

Modular Cooking Range Line EVO900 Electric Bain Marie Top half module

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



392124 (Z9BMEDB000)

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

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

- 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.
- Unit is 900mm deep to give a larger working surface area.



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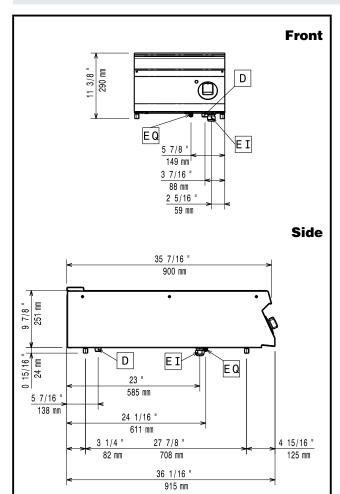
Optional Accessories

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 Junction sealing kit 	PNC 206086	
 Support for bridge type installation, 800 mm 	PNC 206137	
 Support for bridge type installation, 1000 mm 	PNC 206138	
 Support for bridge type installation, 1200 mm 	PNC 206139	
 Support for bridge type installation, 1400 mm 	PNC 206140	
 Support for bridge type installation, 1600 mm 	PNC 206141	
 Support for bridge type installation, 400 mm 	PNC 206154	
 Side handrail for right/left hand 	PNC 206165	
 Frontal handrail 400 mm 	PNC 206166	
 Frontal handrail 800 mm 	PNC 206167	
 Large handrail (portioning shelf) 400 mm 	PNC 206185	
 Large handrail (portioning shelf) 800 mm 	PNC 206186	
Frontal handrail 1200 mm	PNC 206191	
Frontal handrail 1600 mm	PNC 206192	
Chimney upstand, 400 mm	PNC 206303	
• 2 side covering panels, height 250 mm, depth 900 mm	PNC 206321	
Water filling tap for bain-marie top	PNC 921627	



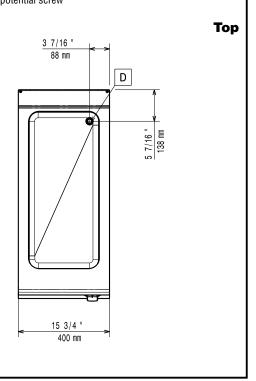


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D = Drain

EQ = Equipotential screw



Electric

Supply voltage: 220-230 V/1 ph/50-60 Hz

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

Net weight:32 kgShipping weight:30 kgShipping height:520 mmShipping width:460 mmShipping depth:1020 mmShipping volume:0.24 m³[NOT TRANSLATED]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.



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