

Modular Cooking Range Line thermaline 85 - Electric Free-cooking Top on Oven with Backsplash H=700

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


588696 (MBTGGBH8AO)

 Electric Free-Cooking Top,
one-side operated with
backsplash, on Oven - H2

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. Smooth electrically-heated solid plate (400x740 mm) made of 20 mm thick steel with a wide rounded cleaning zone around the plate. Rapid plate heat up, continuously ready to use; maximum reachable surface temperature of 350°C. Stainless steel high splash guards on the rear and sides. 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. Electric static oven base 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 350°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. Flat surface construction, easily cleanable. Overheat protection switches off the supply in case of overheating. Standby function saves energy and quickly recovers maximum power. Metal knobs and oven handles ergonomically designed with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX5 water resistance certification.

Main Features

- Rapid heat up of the plate and continuously ready for use.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Wide rounded cleaning zone around the plates for easier cleaning.
- 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.
- Cooking plate and base joint profile guarantee against soil infiltration.
- Surface temperature up to 350°C
- Handles are ergonomically designed with silicon "soft" grip for easy handling and cleaning.
- 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.
- For direct and indirect cooking.
- Oven temperature up to 300 °C

Construction

- 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.
- IPX5 water resistance certification.
- Cooking surface is an electrically heated solid plate made from 20 mm thick stainless steel AISI 316 - DIN 1.4404.
- 2mm thick top in stainless steel AISI 304 - DIN 1.4301.
- Internal frame for heavy duty sturdiness in stainless steel.

Sustainability

- Standby function for energy saving and fast recovery of maximum power.

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 | <input type="checkbox"/> |
| • Fire clay plate 2/1 GN for ovens | PNC 910656 | <input type="checkbox"/> |
| • Connecting rail kit for appliances with backsplash, 850mm | PNC 912498 | <input type="checkbox"/> |
| • Portioning shelf, 800mm width | PNC 912526 | <input type="checkbox"/> |
| • Portioning shelf, 800mm width | PNC 912556 | <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, 800mm width | PNC 912634 | <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, 800mm width | PNC 912882 | <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, 800x700mm, for units with backsplash | PNC 913013 | <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"/> |
| • Scraper for smooth plates | PNC 913119 | <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"/> |
| • Energy optimizer kit 32A - factory fitted | PNC 913247 | <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"/> |
| • Filter W=800mm | PNC 913665 | <input type="checkbox"/> |

Recommended Detergents

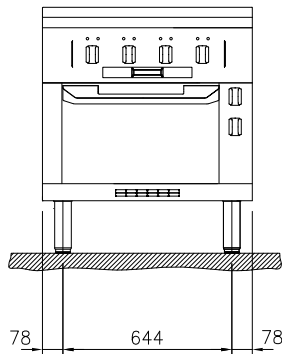
| | | |
|--|------------|--------------------------|
| • C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) | PNC 0S2292 | <input type="checkbox"/> |
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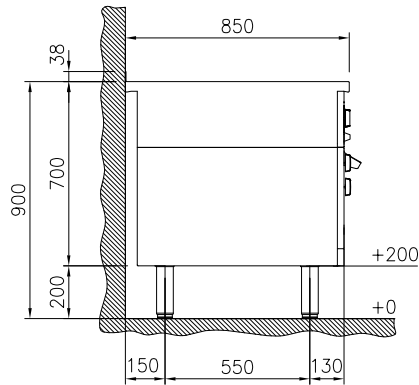
Electrolux
PROFESSIONAL

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Front

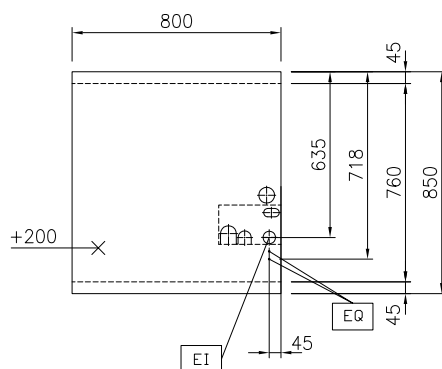


Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top



Electric

Supply voltage: 400 V/3N ph/50/60 Hz
Electrical power, max: 17.3 kW

Key Information:

Working Temperature MIN: 80 °C
Working Temperature MAX: 350 °C
External dimensions, Width: 800 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: 223 kg
Configuration: On Oven; One-Side Operated
Front Plates Power: 3 - 3 kW
Back Plates Power: 3 - 3 kW
Solid top usable surface (width): 670 mm
Solid top usable surface (depth): 650 mm

Sustainability

Current consumption: 31.7 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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