![Electrolux Professional logo]

Modular Cooking Range Line 900XP Gas Bain Marie Top, half module

391109 (E9BMGDB000)   Half module gas Bain-marie Top

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.

APPROVAL:

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.
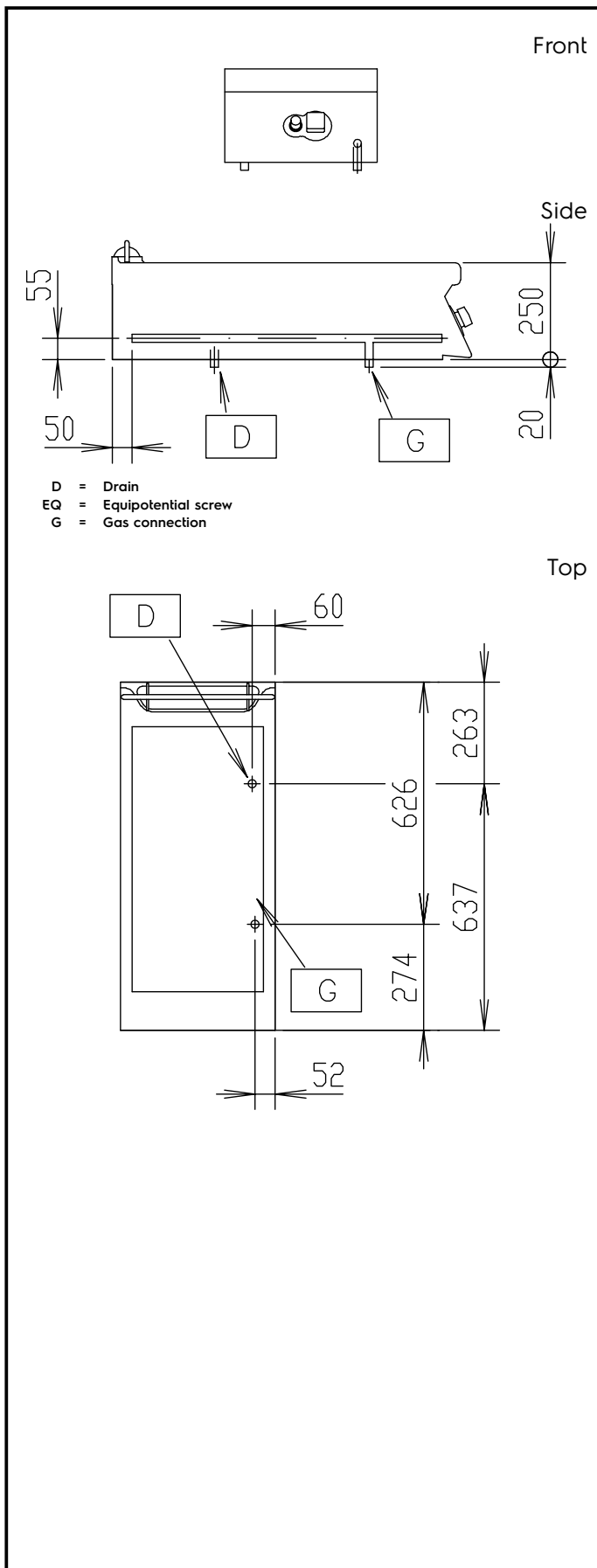
Optional Accessories

- Junction sealing kit   PNC 206086 ❑
- Draught diverter, 120 mm diameter   PNC 206126 ❑
- Matching ring for flue condenser, 120 mm diameter   PNC 206127 ❑
- 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 ❏
- Flue condenser for 1/2 module, 120 mm diameter — PNC 206310 ❏
- Chimney grid net, 400mm (700XP/900) — PNC 206400 ❏
- 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 ❏
- 1-section noodle basket for 60lt boiling pans — PNC 921626 ❏
- Water filling tap for bain-marie top — PNC 921627 ❏
- Pressure regulator for gas units — PNC 927225 ❏

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**Modular Cooking Range Line
900XP Gas Bain Marie Top, half module**

The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

2025.07.01

Front

Side

D = Drain
EQ = Equipotential screw
G = Gas connection

Top

Gas

Gas Power:	3 kW
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):	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:	ISO 9001 kg
Shipping height:	540 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.25 m³
Certification group:	N9BG

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.

2025.07.01