

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.

APPROVAL: _____

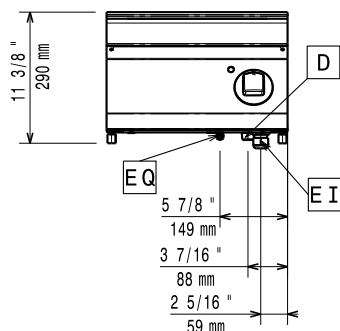
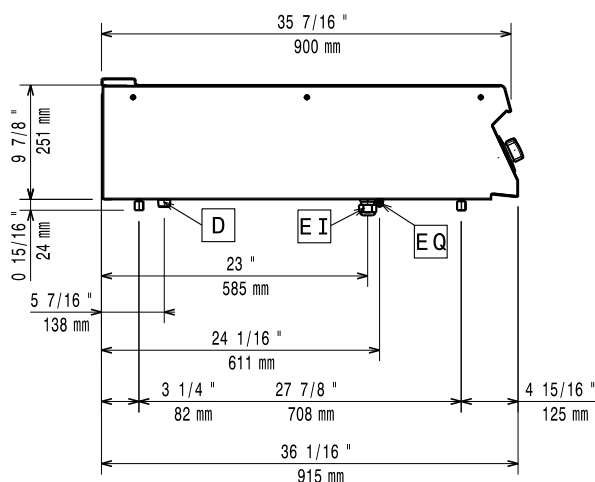
Optional Accessories

• 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"/>
• Side handrail for right/left hand	PNC 206165	<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"/>
• Chimney upstand, 400 mm	PNC 206303	<input type="checkbox"/>
• 2 side covering panels, height 250 mm, depth 900 mm	PNC 206321	<input type="checkbox"/>
• Water filling tap for bain-marie top	PNC 921627	<input type="checkbox"/>

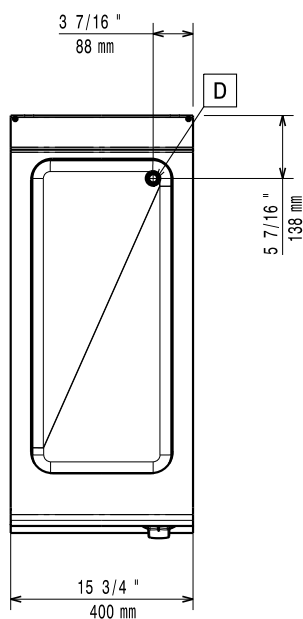
Modular Cooking Range Line

EVO900 Electric Bain Marie

Top half module

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
 Net weight: 32 kg
 Shipping weight: 30 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.