

**Modular Cooking Range Line
 thermaline 85 - Full Module
 Freestanding Gas Fry Top with Mixed
 Plate, 1 Side with Backsplash (Town**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



593116 Gas Fry Top with smooth and ribbed chrome
(MBHFGBHDVO) Plate, 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 and 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. Smooth/ribbed chromium-plated mild steel cooking surface with non-stick finishing for optimal grilling. Stainless steel high splash guards on the rear and sides. Features safety thermostat, thermostatic control and led indication of pilot flame. Electrical ignition powered by battery with thermocouple for added safety. Large drain hole enables draining of cooking juices into a large collector. Overheat protection switches off the supply in case of overheating. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX4 water resistant certification.

Configuration: Freestanding, one side operated with backsplash.

Main Features

- Choice of one or two heating zones. An indicator lamp shows operating state of each zone.
- Large drain hole on cooking surface permits the draining of residual cooking juices into a large collector placed under the cooking surface.
- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- Safety thermostat and thermostatic control.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- Units have separate controls for each half module of the 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.
- Electrical ignition powered by battery with thermocouple for added safety.
- Led indication of pilot flame

Construction

- 2 mm top in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth.
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Cooking surface in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- Cooking surface 2/3 smooth and 1/3 ribbed.
- IPx4 water protection.
- Internal frame for heavy duty sturdiness in stainless steel.

APPROVAL: _____

- C41 HI-TEMP RAPID DEGREASER, 1 PNC 0S2292
 pack of six 1 lt. bottles (trigger incl.)

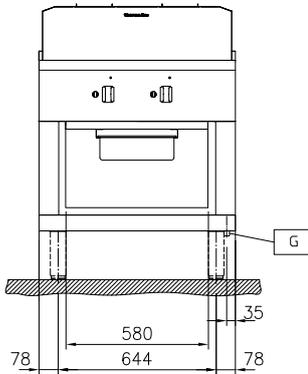
Optional Accessories

- Connecting rail kit for appliances with PNC 912498
 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
- Fixed side shelf, 400x850mm PNC 912588
- Stainless steel front kicking strip, PNC 912634
 800mm width
- Stainless steel side kicking strip left and PNC 912659
 right, wall mounted, 850mm width
- Stainless steel side kicking strip left and PNC 912662
 right, back-to-back, 1700mm width
- Stainless steel plinth, against wall, PNC 912882
 800mm width
- Stainless steel side panel, 850x700mm, PNC 913003
 right side, against wall
- Stainless steel side panel, 850x700mm, PNC 913004
 left side, against wall
- Back panel, 800x700mm, for units with PNC 913013
 backsplash
- Endrail kit, flush-fitting, with backsplash, PNC 913115
 left
- Endrail kit, flush-fitting, with backsplash, PNC 913116
 right
- Scraper for smooth plates PNC 913119
- Scraper for ribbed plates PNC 913120
- Endrail kit (12.5mm) for thermaline 85 PNC 913206
 units with backsplash, left
- Endrail kit (12.5mm) for thermaline 85 PNC 913207
 units with backsplash, right
- U-clamping rail for back-to-back PNC 913226
 installations with backsplash (to be
 ordered as S-code)
- Insert profile, d=850mm PNC 913231
- Perforated shelf for warming cabinets PNC 913234
 and cupboard bases (one-side
 operated TL80-85-90 and two-side
 operated for TL80)
- Side reinforced panel only in PNC 913261
 combination with side shelf, for against
 the wall installations, right
- Side reinforced panel only in PNC 913262
 combination with side shelf, for against
 the wall installations, left
- Shelf fixation for TL80-85-90 one-side PNC 913281
 operated, TL80 two-side operated
- Stainless steel dividing panel, PNC 913670
 850x700mm, (it should only be used
 between Electrolux Professional
 thermaline Modular 85 and thermaline
 C85)
- Stainless steel side panel, 850x700mm, PNC 913686
 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)

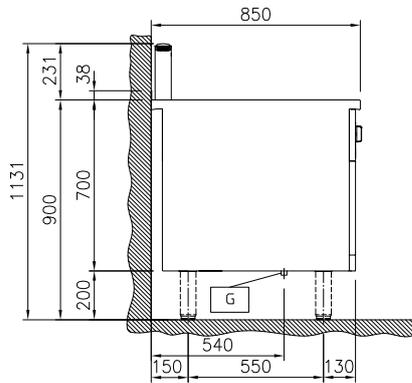
Recommended Detergents



Front

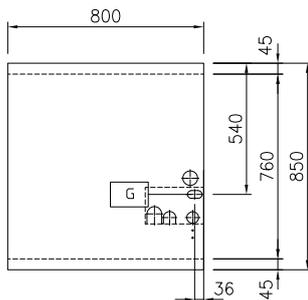


Side



EQ = Equipotential screw
 G = Gas connection

Top


Gas

Gas Power:	20 kW
Gas Type Option:	
Gas Inlet:	1/2"

Key Information:

Cooking Surface Depth:	615 mm
Cooking Surface Width:	700 mm
Working Temperature MIN:	110 °C
Working Temperature MAX:	270 °C
External dimensions, Width:	800 mm
External dimensions, Depth:	850 mm
External dimensions, Height:	700 mm
Storage Cavity Dimensions (width):	580 mm
Storage Cavity Dimensions (height):	330 mm
Storage Cavity Dimensions (depth):	740 mm
Net weight:	145 kg
Configuration:	On Base; One-Side Operated
Cooking surface type:	half ribbed/ half smooth
Cooking surface - material:	Chromium Plated mild steel mirror