

Modular Cooking Range Line thermaline 85 - 4-Burner Gas Top on Static Gas Oven, 1 Side

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



588691
(MBQIGBHCP0)

4-Burner gas Top, on gas static Oven, one-side operated

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. 4 gas burners with optimized combustion, flame failure device, thermocouple safety hand valve and protected pilot flame. Triple ring "flower" flame burners with anti-clogging design. Manual gas valves allow precise flame intensity control. Large pan support in cast iron with long center fins for various pan sizes. Deep flat spillage tray with rounded corners and drain hole. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning. Static gas oven chamber with 40 mm thick oven door and ribbed enamelled steel base plate. Oven chamber with 2 levels of runners for 2/1 GN shelves to enable simultaneous and faster cooking. Heavy duty thermostat with temperature range up to 300°C, electronic sensor for precise temperature control and manual humidity control in the cooking chamber. Upper heating element can also be used for grilling, with or without ventilating mode. IPX4 water resistant certification. Configuration: Freestanding, one side operated.

Main Features

- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Large sized pan support in cast iron with long center fins to allow the use of the largest down to the smallest pans.
- Manual gas valves allow precise control of the flame intensity between high and low positions.
- Manual oven shut-off valve.
- Pans can easily be moved from one area to another without lifting.
- 40 mm thick oven door for heat insulation.
- 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.
- Oven chamber to have 2 levels of runners to accommodate 2/1 GN trays and ribbed enamelled steel base plate.
- The upper heating element of the oven can also be used for grilling.
- Manual control of humidity in cooking chamber.
- Electronic sensor for precise temperature control.
- Burners with optimized combustion. Triple ring flower flame burners with anti-clogging design.
- 100% safety pilot and thermocouple.
- Oven temperature up to 300 °C
- Patented Flower Flame burners that adjust to the size and form of the cookware (Patent EP2708813B1 and related family).

Construction

- Each burner equipped with thermocouple safety hand valve and protected pilot flame.
- 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.

Included Accessories

- 1 of Grid, chromium plated, for ovens 2/1 GN PNC 910652

Optional Accessories

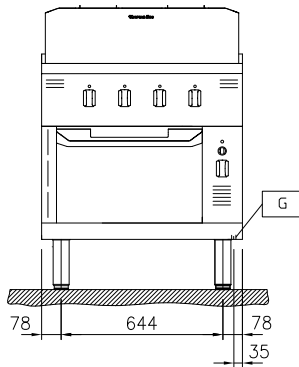
- Baking sheet 2/1 GN for ovens PNC 910651 ☐

APPROVAL: _____

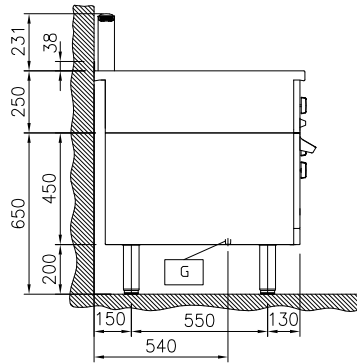
• Bottom steel plate 2/1 GN for fire clay plate 800x900 with baking oven	PNC 910655	☐
• Fire clay plate 2/1 GN for ovens	PNC 910656	☐
• Connecting rail kit for appliances with backsplash, 850mm	PNC 912498	☐
• Portioning shelf, 800mm width	PNC 912526	☐
• Portioning shelf, 800mm width	PNC 912556	☐
• Folding 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	☐
• 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	☐
• Kit LPG nozzles for 4 burner (7 kW) on oven, gas 30/31	PNC 913291	☐
• Stainless steel dividing panel, 850x700mm, (it should only be used between Electrolux Professional thermaline Modular 85 and thermaline C85)	PNC 913670	☐
• Solid top plate for 7kW and 10kW open burner	PNC 913674	☐
• 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

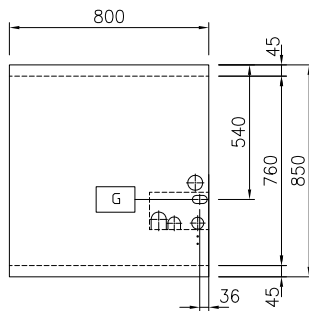


Side



EQ = Equipotential screw
G = Gas connection

Top



Gas

Gas Power:	35 kW
Gas Type Option:	
Gas Inlet:	1/2"

Key Information:

Oven working Temperature:	80 °C MIN; 300 °C MAX
Oven Cavity Dimensions (width):	683 mm
Oven Cavity Dimensions (height):	255 mm
Oven Cavity Dimensions (depth):	671 mm
External dimensions, Width:	800 mm
External dimensions, Depth:	850 mm
External dimensions, Height:	700 mm
Net weight:	163 kg
Configuration:	On Oven; One-Side Operated
Front Burners Power:	7 - 7 kW
Back Burners Power:	7 - 7 kW
Back Burners Dimension - mm	Ø 70 Ø 70
Front Burners Dimension - mm	Ø 70 Ø 70
Oven GN:	GN 2/1