Electrolux PROFESSIONAL

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



391110 (E9BMGHB000)

Full 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:

ЕМ #
IODEL #
AME #
IS #
IA #

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

- Draught diverter, 150 mm PNC 206132 🗆 diameter
- Matching ring for flue PNC 206133 condenser, 150 mm diameter
 - Support for bridge type PNC 206137 installation, 800mm

PNC 206086 🛛

- Support for bridge type PNC 206138 installation, 1000mm
- Support for bridge type PNC 206139 🗆 installation, 1200mm
- Support for bridge type PNC 206140 🗆 installation, 1400mm

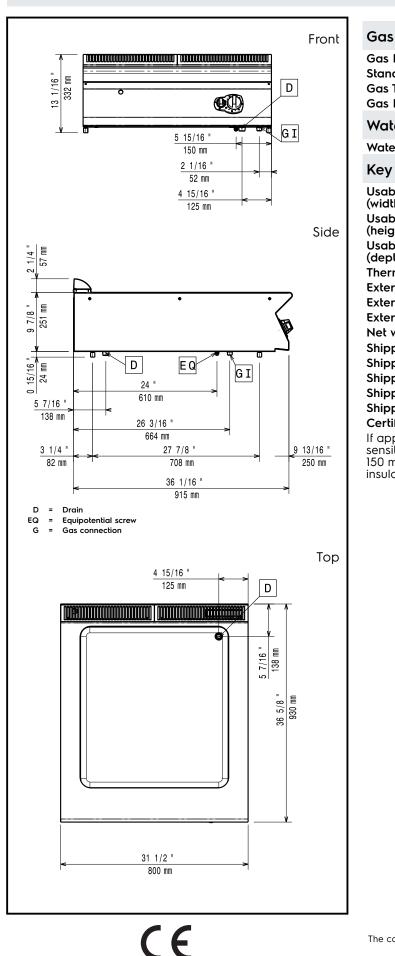


• Support for bridge type installation, 1600mm	PNC 206141	
 Flue condenser for 1 module, 150 mm diameter 	PNC 206246	
 Chimney upstand, 800mm 	PNC 206304	
 Chimney grid net, 400mm (700XP/900) 	PNC 206400	
 Side handrail-right/left hand (900XP) 	PNC 216044	
 Frontal handrail, 800mm 	PNC 216047	
 Frontal handrail, 1200mm 	PNC 216049	
 Frontal handrail, 1600mm 	PNC 216050	
 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	
• 2-section universal basket for 150lt boiling pans	PNC 925019	
Drossure regulator for age units	DNC 027225	

• Pressure regulator for gas units PNC 927225

Electrolux PROFESSIONAL

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



Cus		
Gas Power: Standard gas delivery: Gas Type Option: Gas Inlet:	6.2 kW Natural Gas G20 (20mbar) LPG;Natural Gas 3/4"	
Water:		
Water Drain:	50 mm	
Key Information:		
Usable well dimensions (width): Usable well dimensions	630 mm	
(height):	160 mm	
Usable well dimensions (depth):	685 mm	
Thermostat Range:	30 °C MIN; 90 °C MAX	
External dimensions, Width:	800 mm	
External dimensions, Depth:	930 mm	
External dimensions, Height:	250 mm	
Net weight:	45 kg	
Shipping weight:	46 kg	
Shipping height:	530 mm	
Shipping width:	1010 mm	
Shipping depth:	860 mm	
Shipping volume:	0.46 m³	
Certification group:	N9BG	
If appliance is set up or next to or against temperature		

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.

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

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