

Modular Cooking Range Line EVO900 Gas Bain Marie Top Full module

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



392110 (Z9BMGHB000)

Gas bain-marie top, full
module with 1 GN 2/1 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

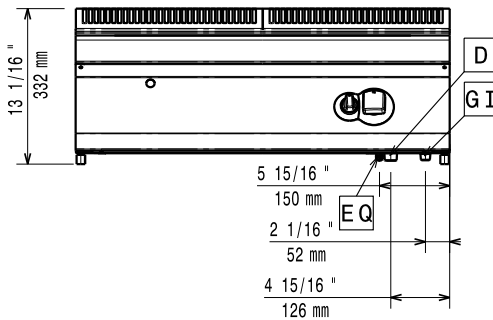
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- AISI 304 stainless steel worktop, 2mm thick.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Unit is 900mm deep to give a larger working surface area.

APPROVAL: _____

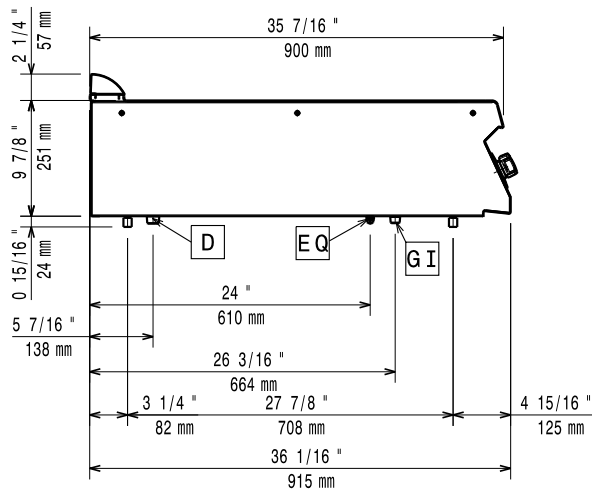
Optional Accessories

- Junction sealing kit PNC 206086
- Draught diverter, 150 mm diameter PNC 206132
- Matching ring for flue condenser, 150 mm diameter PNC 206133
- 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
- Side handrail for right/left hand PNC 206165
- Frontal handrail 800 mm PNC 206167
- Large handrail (portioning shelf) 800 mm PNC 206186
- Frontal handrail 1200 mm PNC 206191
- Frontal handrail 1600 mm PNC 206192
- Flue condenser for 1 module, 150 mm diameter PNC 206246
- Chimney upstand, 800 mm PNC 206304
- 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

Front

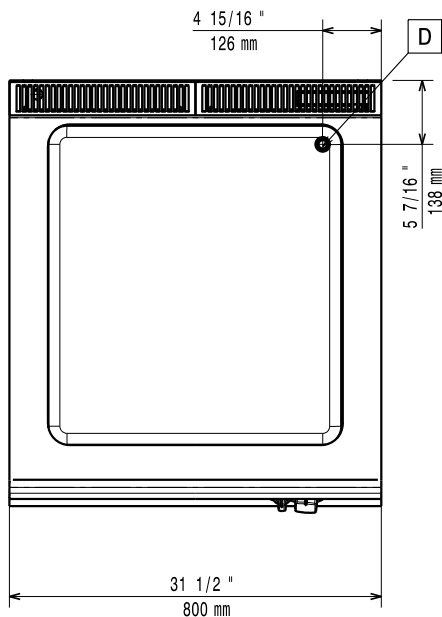


Side



- D** = Drain
- EQ** = Equipotential screw
- G** = Gas connection

Top



Gas

Gas Power:	392110 (Z9BMGHB000)	6.2 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):	630 mm
Usable well dimensions (height):	160 mm
Usable well dimensions (depth):	685 mm
Thermostat Range:	30 °C MIN; 90 °C MAX
Net weight:	45 kg
Shipping weight:	45 kg
Shipping height:	540 mm
Shipping width:	980 mm
Shipping depth:	1020 mm
Shipping volume:	0.54 m ³
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.