

Modular Cooking Range Line thermaline 85 - Gas French Top on Static Gas Oven, 1 Side with Backsplash (Town Gas)

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



593122 (MBVGGBHCVO) Gas French Top on gas static Oven, one-side operated with backsplash, freestanding, 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. Large surface cooking plate (800x700 mm) made with durable cast iron, allows the use of various sizes of pans. Central gas burner with optimized combustion, flame failure device and protected pilot light. Center of the plate can reach max, 550°C while decreasing outwards, thus allowing temperature gradients to satisfy different cooking needs. Electrical ignition powered by battery with thermocouple for added safety. Safety thermostat and thermostatic control. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning. Static gas oven chamber with 40 mm thick oven door and ribbed enamelled steel base plate. Oven chamber with 2 levels of runners for 2/1 GN shelves to enable simultaneous and faster cooking. Heavy duty thermostat with temperature range up to 300°C, electronic sensor for precise temperature control and manual humidity control in the cooking chamber. Upper heating element can also be used for grilling, with or without ventilating mode. IPX4 water resistant certification

Configuration: Freestanding, one side operated with backsplash.

Main Features

- Durable cast iron cooking plate, easy to clean.
- Central burner with optimized combustion, flame failure device and protected pilot light.
- Manual oven shut-off valve.
- Pans can easily be moved from one area to another without lifting.
- Safety thermostat and thermostatic control.
- Various sizes of pans can be used at the same time due to large surface area with no intermediate sectors.
- 40 mm thick oven door for heat insulation.
- 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.
- Oven chamber to have 2 levels of runners to accommodate 2/1 GN trays and ribbed enamelled steel base plate.
- The upper heating element of the oven can also be used for grilling.
- Manual control of humidity in cooking chamber.
- Electronic sensor for precise temperature control.
- Electrical ignition powered by battery with thermocouple for added safety.
- 100% safety pilot and thermocouple.
- Oven temperature up to 300 °C
- The center of the plate can reach a maximum temperature of 550 °C while decreasing outwards.

Construction

- 2 mm top in 1.4301 (AISI 304).
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth.
- IPx4 water protection.
- Internal frame for heavy duty sturdiness in stainless steel

Included Accessories

• 1 of Grid, chromium plated, for ovens 2/1 GN PNC 910652

Optional Accessories

• Fire clay plate 2/1 GN for ovens

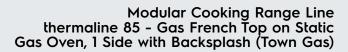
Baking sheet 2/1 GN for ovens
 Bottom steel plate 2/1 GN for fire clay plate 800&900 with baking oven

PNC 910651 □
PNC 910655 □

PNC 910656 📮

APPROVAL:





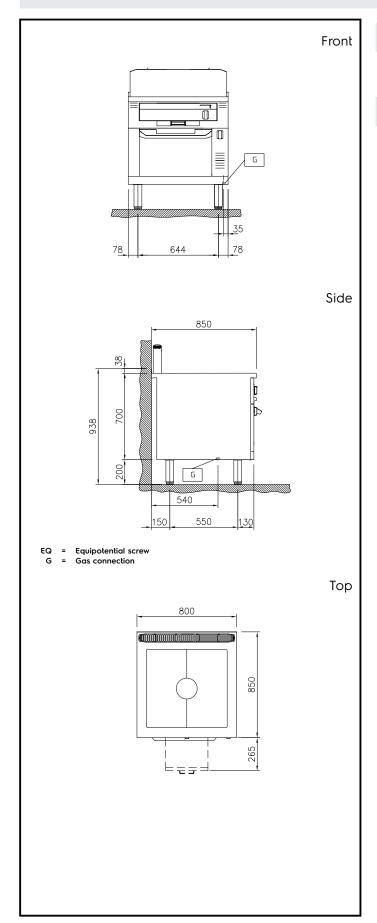


 Connecting rail kit for appliances with backsplash, 850mm 	PNC 912498	
Portioning shelf, 800mm width	PNC 912526	
Portioning shelf, 800mm width	PNC 912556	
G		
• Folding shelf, 300x850mm	PNC 912579	
 Folding shelf, 400x850mm 	PNC 912580	
 Fixed side shelf, 200x850mm 	PNC 912586	
 Fixed side shelf, 300x850mm 	PNC 912587	
• Fixed side shelf, 400x850mm	PNC 912588	
Stainless steel front kicking strip,	PNC 912634	
800mm width	1110 712004	_
• 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	
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 (to be	PNC 913226	
ordered as S-code)		
 Insert profile, d=850mm 	PNC 913231	
Side reinforced panel only in combination with side shelf, for against the wall installations, right	PNC 913261	
Side reinforced panel only in	PNC 913262	
combination with side shelf, for against the wall installations, left	FINC 913202	_
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, 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)	PNC 913686	





Modular Cooking Range Line thermaline 85 - Gas French Top on Static Gas Oven, 1 Side with Backsplash (Town Gas)



Gas	
Gas Power:	17 kW
Gas Type Option:	
Gas Inlet:	1/2"
Key Information:	
Oven working Temperature:	80 °C MIN; 300 °C MAX
Oven Cavity Dimensions (width):	683 mm
Oven Cavity Dimensions (height):	255 mm
Oven Cavity Dimensions (depth):	671 mm
External dimensions, Width:	800 mm
External dimensions, Depth:	850 mm
External dimensions, Height:	700 mm
Net weight:	185 kg
o	On Oven;One-Side
Configuration:	Operated
Oven GN:	GN 2/1
Solid top usable surface (width):	690 mm
Solid top usable surface (depth):	590 mm