



Electrolux

Modular Cooking Range Line thermaline 85 - 2x5 liter Freestanding Electric Deep Fat Fryer, 1 Side, Backsplash

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Modular Cooking Range Line

thermaline 85 - 2x5 liter Freestanding Electric Deep Fat Fryer, 1 Side, Backsplash

588630 14-lt electric deep fat fryer, one-side
(MBFBGBDDAO) operated with backsplash

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 2 mm and 3 mm in 1.4301 (AISI 304). 2 mm top in 1.4301 (AISI 304). Flat surface construction and external heating elements allow easy cleaning. THERMODUL connection system enables seamless worktop when units are connected and avoids soil penetrating. Appliance designed to deep fry meat, fish and vegetables (french fries). Indirect oil heating system and uniform heat distribution for extended oil life. Electronic sensor for precise oil temperature control. Reduced power setting to melt solid fat. Oil can be easily drained via a ball-valve. All-round basin raised edges to protect against soil infiltration. Large overflow stamped area around the well. 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. IPX5 water resistant certification.

Configuration: Freestanding, one side operated with backsplash.

Main Features

- 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.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- IPX5 water resistance certification.
- Standby function for energy saving and fast recovery of maximum power.
- Raised edge all around the well to protect from infiltration of dirt from worktop.
- Large overflow stamped area, located around the well.
- Indirect oil heating system and uniform heat distribution to guarantee extended oil life.
- Reduced power setting to melt solid fat.
- Oil level mark for MAX/MIN filling.
- Designed for deep fat frying of meat, fish, specialities and vegetable (french fries, chips).
- Oil can be drained off via a ball-valve with a lock to prevent unintentional opening. When opened, the ball valve provides a full cross-section opening to easily clean the drainage system.
- Electronic sensor for precise oil temperature control.
- Incoloy armoured heating elements located inside the well can be lifted up for easier cleaning.

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
- Internal frame for heavy duty sturdiness in 2 mm and 3 mm in 1.4301 (AISI 304).

APPROVAL: _____

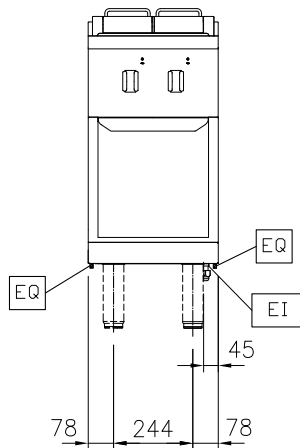
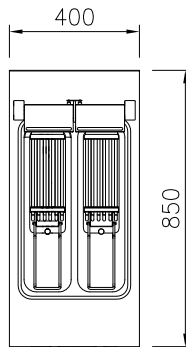


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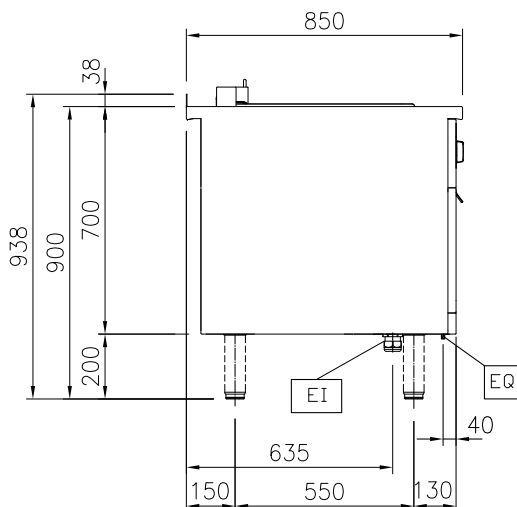
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Backsplash

Optional Accessories

- Connecting rail kit for appliances with backsplash, 850mm PNC 912498
- Portioning shelf, 400mm width PNC 912522
- Portioning shelf, 400mm width PNC 912552
- 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, 400mm width PNC 912630
- 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, 400mm width PNC 912878
- Connecting rail kit for appliances with backsplash: modular 85 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) PNC 912979
- Connecting rail kit for appliances with backsplash: modular 85 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) PNC 912980
- Stainless steel side panel, 850x700mm, flush-fitting, right side, against wall PNC 913001
- Stainless steel side panel, 850x700mm, flush-fitting, left side, against wall PNC 913002
- Stainless steel side panel, 850x700mm, right side, against wall PNC 913003
- Stainless steel side panel, 850x700mm, left side, against wall PNC 913004
- Back panel, 400x700mm, for tops and units with backsplash PNC 913009
- 2 baskets for 2x5lt deep fat fryer PNC 913035
- Endrail kit, flush-fitting, with backsplash, left PNC 913115
- Endrail kit, flush-fitting, with backsplash, right PNC 913116
- Filter for 2x5 and 7lt deep fat fryer oil collection basin PNC 913154
- 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
- Energy optimizer kit 18A - factory fitted PNC 913245
- 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

Front

Top


EI = Electrical connection
EQ = Equipotential screw

Side

Electric
Supply voltage:
588630 (MBFBGBDDAO) 400 V/3N ph/50/60 Hz

Total Watts:

12 kW

Key Information:
Configuration: On Base;One-Side Operated

Number of wells: 2

Usable well dimensions (width): 140 mm

Usable well dimensions (height): 230 mm

Usable well dimensions (depth): 345 mm

Well capacity: 4 lt MIN; 5 lt MAX

Thermostat Range: 100 °C MIN; 180 °C MAX

External dimensions, Height: 700 mm

External dimensions, Width: 400 mm

External dimensions, Depth: 850 mm

Net weight: 70 kg