

Modular Cooking Range Line EVO900 Electric Bain Marie Top Full module

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

**392125 (Z9BMEHB000)**Electric bain-marie top with 1
GN 2/1 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

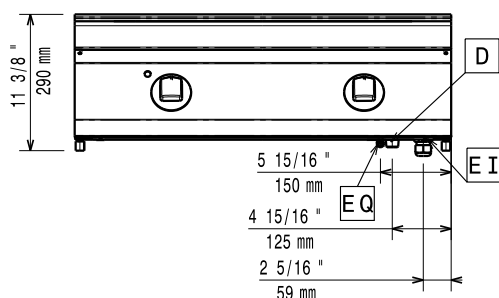
- | | | |
|---|------------|--------------------------|
| • Junction sealing kit | PNC 206086 | <input type="checkbox"/> |
| • Support for bridge type installation, 800 mm | PNC 206137 | <input type="checkbox"/> |
| • Support for bridge type installation, 1000 mm | PNC 206138 | <input type="checkbox"/> |
| • 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"/> |
| • Side handrail for right/left hand | PNC 206165 | <input type="checkbox"/> |
| • Frontal handrail 800 mm | PNC 206167 | <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, 800 mm | PNC 206304 | <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

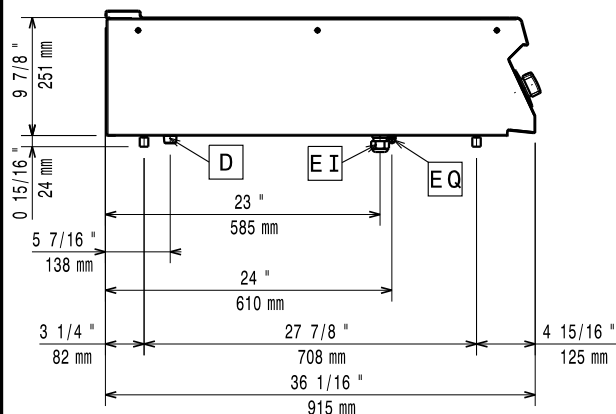
EVO900 Electric Bain Marie

Top Full module

Front

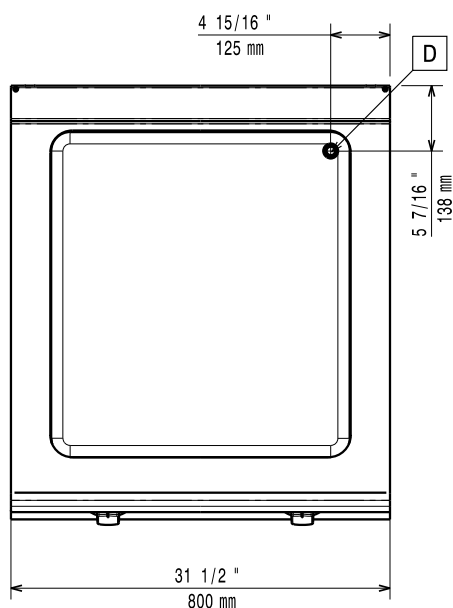


Side



D = Drain
 EI = Electrical inlet (power)
 EQ = Equipotential screw

Top



Electric

Supply voltage:

392125 (Z9BMEHB000)

380-400 V/2N ph/50/60 Hz

Total Watts:

4.4 kW

Predisposed for:

380-400V 2N~ 50/60Hz 4-4,4kW

Water:

Water Drain:

50 mm

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 m³

Certification group: N9BE

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.