

## Modular Cooking Range Line EVO700 Half Module Electric Bain Marie Top

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



372096 (Z7BMEDB000)

Electric bain-marie top with 1  
GN 1/1 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.

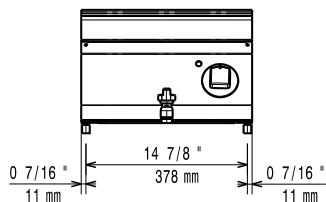
APPROVAL: \_\_\_\_\_

**Optional Accessories**

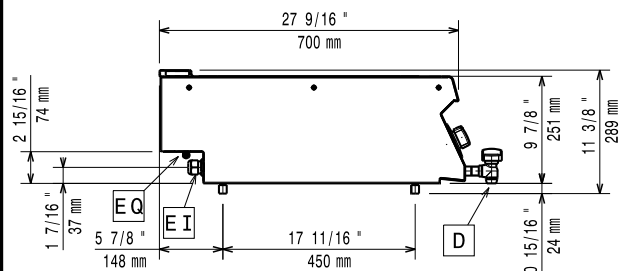
- |   |            |                          |
|---|------------|--------------------------|
| • Junction sealing kit                                | PNC 206086 | <input type="checkbox"/> |
| • Support for bridge type installation, 800 mm        | PNC 206137 | <input type="checkbox"/> |
| • Support for bridge type installation, 1000 mm       | PNC 206138 | <input type="checkbox"/> |
| • Support for bridge type installation, 1200 mm       | PNC 206139 | <input type="checkbox"/> |
| • Support for bridge type installation, 1400 mm       | PNC 206140 | <input type="checkbox"/> |
| • Support for bridge type installation, 1600 mm       | PNC 206141 | <input type="checkbox"/> |
| • Support for bridge type installation, 400 mm        | PNC 206154 | <input type="checkbox"/> |
| • Frontal handrail 400 mm                             | PNC 206166 | <input type="checkbox"/> |
| • Frontal handrail 800 mm                             | PNC 206167 | <input type="checkbox"/> |
| • Large handrail (portioning shelf) 400 mm            | PNC 206185 | <input type="checkbox"/> |
| • Large handrail (portioning shelf) 800 mm            | PNC 206186 | <input type="checkbox"/> |
| • Frontal handrail 1200 mm                            | PNC 206191 | <input type="checkbox"/> |
| • Frontal handrail 1600 mm                            | PNC 206192 | <input type="checkbox"/> |
| • Right and left side handrails                       | PNC 206240 | <input type="checkbox"/> |
| • Chimney upstand, 400 mm                             | PNC 206303 | <input type="checkbox"/> |
| • 2 side covering panels, height 250 mm, depth 700 mm | PNC 206320 | <input type="checkbox"/> |
| • Drilled false bottom for bain-marie, 1/2 module     | PNC 921622 | <input type="checkbox"/> |
| • Water filling tap for bain-marie top                | PNC 921627 | <input type="checkbox"/> |

# Modular Cooking Range Line EVO700 Half Module Electric Bain Marie Top

## Front

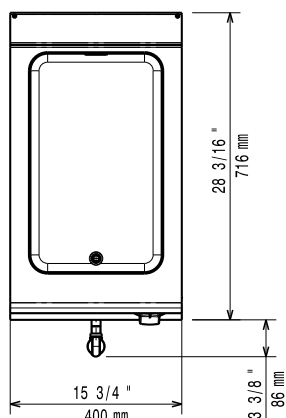


## Side



**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:** 520 mm  
**Shipping width:** 460 mm  
**Shipping depth:** 820 mm  
**Shipping volume:** 0.2 m<sup>3</sup>  
**[NOT TRANSLATED]** EBM74