



Electrolux
PROFESSIONAL

Modular Cooking Range Line 700XP Half Module Electric Bain Marie Top

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



371096 (E7BMEDB000)

Electric bain-marie top with
1GN1/1 well

Short Form Specification

Item No. _____

To be installed on open base installations, bridging supports or cantilever systems. Maintains cooked food at serving temperature by using hot water inside the well. Water temperature controlled by thermostat with maximum temperature of 90 °C. Exterior panels in stainless steel with Scotch Brite finish. One piece pressed work top in 1.5 mm thick stainless steel. Right-angled side edges to allow flush-fitting junction between units.

Main Features

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Bain Marie used for keeping cooked food at serving temperatures using hot water.
- Incoloy armoured heating elements positioned beneath the base of the well.
- 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 tap on the front of the machine.
- All major compartments located in front of unit for ease of maintenance.
- Suitable for countertop installation.

Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- One piece pressed 1.5 mm work top in Stainless steel.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.

APPROVAL: _____

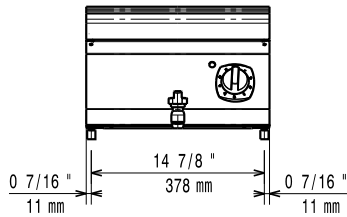


Experience the Excellence
www.electroluxprofessional.com

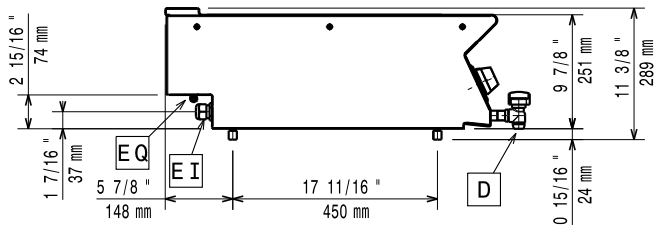
Optional Accessories

• Junction sealing kit	PNC 206086	<input type="checkbox"/>
• Support for bridge type system, 800mm	PNC 206137	<input type="checkbox"/>
• Support for bridge type system, 1000mm	PNC 206138	<input type="checkbox"/>
• Support for bridge type system, 1200mm	PNC 206139	<input type="checkbox"/>
• Support for bridge type system, 1400mm	PNC 206140	<input type="checkbox"/>
• Support for bridge type system, 1600mm	PNC 206141	<input type="checkbox"/>
• Support for bridge type system, 400mm	PNC 206154	<input type="checkbox"/>
• Chimney upstand, 400mm	PNC 206303	<input type="checkbox"/>
• Right and left side handrails	PNC 206307	<input type="checkbox"/>
• BACK HANDRAIL 800 MM - MARINE	PNC 206308	<input type="checkbox"/>
• Stainless steel grid for free standing V-shaped grills (700XP)	PNC 206411	<input type="checkbox"/>
• Frontal handrail 400mm	PNC 216046	<input type="checkbox"/>
• Frontal handrail 800mm	PNC 216047	<input type="checkbox"/>
• Frontal handrail 1200mm	PNC 216049	<input type="checkbox"/>
• Frontal handrail 1600mm	PNC 216050	<input type="checkbox"/>
• Large handrail - portioning shelf, 400mm	PNC 216185	<input type="checkbox"/>
• Large handrail - portioning shelf, 800mm	PNC 216186	<input type="checkbox"/>
• 2 side covering panels for top appliances	PNC 216277	<input type="checkbox"/>
• Drilled false bottom half module for bain-marie	PNC 921622	<input type="checkbox"/>
• Water filling tap for bain-marie top	PNC 921627	<input type="checkbox"/>

Front

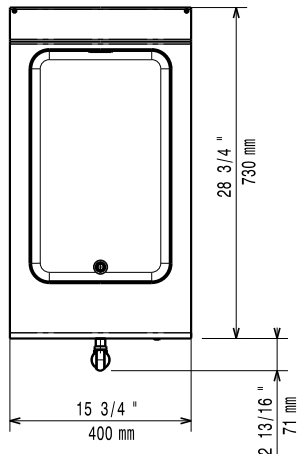


Side



D = Drain
EI = Electrical inlet (power)
EQ = Equipotential screw

Top



Electric

Supply voltage: 220-230 V/1 ph/50-60 Hz
Total Watts: 1.5 kW

Water:

Water Drain: 2"(50 mm)

Key Information:

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.

Usable well dimensions

(width): 306 mm

Usable well dimensions

(height): 156 mm

Usable well dimensions

(depth): 510 mm

Thermostat Range:

30 °C MIN; 90 °C MAX

Net weight:

20 kg

Shipping weight:

22 kg

Shipping height:

530 mm

Shipping width:

460 mm

Shipping depth:

820 mm

Shipping volume:

0.2 m³

Certification group:

EBM74