

Modular Cooking Range Line EVO900 Gas Bain Marie Top, half module

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

**392109 (Z9BMGDB000)**Gas bain-marie top, half
module with 1 GN 1/1 well

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.

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

- 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.

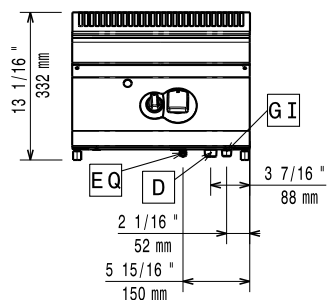
APPROVAL: _____

Optional Accessories

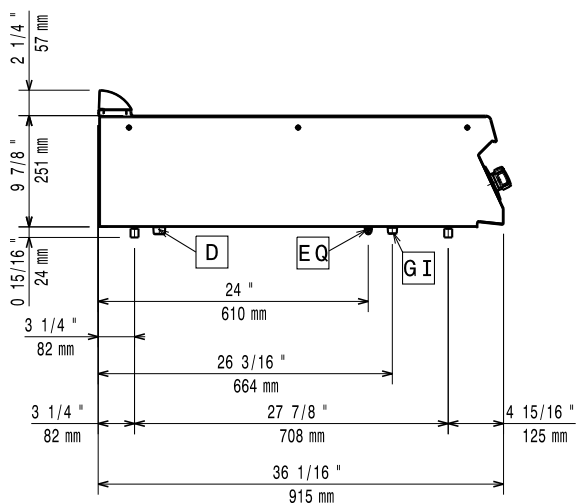
• Junction sealing kit	PNC 206086	☐
• Draught diverter, 120 mm diameter	PNC 206126	☐
• Matching ring for flue condenser, 120 -130 mm diameter	PNC 206127	☐
• Support for bridge type installation, 800 mm	PNC 206137	☐
• Support for bridge type installation, 1000 mm	PNC 206138	☐
• Support for bridge type 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	☐
• Flue condenser for 1/2 module, 120 mm diameter	PNC 206310	☐
• 2 side covering panels, height 250 mm, depth 900 mm	PNC 206321	☐
• Chimney grid net, 400mm	PNC 206400	☐
• Water filling tap for bain-marie top	PNC 921627	☐
• Pressure regulator for gas units	PNC 927225	☐

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Front

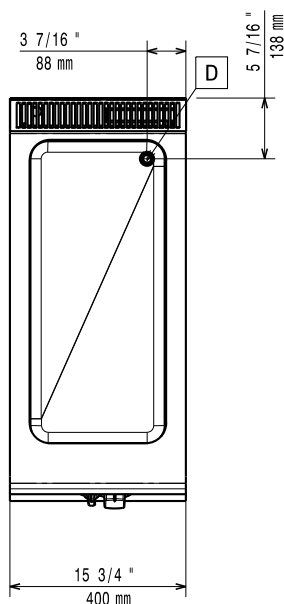


Side



- 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
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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:	ISO 9001; ISO 14001 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.