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: the 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
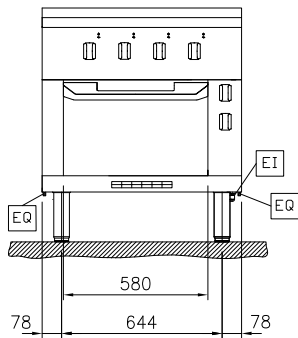
- Scraper for cook tops   PNC 910601 ❑

APPROVAL:

- Connecting rail kit for appliances with backsplash, 850mm — PNC 912498 ❑
- 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 ❑
- Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80) — PNC 913234 ❑
- 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 ❑

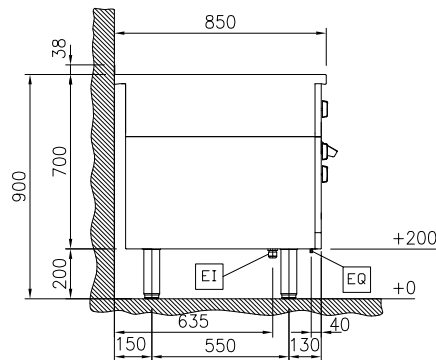**Modular Cooking Range Line**
thermaline 85 – 4 Zone Induction Top on Oven, 1 Side with Backsplash
(H2)
The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2025.12.20

ELECTROLUX PROFESSIONAL

Front

Side

580

78   644   78

850

38

900

700

200

+200

+0

635

40

150   550   130

EI = Electrical inlet (power)
EQ = Equipotential screw

Top

800

45

635

718

760

850

+200

45

45

EQ

EI
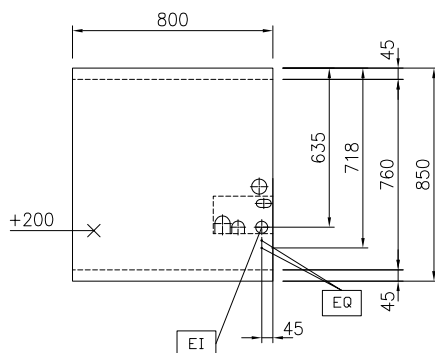
Electric

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

Modular Cooking Range Line
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