

**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, 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.
- 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.

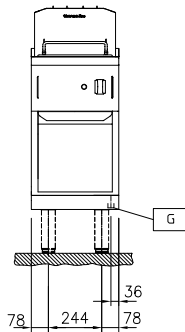
**APPROVAL:** \_\_\_\_\_

## Included Accessories

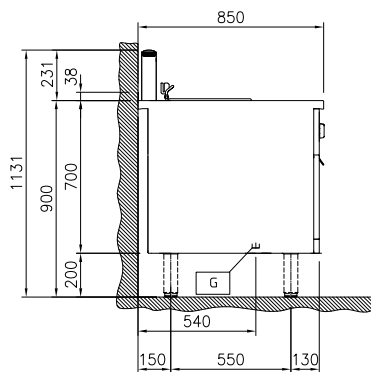
### Optional Accessories

- 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
- 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
- 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
- Insert profile, d=850mm PNC 913231
- 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
- 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
- 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

Front

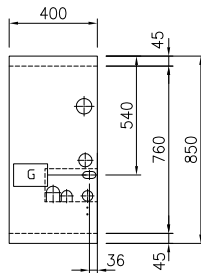


Side



EQ = Equipotential screw  
G = Gas connection

Top



### 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