400 V/3N ph/50/60 Hz |
| Total Watts:    | 10 kW                |

**Key Information:**

|                                     |                            |
|-------------------------------------|----------------------------|
| Number of wells:                    | 1                          |
| Usable well dimensions (width):     | 240 mm                     |
| Usable well dimensions (height):    | 225 mm                     |
| Usable well dimensions (depth):     | 380 mm                     |
| Well capacity:                      | 12 lt MIN; 14 lt MAX       |
| Thermostat Range:                   | 100 °C MIN; 180 °C MAX     |
| External dimensions, Width:         | 400 mm                     |
| External dimensions, Depth:         | 850 mm                     |
| External dimensions, Height:        | 700 mm                     |
| Storage Cavity Dimensions (width):  |                            |
| Storage Cavity Dimensions (height): |                            |
| Storage Cavity Dimensions (depth):  | 0 mm                       |
| Net weight:                         | 70 kg                      |
| Configuration:                      | On Base; One-Side Operated |

**Sustainability**

|                      |           |
|----------------------|-----------|
| Current consumption: | 14.4 Amps |
|----------------------|-----------|



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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.

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