

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

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	
71171	



588698 (MBIIGBH4AO)

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.
- 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 "softtouch" grip for easier handling and cleaning.
 The special design of the controls prevents 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.
- IPX5 water resistance certification.
- Internal frame for heavy duty sturdiness in stainless steel.

Sustainability



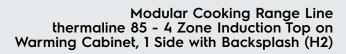
 This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

Optional Accessories

- Scraper for cook tops
- PNC 910601 ☐ PNC 912498 ☐
- Connecting rail kit for appliances with backsplash, 850mm
- DNC 010504 =
- Portioning shelf, 800mm width PNC 912526 □

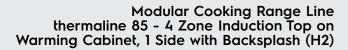
APPROVAL:







 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	
	PNC 912634	
 Stainless steel front kicking strip, 800mm width 	PNC 912034	_
	D. 10 010 / 50	
 Stainless steel side kicking strip 	PNC 912659	
left and right, wall mounted,		
850mm width		
 Stainless steel side kicking strip 	PNC 912662	
left and right, back-to-back,		
1700mm width		
 Stainless steel plinth, against 	PNC 912882	
wall, 800mm width		
 Stainless steel side panel, 	PNC 913003	
850x700mm, right side, against		
wall		
Stainless steel side panel,	PNC 913004	
850x700mm, left side, against	1110 710004	_
wall		
Back panel, 800x700mm, for units	DNIC 017017	
with backsplash	PINC 913013	_
•	DV10 017115	
Endrail kit, flush-fitting, with	PNC 913115	
backsplash, left		
 Endrail kit, flush-fitting, with 	PNC 913116	
backsplash, right		
• Endrail kit (12.5mm) for thermaline	PNC 913206	
85 units with backsplash, left		
• Endrail kit (12.5mm) for thermaline	PNC 913207	
85 units with backsplash, right		
U-clamping rail for back-to-back	PNC 913226	
installations with backsplash (to	1110 710220	
be ordered as S-code)		
 Insert profile, d=850mm 	PNC 913231	
	PNC 913234	
Perforated shelf for warming	PNC 913234	ч
cabinets and cupboard bases (one-side operated TL80-85-90		
and two-side operated for TL80)		
•	DNIC 017071	
Side reinforced panel only in	PNC 913261	
combination with side shelf, for		
against the wall installations,		
right	D. 10 0170 / 0	
Side reinforced panel only in	PNC 913262	Ц
combination with side shelf, for		
against the wall installations, left		_
• Shelf fixation for TL80-85-90 one-	PNC 913281	
side operated, TL80 two-side		
operated		
 Filter W=800mm 	PNC 913665	
 Stainless steel dividing panel, 	PNC 913670	
850x700mm, (it should only be		
used between Electrolux		
Professional thermaline Modular		
85 and thermaline C85)		
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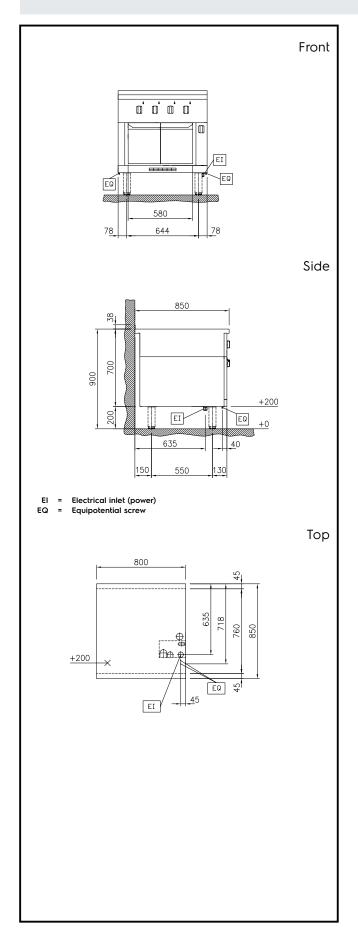




 Stainless steel side panel, 850x700mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions) PNC 913686 📮









Electric

Supply voltage: 400 V/3N ph/50/60 Hz

Total Watts: 22 kW

Key Information:

External dimensions,

Width:

External dimensions,

Depth:

850 mm

800 mm

External dimensions,

Height: 700 mm Net weight: 73 kg

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: 35.6 Amps

