

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: the 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	☐
• 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	☐
• Scraper for smooth plates	PNC 913119	☐
• 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 32A - factory fitted	PNC 913247	☐
• 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	☐
• Filter W=800mm	PNC 913665	☐
• 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	☐

Recommended Detergents

- C41 HI-TEMP RAPID DEGREASER, 1 PNC 0S2292 
pack of six 1 lt. bottles (trigger incl.)



Top on Oven with Backsplash H=700

Technical drawing of a rectangular structure, likely a container or tank, showing dimensions in millimeters. The drawing includes a side elevation and a top plan view.

Side Elevation Dimensions:

- Total height: 900
- Height of the upper section: 700
- Height of the lower section: 200
- Top flange thickness: 38
- Overall width: 850
- Ground level markers: +200 and +0

Top Plan View Dimensions:

- Left side width: 150
- Right side width: 130
- Central width: 550

EI = Electrical inlet (power)
 EQ = Equipotential screw

[illegible]

Modular Cooking Range Line
thermaline 85 - Electric Free-cooking Top on Oven with Backsplash
H=700
 The company reserves the right to make modifications to the products
 without prior notice. All information correct at time of printing.

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