

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

ITEM #	
MODEL #	
NAME #	
SIS #	
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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 ground 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.
- 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
- IPX5 water resistance certification.
- 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:





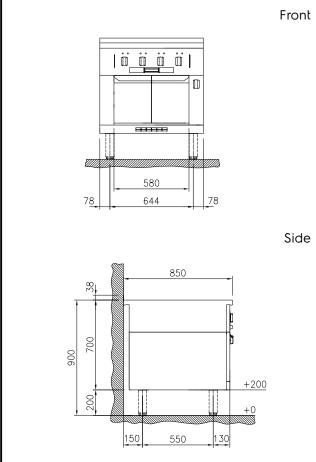
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C	Optional Accessories		Stainless steel side panel, 850x700mm, flush-fitting (it should only be used	PNC 913686	
•	Connecting rail kit for appliances with backsplash, 850mm	PNC 912498	against the wall, against a niche and in between Electrolux Professional		
•	Portioning shelf, 800mm width	PNC 912526	thermaline and ProThermetic		
	Portioning shelf, 800mm width	PNC 912556	appliances and external appliances - provided that these have at least the		
	Folding shelf, 300x850mm	PNC 912579	same dimensions)		
	Folding shelf, 400x850mm	PNC 912580			
	Fixed side shelf, 200x850mm	PNC 912586	Recommended Detergents		
			 C41 HI-TEMP RAPID DEGREASER, 1 	PNC 0S2292	
	Fixed side shelf, 300x850mm	PNC 912587	pack of six 1 lt. bottles (trigger incl.)		
	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			
•	Scraper for smooth plates	PNC 913119			
•	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			
•	Energy optimizer kit 32A - factory fitted	PNC 913247			
•	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			

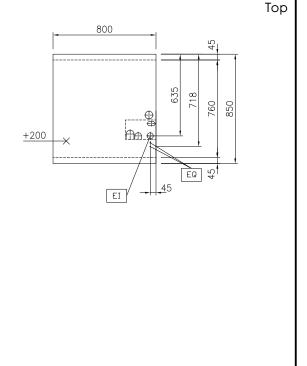








Electrical inlet (power) Equipotential screw EQ



Electric

Supply voltage:

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

14.3 kW Electrical power max.:

Key Information:

On Oven; One-Side Configuration: Operated

700 mm

 $0 \, \text{mm}$

Front Plates Power: 3 - 3 kW **Back Plates Power:** 3 - 3 kW

Solid top usable surface (width):

670 mm

Solid top usable surface 650 mm (depth): External dimensions, Width: 800 mm External dimensions, Depth: 850 mm

External dimensions, Height: **Storage Cavity Dimensions**

(width):

Storage Cavity Dimensions (height):

Storage Cavity Dimensions (depth):

Net weight: 149 kg

Sustainability

Current consumption: 30.5 Amps

