

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

ITEM # _____
 MODEL # _____
 NAME # _____
 SIS # _____
 AIA # _____



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.
- 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.
- Water basin is seamlessly welded into the top of the appliance.

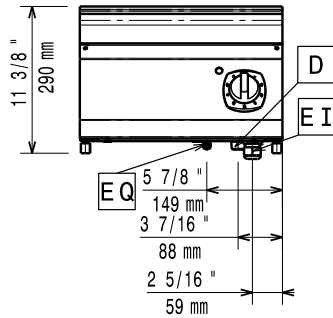
Optional Accessories

- | | |
|--|-------------------------------------|
| • 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 ☐ |

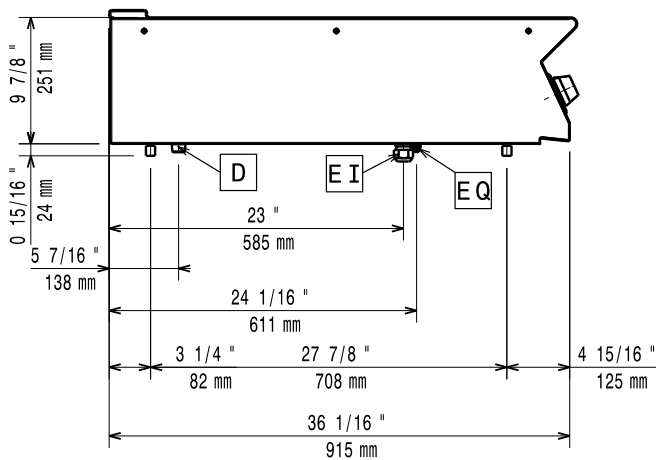
APPROVAL: _____

- 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 ☐
- Water filling tap for bain-marie top PNC 921627 ☐

Front

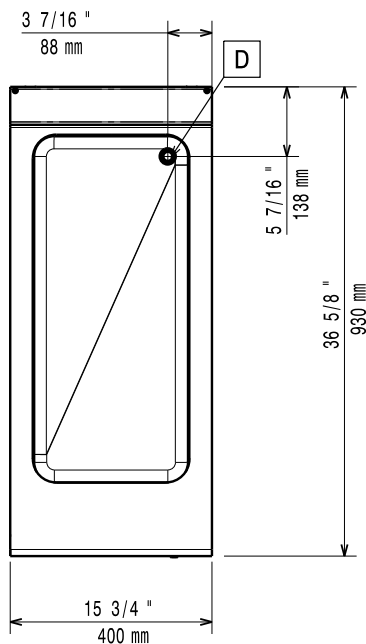


Side



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

Top



Electric

Supply voltage: 220-230 V/1 ph/50-60 Hz
 Predisposed for:
 Total Watts: 2.2 kW

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: 32 kg
 Shipping weight: 29 kg
 Shipping height: 520 mm
 Shipping width: 460 mm
 Shipping depth: 1020 mm
 Shipping volume: 0.24 m³
 Certification group: EBM94

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.