

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.



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Optional Accessories

PNC 206086	
PNC 206137	
PNC 206138	
PNC 206139	
PNC 206140	
PNC 206141	
PNC 206165	
PNC 206167	
PNC 206186	
PNC 206191	
PNC 206192	
PNC 206304	
PNC 206321	
PNC 921623	
PNC 921627	
	PNC 206137 PNC 206138 PNC 206139 PNC 206140 PNC 206141 PNC 206165 PNC 206167 PNC 206186 PNC 206191 PNC 206192 PNC 206304 PNC 206321 PNC 921623





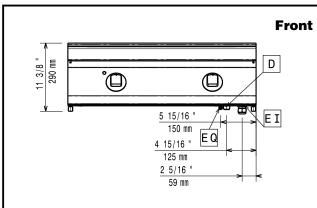


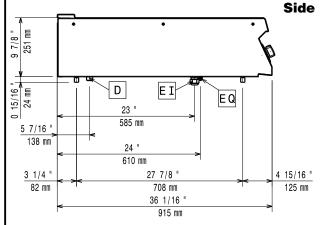






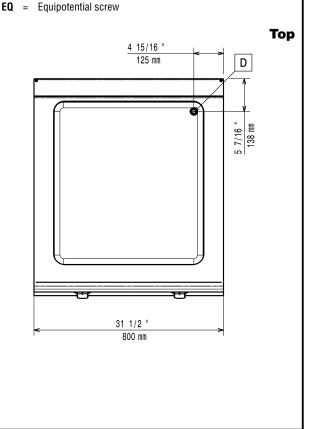
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D = Drain

EI = Electrical inlet (power)



Electric

Supply voltage:

392125 (Z9BMEHB000) 380-400 V/2N ph/50/60 Hz

Total Watts:

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.









