Modular Cooking Range Line 900XP Electric Bain Marie Top half module

ITEM #		
MODEL #		
NAME #		
SIS #		
313 #		
AIA #		



Modular Cooking Range Line
900XP Electric Bain Marie Top half module
391124 (E9BMEDB000) Half module electric bain-

marie top

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.

Construction

- Unit is 930 mm deep to give a larger working surface area
- 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.

Optional Accessories

•	Junction sealing kit	PNC
		206086 🖵
•	Kit 4 wheels - 2 swivelling with	PNC
	brake - it is mandatory to install	206135 🗖
	base support and wheels	
•	Support for bridge type	PNC
	installation, 800mm	206137 🗖
•	Support for bridge type	PNC
	installation, 1000mm	206138 🗖
•	Support for bridge type	PNC
	installation, 1200mm	206139 🗖
•	Support for bridge type	PNC
	installation, 1400mm	206140 🗖
•	Support for bridge type	PNC 20614
	installation, 1600mm	
•	Support for bridge type	PNC
	installation, 400mm	206154 🗖

APPROVAL:



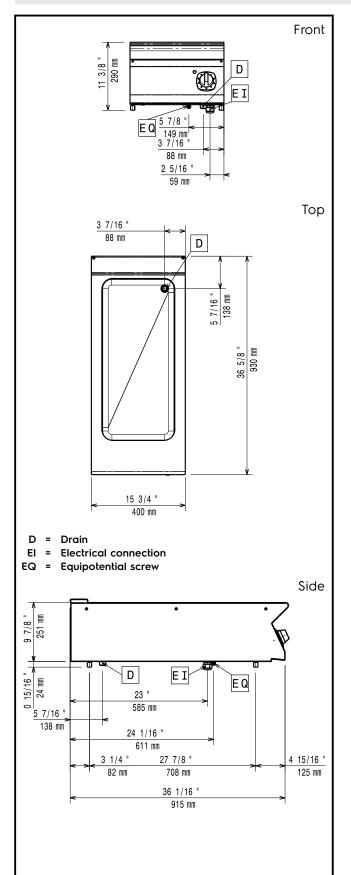
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 Water column with swivel arm (water column extension not included) 	PNC	206289
Water column extension for 900 line	PNC	206290
Chimney upstand, 400mm	PNC	206303
 Base support for feet or wheels - 400mm (700/900) 	PNC	206366
Side handrail-right/left hand (900XP)	PNC	216044
• Frontal handrail, 400mm	PNC	216046
• Frontal handrail, 800mm	PNC	216047
• Frontal handrail, 1200mm	PNC	216049
• Frontal handrail, 1600mm	PNC	216050
 Large handrail - portioning shelf, 400mm 	PNC	216185
 Large handrail - portioning shelf, 800mm 	PNC	216186
 2 side covering panels for top appliances 	PNC	216278





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Electric

Supply voltage:

391124 (E9BMEDB000) 230 V/1N ph/50/60 Hz

Total Watts: 2.2 kW

Water:

Water Drain: 50 mm

Key Information:

Usable well dimensions

305 mm

(width): Usable well dimensions

Shipping volume:

(height):

160 mm

Usable well dimensions

685 mm

(depth):

30 °C MIN; 90 °C MAX

Thermostat Range: Net weight: 32 kg Shipping weight: 35 kg 540 mm Shipping height: Shipping width: 460 mm Shipping depth: 1020 mm 0.25 m³

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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