

## Modular Cooking Range Line thermaline 85 - 4 Zone Electric Solid Top on Warming Cabinet, 1 Side with Backsplash H=700

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

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

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

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

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



**588706 (MBLTGBH4AO)**

Electric Solid Top, 4 zones,  
 one-side 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 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. 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

- Rapid heat up of the plate and continuously ready for use.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Wide rounded cleaning zone around the plates for easier cleaning.
- 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.
- 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.
- Surface temperature up to 350°C
- For direct and indirect cooking.

### Construction

- 2 mm top in 1.4301 (AISI 304).
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- IPX5 water resistance certification.
- 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.
- 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.

### Optional Accessories

- Connecting rail kit for appliances PNC 912498 ☐ with backsplash, 850mm
- 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 ☐

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

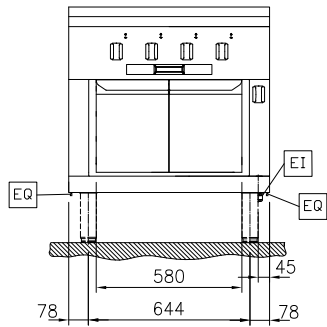
• Fixed side shelf, 400x850mm	PNC 912588	<input type="checkbox"/>
• Stainless steel front kicking strip, 800mm width	PNC 912634	<input type="checkbox"/>
• Stainless steel side kicking strip left and right, wall mounted, 850mm width	PNC 912659	<input type="checkbox"/>
• Stainless steel side kicking strip 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"/>
• Energy optimizer kit 32A - factory fitted	PNC 913247	<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"/>
• Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated	PNC 913281	<input type="checkbox"/>
• Filter W=800mm	PNC 913665	<input type="checkbox"/>



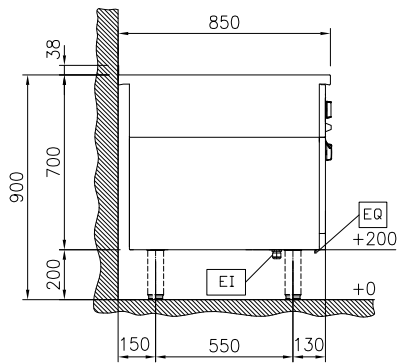
**Electrolux**  
PROFESSIONAL

**Modular Cooking Range Line**  
**thermaline 85 - 4 Zone Electric Solid Top on**  
**Warming Cabinet, 1 Side with Backsplash**  
**H=700**

Front

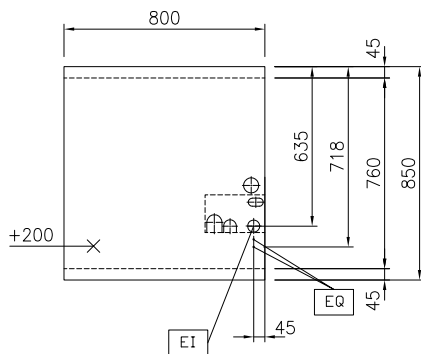


Side



EI = Electrical inlet (power)  
EQ = Equipotential screw

Top



**Electric**

Supply voltage: 400 V/3N ph/50/60 Hz  
Electrical power, max: 14.3 kW

**Key Information:**

Working Temperature MIN: 100 °C  
Working Temperature MAX: 450 °C  
External dimensions, Width: 800 mm  
External dimensions, Depth: 850 mm  
External dimensions, Height: 700 mm  
Net weight: 149 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: 30.5 Amps



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The company reserves the right to make modifications to the products  
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