

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

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

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

- Baking sheet 2/1 GN for ovens PNC 910651 ☐
- Bottom steel plate 2/1 GN for fire clay plate 800x900 with baking oven PNC 910655 ☐
- Fire clay plate 2/1 GN for ovens PNC 910656 ☐

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

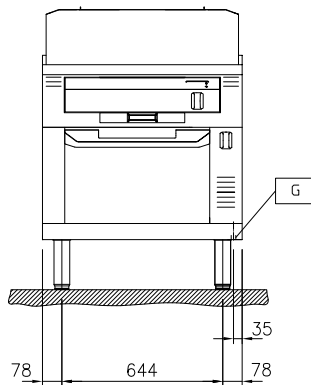
- |   |            |                          |
|---|------------|--------------------------|
| • Connecting rail kit for appliances with backsplash, 850mm   | PNC 912498 | <input type="checkbox"/> |
| • Portioning shelf, 800mm width   | PNC 912526 | <input type="checkbox"/> |
| • Portioning shelf, 800mm 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"/> |
| • 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"/> |
| • 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"/> |
| • 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"/> |
| • Stainless steel dividing panel, 850x700mm, (it should only be used between Electrolux Professional thermaline Modular 85 and thermaline C85)  | PNC 913670 | <input type="checkbox"/> |
| • 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 | <input type="checkbox"/> |



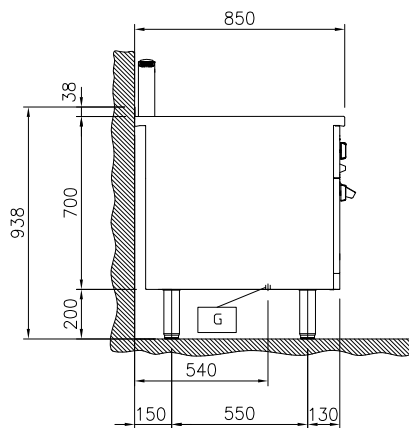
**Electrolux**  
PROFESSIONAL

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

Front

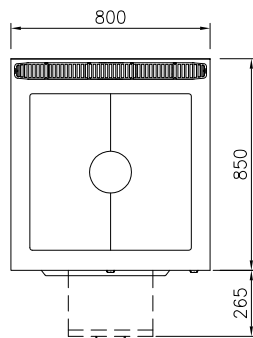


Side



EQ = Equipotential screw  
G = Gas connection

Top



**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
Configuration:	On Oven; One-Side Operated
Oven GN:	GN 2/1
Solid top usable surface (width):	690 mm
Solid top usable surface (depth):	590 mm



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Backsplash (Town Gas)  
The company reserves the right to make modifications to the products  
without prior notice. All information correct at time of printing.

2025.12.20