

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

ITEM #	
MODEL #	
NAME #	_
SIS #	
AIA #	



588698 (MBI1GBH4AO)

Induction Top, 4 zones, oneside operated with backsplash, on Warming Cabinet

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. 800 mm wide warming cabinet with 2 doors, constructed according to DIN 18860 2 with 70 mm recessed plinth. 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. Temperature in the cabinet can be set through thermostat, up to a maximum of 110 °C. Cabinet storage space accepts GN 1/1 containers IPX5 water resistant certification

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.
- IPX5 water resistance certification.
- 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 silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent infiltration of liquids or soil into vital components.
- 9 power levels.
- Unit constructed according to DIN 18860_2 with 70 mm recessed plinth.
- Temperature in the cupboard can be set through a thermostat to suit different requirements. The maximum temperature is 110°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.
- Storage space in the base of the appliance accepts GN1/1 containers.
- Internal frame for heavy duty sturdiness in stainless steel.

Sustainability



 This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

Optional Accessories

- Scraper for cook tops PNC 910601 □
- Connecting rail kit for appliances with backsplash, 850mm
 PNC 912498 □
- Portioning shelf, 800mm width PNC 912526 □

APPROVAL:



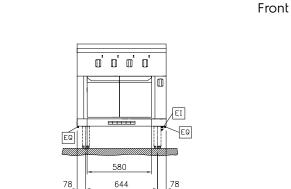


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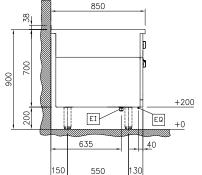
 Portioning shelf, 800mm width Folding shelf, 300x850mm Folding shelf, 400x850mm Fixed side shelf, 200x850mm Fixed side shelf, 300x850mm Fixed side shelf, 400x850mm Stainless steel front kicking strip, 800mm width 	PNC 912556 PNC 912579 PNC 912580 PNC 912586 PNC 912587 PNC 912588 PNC 912634	• Stainless 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	
 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	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			
 Shelf fixation for TL80-85-90 one- side operated, TL80 two-side operated 	PNC 913281			
• 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			



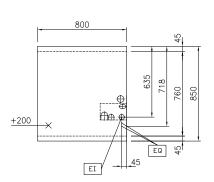




850



EI = Electrical inlet (power)
EQ = Equipotential screw



Electric

Supply voltage:

588698 (MBIIGBH4AO) 400 V/3N ph/50/60 Hz

Total Watts: 22 kW

Key Information:

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 mmExternal dimensions, Width:800 mmExternal dimensions, Depth:850 mmExternal dimensions, Height:700 mm

Net weight: 73 kg

Sustainability

Side

Top

Current consumption: 35.6 Amps