

**Modular Cooking Range Line  
 thermaline 85 - Electric Free-cooking  
 Top on Warming Cabinet with  
 Backsplash H=700**

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

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

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

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

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



**588709 (MBTIGBH4AO)** Electric Free-Cooking Top, 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 resistance 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.
- 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.
- Cooking plate and base joint profile guarantee against soil infiltration.
- Surface temperature up to 350°C
- Unit constructed according to DIN 18860\_2 with 70 mm recessed plinth.
- For direct and indirect cooking.
- Temperature in the cupboard can be set through a thermostat to suit different requirements. The maximum temperature is 110°C.

### Construction

- 2 mm top in 1.4301 (AISI 304).
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Storage space in the base of the appliance accepts GN1/1 containers.
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top.
- 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.

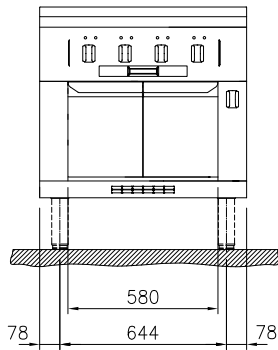


**APPROVAL:** \_\_\_\_\_

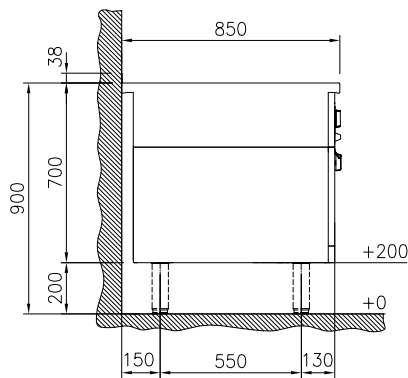
### Optional Accessories

- |  |            |                          |  |
|--|------------|--------------------------|--|
| • Connecting rail kit for appliances with backsplash, 850mm  | PNC 912498 | <input type="checkbox"/> | <ul style="list-style-type: none"> <li>• 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 ProThermic appliances and external appliances - provided that these have at least the same dimensions) <input type="checkbox"/></li> </ul> |
| • 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"/> |  |
| • Scraper for smooth plates  | PNC 913119 | <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   | 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"/> |  |
| • Stainless steel dividing panel, 850x700mm, (it should only be used between Electrolux Professional thermaline Modular 85 and thermaline C85) | PNC 913670 | <input type="checkbox"/> |  |

Front

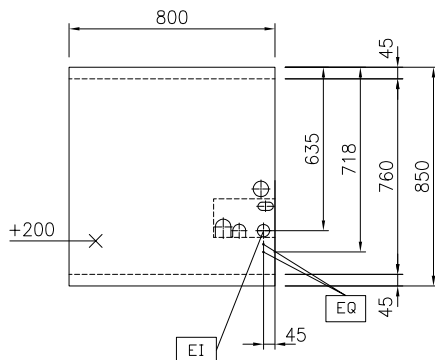


Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw

Top



### Electric

Supply voltage:

588709 (MBTIGBH4AO) 400 V/3N ph/50/60 Hz

Electrical power max.:

14.3 kW

### Key Information:

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

External dimensions, Width: 800 mm

External dimensions, Depth: 850 mm

External dimensions, Height: 700 mm

Storage Cavity Dimensions (width):

Storage Cavity Dimensions (height):

Storage Cavity Dimensions (depth): 0 mm

Net weight: 149 kg

### Sustainability

Current consumption: 30.5 Amps