

## Modular Cooking Range Line thermaline 85 - 4 Zone Induction Top on Oven, 1 Side with Backsplash (H2)

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



588697 (MBIMGBH8AO)

Induction Top, 4 zones, 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 glass ceramic surface without any "dead" spots allows for quick and easy cleaning. Features 9 power levels with fast deployment to full heating power and very low heat dissipation to kitchen. Overheat protection switches off the supply in case of overheating. 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.

### Main Features

- Fast deployment with full heating power immediately.
- Low heat dissipation to the kitchen.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Pans can easily be moved from one area to another without lifting.
- The smooth glass-ceramic surface can be quickly and easily cleaned, thus providing maximum hygiene.
- 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.
- 9 power levels.
- 40 mm thick oven door for heat insulation.
- 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.
- Oven temperature up to 300 °C

### Construction

- Control light for each zone.
- 2 mm top in 1.4301 (AISI 304).
- 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.
- Internal frame for heavy duty sturdiness in stainless steel.

### Sustainability



- Standby function for energy saving and fast recovery of maximum power.
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

### Included Accessories

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

### Optional Accessories

- Scraper for cook tops PNC 910601 ☐

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

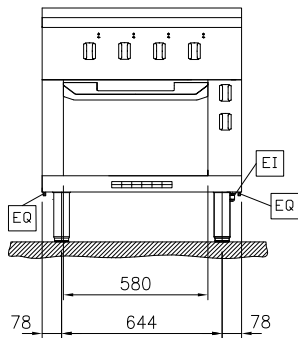
• Connecting rail kit for appliances with backsplash, 850mm	PNC 912498	<input type="checkbox"/>
• Portioning shelf, 800mm width	PNC 912526	<input type="checkbox"/>
• Portioning shelf, 800mm width	PNC 912556	<input type="checkbox"/>
• Folding shelf, 300x850mm	PNC 912579	<input type="checkbox"/>
• Folding 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"/>
• 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"/>
• Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80)	PNC 913234	<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"/>
• Stainless steel dividing panel, 850x700mm, (it should only be used between Electrolux Professional thermaline Modular 85 and thermaline C85)	PNC 913670	<input type="checkbox"/>
• 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	<input type="checkbox"/>



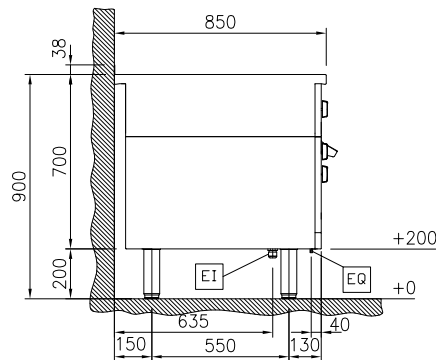
**Electrolux**  
PROFESSIONAL

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Front

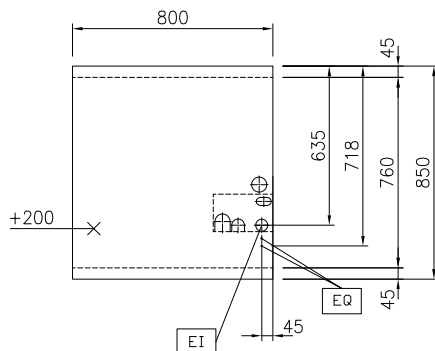


Side



EI = Electrical inlet (power)  
EQ = Equipotential screw

Top



### Electric

Supply voltage: 400 V/3N ph/50/60 Hz  
Total Watts: 25 kW

### Key Information:

External dimensions, Width: 800 mm  
External dimensions, Depth: 850 mm  
External dimensions, Height: 700 mm  
Net weight: 142 kg

Configuration: On Oven, One-Side  
Operated

Front Plates Power: 5 - 5 kW  
Back Plates Power: 5 - 5 kW  
Front Plates dimensions: 320x330 320x330  
Back Plates dimensions: 320x330 320x330

Induction Top Dimensions  
(width): 800 mm

Induction Top Dimensions  
(depth): 850 mm

### Sustainability

Current consumption: 39.7 Amps



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(H2)

The company reserves the right to make modifications to the products  
without prior notice. All information correct at time of printing.

2025.07.17