



Modular Cooking Range Line thermaline 85 - Full Module Gas Chargrill Top, 1 Side with Backsplash (Town Gas)

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



593101 (MBDBBBHOVO) Gas Chargrill Top, one-side operated with
backsplash, town gas

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. Heavy duty enamelled cast iron cooking grids with stainless steel handle for easy removal. Special system utilizing stainless steel heat spreading shields below the radiants (PATENT PENDING), to avoid burner clogging, minimize flare ups, and provide even heat distribution. Burners are protected by 1.4509 (AISI 441) stainless steel deflective trays. Full-length grease collection drawer with filling indicator to collect residual cooking grease. Stainless steel high splash guards on the rear and sides. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

IPX4 water resistance certification.

Configuration: One side operated top with backsplash. The base is supplied by the factory

Main Features

- Special system utilizing stainless steel heat spreading shields below the radiants (PATENT US9591947B2 and related family) avoiding burner clogging and minimizing flare ups while providing an even heat distribution throughout the cooking surface.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- 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.
- Burners are protected by 1.4509 (AISI 441) stainless steel deflective trays avoiding flare-ups and providing even heat distribution.
- Full-length grease collection drawer with filling indicator, to collect residual cooking grease, and handle to facilitate manipulations.
- Cooking grids made in highly resistant enameled cast iron for easy cleaning.

Construction

- IPX4 water protection.
- 2 mm top in 1.4301 (AISI 304).
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.

APPROVAL: _____

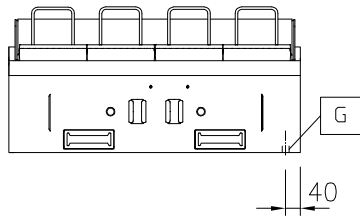


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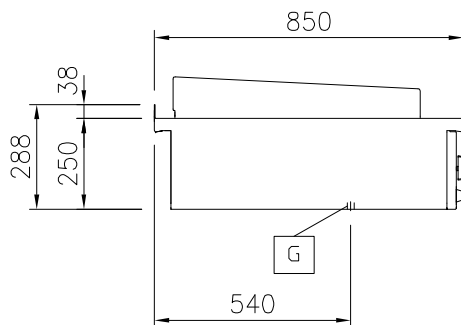
Optional Accessories

| | | |
|--|------------|--------------------------|
| • Connecting rail kit for appliances with backsplash, 850mm | PNC 912498 | <input type="checkbox"/> |
| • 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"/> |
| • 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 grills | PNC 913121 | <input type="checkbox"/> |
| • Kit scraper and hooks for chargrills | PNC 913122 | <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"/> |
| • Stainless steel side panel (12,5mm), 850x400mm, left side, wall mounted | PNC 913632 | <input type="checkbox"/> |
| • Stainless steel side panel (12,5mm), 850x400mm, right side, wall mounted | PNC 913633 | <input type="checkbox"/> |
| • Stainless steel side panel (12,5mm), 850x400mm, flush-fitting, left side, wall mounted | PNC 913634 | <input type="checkbox"/> |
| • Stainless steel side panel (12,5mm), 850x400mm, flush-fitting, right side, wall mounted | PNC 913635 | <input type="checkbox"/> |
| • Wall mounting kit top - TL85/90 - Factory Fitted | PNC 913652 | <input type="checkbox"/> |

Front

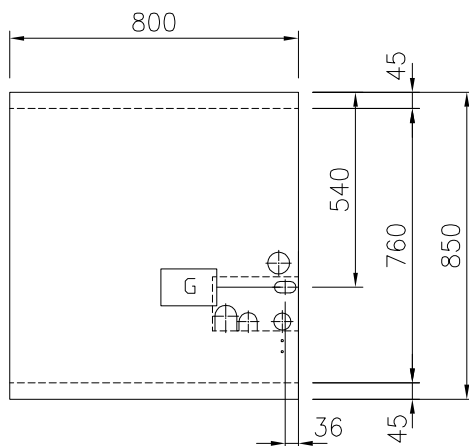


Side



EQ = Equipotential screw
 G = Gas connection

Top



Gas

| | |
|------------|-------|
| Gas Power: | 19 kW |
| Gas Inlet: | 1/2" |

Key Information:

| | |
|------------------------------|-----------------------|
| External dimensions, Width: | 800 mm |
| External dimensions, Depth: | 850 mm |
| External dimensions, Height: | 250 mm |
| Net weight: | 110 kg |
| Configuration: | One-Side Operated;Top |
| Grid dimensions: | 728 mm |

Sustainability

| | |
|------------------------------|--------------|
| Energy consumption, Min/Max: | 0 - 4.9 m³/h |
|------------------------------|--------------|