

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


588687 (MBFHGBDDPO)

 14-lt gas deep 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 thermostatic regulation of oil temperature up to a maximum of 185 °C. Electrical ignition powered by battery with thermocouple for added safety. Flame failure device on each burner, with safety thermostat and thermostatic 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. 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

- Deep drawn V-Shaped well.
- Large overflow stamped area, located around the well.
- Flame failure device on each burner.
- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- Safety thermostat and thermostatic control.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Indirect oil heating system and uniform heat distribution to guarantee extended oil life.
- All major components may be easily accessed from the front.
- Reduced power setting to melt solid fat.
- Oil level mark for MAX/MIN filling.
- Designed for deep fat frying of meat, fish, specialties 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.
- 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.
- Raised edge all around the well to protect from infiltration of dirt from worktop.
- Electrical ignition powered by battery with thermocouple for added safety.

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
- IPX4 water protection.
- Internal frame for heavy duty sturdiness in stainless steel.

APPROVAL: _____

Optional Accessories

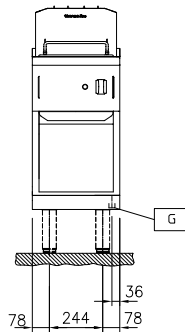
- | | | | |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|--------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| • Discharge vessel for 14 & 23lt fryers | PNC 911570 | <input type="checkbox"/> | • Stainless steel side panel, 850x700mm, PNC 913686 <input type="checkbox"/>
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) |
| • Lid for discharge vessel 14 & 23lt fryers | PNC 911585 | <input type="checkbox"/> | |
| • Connecting rail kit for appliances with
backsplash, 850mm | PNC 912498 | <input type="checkbox"/> | |
| • Portioning shelf, 400mm width | PNC 912522 | <input type="checkbox"/> | |
| • Portioning shelf, 400mm width | PNC 912552 | <input type="checkbox"/> | |
| • Folding shelf, 300x850mm | PNC 912579 | <input type="checkbox"/> | |
| • Folding shelf, 400x850mm | PNC 912580 | <input type="checkbox"/> | |
| • Fixed side shelf, 200x850mm | PNC 912586 | <input type="checkbox"/> | |
| • Fixed side shelf, 300x850mm | PNC 912587 | <input type="checkbox"/> | |
| • Fixed side shelf, 400x850mm | PNC 912588 | <input type="checkbox"/> | |
| • Stainless steel front kicking strip,
400mm width | PNC 912630 | <input type="checkbox"/> | |
| • Stainless steel side kicking strip left and
right, wall mounted, 850mm width | PNC 912659 | <input type="checkbox"/> | |
| • Stainless steel side kicking strip left and
right, back-to-back, 1700mm width | PNC 912662 | <input type="checkbox"/> | |
| • Stainless steel plinth, against wall,
400mm width | PNC 912878 | <input type="checkbox"/> | |
| • Stainless steel side panel, 850x700mm,
right side, against wall | PNC 913003 | <input type="checkbox"/> | |
| • Stainless steel side panel, 850x700mm,
left side, against wall | PNC 913004 | <input type="checkbox"/> | |
| • Back panel, 400x700mm, for units with
backsplash | PNC 913009 | <input type="checkbox"/> | |
| • Endrail kit, flush-fitting, with backsplash,
left | PNC 913115 | <input type="checkbox"/> | |
| • Endrail kit, flush-fitting, with backsplash,
right | PNC 913116 | <input type="checkbox"/> | |
| • Filter for deep fat fryer oil collection
basin | PNC 913146 | <input type="checkbox"/> | |
| • Endrail kit (12.5mm) for thermaline 85
units with backsplash, left | PNC 913206 | <input type="checkbox"/> | |
| • Endrail kit (12.5mm) for thermaline 85
units with backsplash, right | PNC 913207 | <input type="checkbox"/> | |
| • U-clamping rail for back-to-back
installations with backsplash (to be
ordered as S-code) | PNC 913226 | <input type="checkbox"/> | |
| • Insert profile, d=850mm | PNC 913231 | <input type="checkbox"/> | |
| • Side reinforced panel only in
combination with side shelf, for against
the wall installations, right | PNC 913261 | <input type="checkbox"/> | |
| • Side reinforced panel only in
combination with side shelf, for against
the wall installations, left | PNC 913262 | <input type="checkbox"/> | |
| • Additional wall mounting fixation - US | PNC 913640 | <input type="checkbox"/> | |
| • Stainless steel lower side panel
(12,5mm), 850x300mm, left side, wall
mounted | PNC 913641 | <input type="checkbox"/> | |
| • Stainless steel lower side panel
(12,5mm), 850x300mm, right side, wall
mounted | PNC 913642 | <input type="checkbox"/> | |
| • Wall mounting kit for units - TL85/90 -
Factory Fitted (H=700) | PNC 913655 | <input type="checkbox"/> | |
| • Stainless steel dividing panel,
850x700mm, (it should only be used
between Electrolux Professional
thermaline Modular 85 and thermaline
C85) | PNC 913670 | <input type="checkbox"/> | |



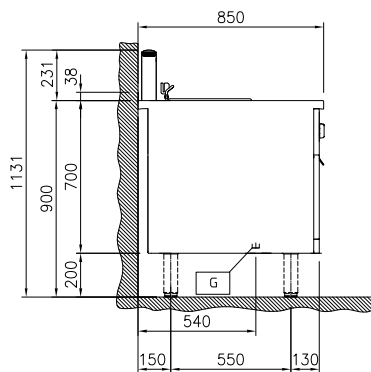
Electrolux
PROFESSIONAL

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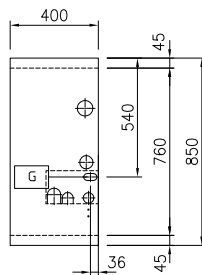
Front



Side



Top



EQ = Equipotential screw
G = Gas connection

Gas

Gas Power:	14 kW
Gas Type Option:	LPG; Natural Gas
Gas Inlet:	1/2"

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:	120 °C MIN; 190 °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:	80 kg
Configuration:	On Base; One-Side Operated



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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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