

## Modular Cooking Range Line 900XP Gas Bain Marie Top Full module

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



391110 (E9BMGHB000)

Full module gas bain-marie

## **Short Form Specification**

#### Item No.

Suitable for natural or LPG gas. Used to keep cooked food at serving temperature using hot water inside the well. Water temperature to be controlled by thermostat with maximum temperature of 90 °C. Exterior panels of unit in stainless steel with Scotch Brite finish. Extra strength work top in heavy duty 2 mm stainless steel. Right-angled side edges to allow flush-fitting junction between units.

#### Main Features

- Bain Marie used for keeping cooked food at serving temperatures using hot water.
- Burners in stainless steel with flame failure device and protected pilot light.
- Piezo ignition.
- Water basin is seamlessly welded into the top of the appliance.
- Filling water level is plate-marked on the side of the well.
- Unit to feature manual refill of well.
- Water temperature controlled by thermostat with maximum temperature value of 90 °C.
- Basin drained by drain valve with overflow.
- Special insulation beneath cooking surface keeps heat on the plate without dispersion to the base.
- Unit to have perforated false bottom and runner support for GN containers.
- All major compartments located in front of unit for ease of maintenance.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Top configuration allows installation on ambient base only (not possible to install on refrigerated nor freezer base).
- Suitable for countertop installation.

#### Construction

- Unit is 930 mm deep to give a larger working surface area.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- AISI 304 stainless steel worktop, 2mm thick.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.

### **Optional Accessories**

<ul> <li>Junction sealing kit</li> </ul>	PNC 206086 🖵
<ul> <li>Draught diverter, 150 mm diameter</li> </ul>	PNC 206132 🗖
<ul> <li>Matching ring for flue condenser, 150 mm diameter</li> </ul>	PNC 206133 🗅
<ul> <li>Support for bridge type installation, 800mm</li> </ul>	PNC 206137 □
<ul> <li>Support for bridge type installation, 1000mm</li> </ul>	PNC 206138 🗅
<ul> <li>Support for bridge type installation, 1200mm</li> </ul>	PNC 206139 🗅
<ul> <li>Support for bridge type installation, 1400mm</li> </ul>	PNC 206140 □

#### APPROVAL:





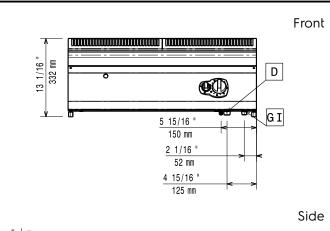
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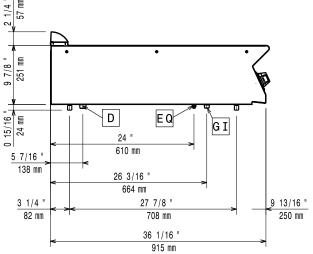
PNC 206141	
PNC 206246	
PNC 206304	
PNC 206400	
PNC 216044	
PNC 216047	
PNC 216049	
PNC 216050	
PNC 216186	
PNC 216278	
PNC 921627	
PNC 925019	
PNC 927225	
	PNC 206304 PNC 206400 PNC 216044 PNC 216047 PNC 216049 PNC 216050 PNC 216186 PNC 216278 PNC 921627 PNC 925019



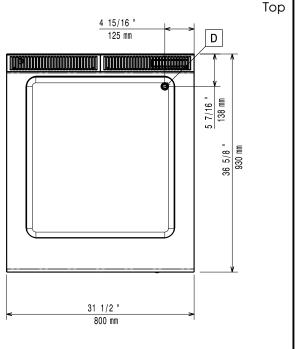


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EQ G **Equipotential screw** Gas connection



#### Gas

Natural gas - Pressure:

391110 (E9BMGHB000) 7" w.c. (17.4 mbar)

6.2 kW Gas Power:

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG; Natural Gas

Gas Inlet: 3/4"

Water:

Water Drain: 50 mm

#### **Key Information:**

Usable well dimensions

(width): 630 mm

Usable well dimensions

(height): 160 mm

Usable well dimensions (depth):

685 mm

30 °C MIN; 90 °C MAX Thermostat Range:

Net weight: 45 kg Shipping weight: 46 kg Shipping height: 530 mm 1010 mm Shipping width: 860 mm Shipping depth: Shipping volume: 0.46 m<sup>3</sup> N9BG [NOT TRANSLATED]

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted.

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