

Modular Cooking Range Line EVO700 Half Module Electric Bain Marie Top



Short Form Specification

ltem No.

To be installed on open base installations, bridging supports or cantilever systems. Maintains cooked food at serving temperature by using hot water inside the well. Water temperature controlled by thermostat with maximum temperature of 90 °C. Exterior panels in stainless steel with Scotch Brite finish. One piece pressed work top in 1.5 mm thick stainless steel. Right-angled side edges to allow flush-fitting junction between units.

ITEM #	
MODEL #	
NAME #	
<u>SIS #</u>	
AIA #	

Main Features

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Bain Marie used for keeping cooked food at serving temperatures using hot water.
- Incoloy armoured heating elements positioned beneath the base of the well.
- 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 tap on the front of the machine.
- All major compartments located in front of unit for ease of maintenance.
- Suitable for countertop installation.

Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- One piece pressed 1.5 mm work top in Stainless steel.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.

APPROVAL:

Zanussi Professional www.zanussiprofessional.com



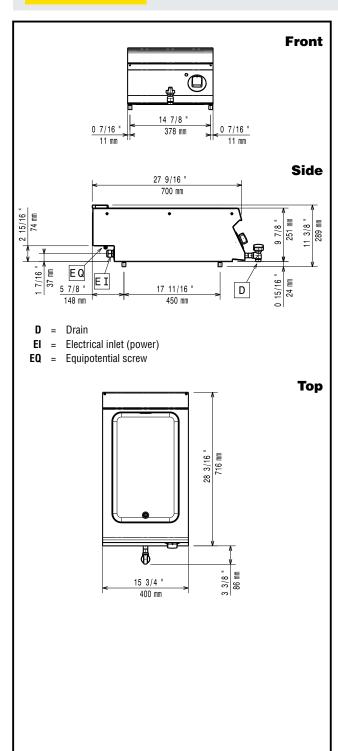
Optional Accessories

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 Junction sealing kit 	PNC 206086	
 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	
 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	
 Right and left side handrails 	PNC 206240	
 Chimney upstand, 400 mm 	PNC 206303	
• 2 side covering panels, height 250 mm, depth 700 mm	PNC 206320	
• Drilled false bottom for bain-marie, 1/2 module	PNC 921622	
Water filling tap for bain-marie top	PNC 921627	









Electric

Supply voltage: 372096 (Z7BMEDB000) Total Watts:	220-230 V/1 ph/50/60 Hz 1.5 kW 220-230V 1~ 50/60Hz
Predisposed for:	1,4-1,5kW
Water:	
Water Drain:	2''(50 mm)
Key Information:	
Usable well dimensions (width):	306 mm
Usable well dimensions (height):	156 mm
Usable well dimensions (depth):	510 mm
Thermostat Range:	30 °C MIN; 90 °C MAX
Net weight:	20 kg
Shipping weight:	22 kg
Shipping height:	520 mm
Shipping width:	460 mm
Shipping depth:	820 mm
Shipping volume:	0.2 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. N7BE

Certification group:



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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.