![Electrolux Professional]

Modular Cooking Range Line 900XP Electric Bain Marie Top half module

391124 (E9BMEDB000)   Half module electric Bain-marie Top

Short Form Specification

Item No. _____

Incoloy armoured heating elements positioned under the base of the well. 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.
- Incoloy armoured heating elements positioned under the base of the well.
- Knob switch.
- 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.
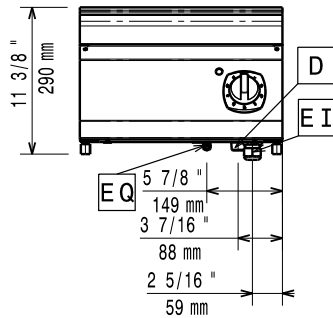
Optional Accessories

- Junction sealing kit   PNC 206086 ❏
- Support for bridge type installation, 800mm   PNC 206137 ❏
- Support for bridge type installation, 1000mm   PNC 206138 ❏
- Support for bridge type installation, 1200mm   PNC 206139 ❏
- Support for bridge type installation, 1400mm   PNC 206140 ❏
- Support for bridge type installation, 1600mm   PNC 206141 ❏
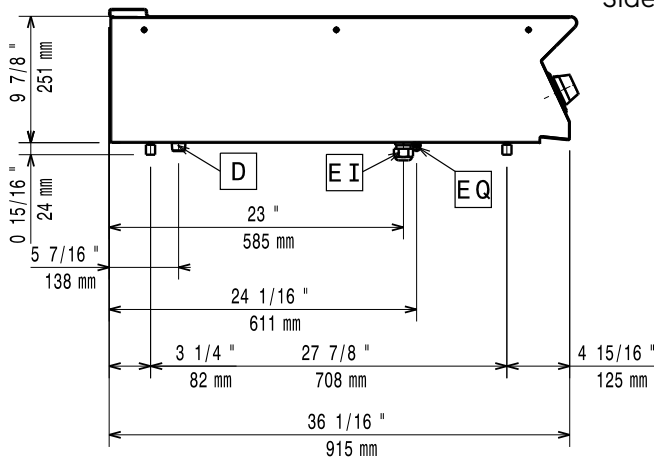- Support for bridge type installation, 400mm   PNC 206154 ❏

- Chimney upstand, 400mm   PNC 206303 ❏
- Side handrail-right/left hand (900XP)   PNC 216044 ❏
- Frontal handrail, 400mm   PNC 216046 ❏
- Frontal handrail, 800mm   PNC 216047 ❏
- Frontal handrail, 1200mm   PNC 216049 ❏
- Frontal handrail, 1600mm   PNC 216050 ❏
- Large handrail - portioning shelf, 400mm   PNC 216185 ❏
- Large handrail - portioning shelf, 800mm   PNC 216186 ❏
- 2 side covering panels for top appliances   PNC 216278 ❏
- Drilled false bottom half module for bain-marie   PNC 921622 ❏
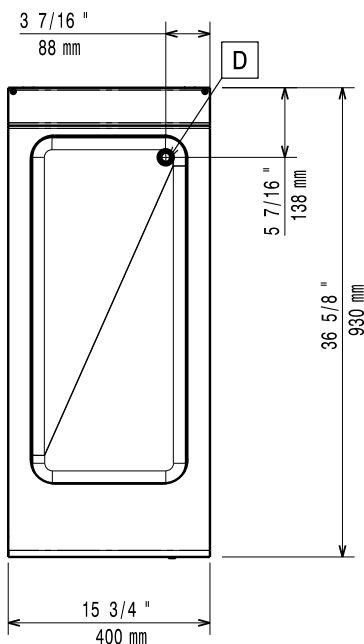- Water filling tap for bain-marie top   PNC 921627 ❏

2024.04.23

Front

11 3/8 " — 290 mm

D

E I

E Q — 5 7/8 " — 149 mm

3 7/16 " — 88 mm

2 5/16 " — 59 mm

Side

9 7/8 " — 251 mm

0 15/16 " — 24 mm

D

E I

E Q

5 7/16 " — 138 mm

23 " — 585 mm

24 1/16 " — 611 mm

3 1/4 " — 82 mm

27 7/8 " — 708 mm

4 15/16 " — 125 mm

36 1/16 " — 915 mm

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

Top

3 7/16 " — 88 mm

D

5 7/16 " — 138 mm

36 5/8 " — 930 mm

15 3/4 " — 400 mm

Electric

Supply voltage:	
391124 (E9BMEDB000)	220-230 V/1 ph/50/60 Hz
Total Watts:	2.2 kW
Predisposed for:	220-230V 1~ 50/60Hz 2-2,2kW

Water:

Water Drain:	50 mm

Key Information:

Usable well dimensions (width):	305 mm
Usable well dimensions (height):	160 mm
Usable well dimensions (depth):	685 mm
Thermostat Range:	30 °C MIN; 90 °C MAX
External dimensions, Width:	400 mm
External dimensions, Depth:	930 mm
External dimensions, Height:	250 mm
Net weight:	ISO 9001 kg
Shipping weight:	ISO 9001; ISO 14001 kg
Shipping height:	520 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.24 m³
Certification group:	N9BE

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.