



Modular Cooking Range Line 700XP Half Module Electric Bain Marie Top

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



371096 (E7BMEDB000)

Electric Bain-marie Top with
1GN1/1 well

Short Form Specification

Item 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.

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.

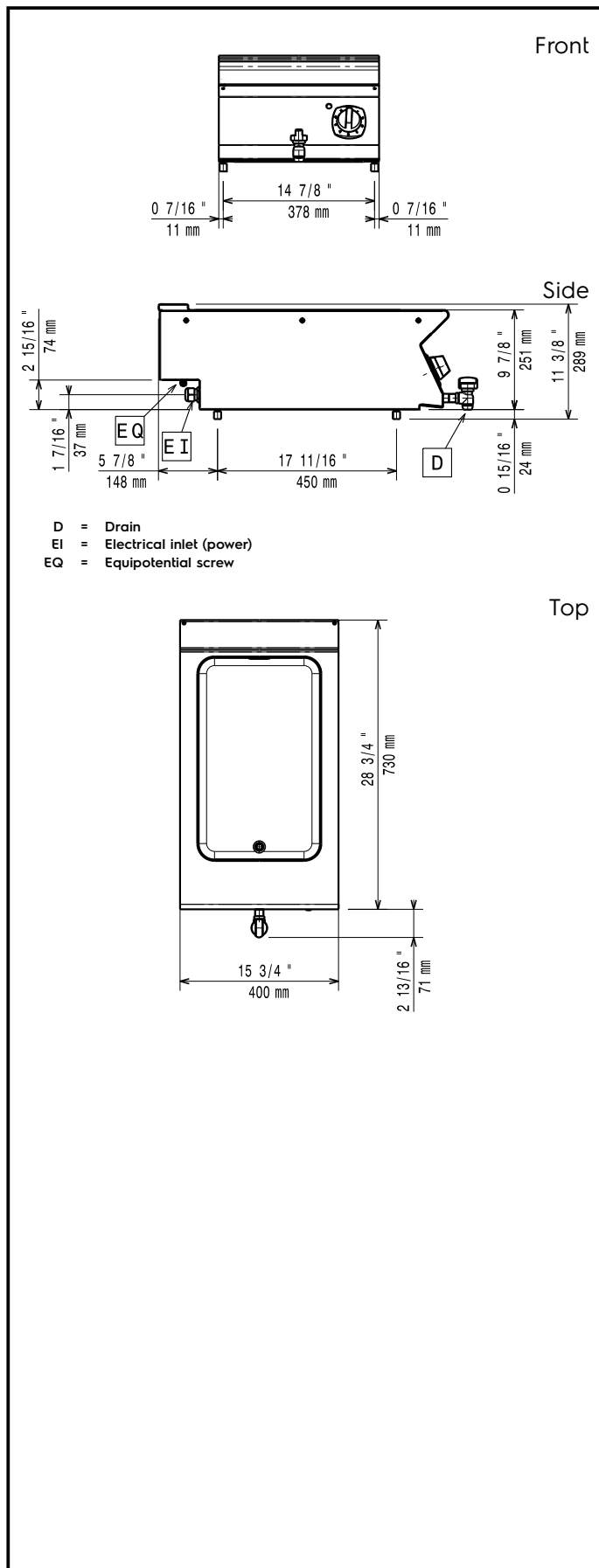
APPROVAL: _____



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Optional Accessories

- Junction sealing kit PNC 206086 ☐
- Support for bridge type installation, 800mm PNC 206137 ☐
- Support for bridge type installation, 1000mm PNC 206138 ☐
- Support for bridge type installation, 1200mm PNC 206139 ☐
- Support for bridge type installation, 1400mm PNC 206140 ☐
- Support for bridge type installation, 1600mm PNC 206141 ☐
- Support for bridge type installation, 400mm PNC 206154 ☐
- Chimney upstand, 400mm PNC 206303 ☐
- Right and left side handrails PNC 206307 ☐
- Back handrail 800 mm PNC 206308 ☐
- Stainless steel grids with drain shape for free standing wide grills (700XP) PNC 206411 ☐
- 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 216277 ☐
- Drilled false bottom half module for bain-marie PNC 921622 ☐
- Water filling tap for bain-marie top PNC 921627 ☐



Electric

Supply voltage:	371096 (E7BMEDB000)	220-230 V/1 ph/50/60 Hz
Total Watts:		1.5 kW
Predisposed for:		220-230V 1~ 50/60Hz
		1,4-1,5kW

Water:

Water Drain:	2"(50 mm)
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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
External dimensions, Width:	400 mm
External dimensions, Depth:	730 mm
External dimensions, Height:	250 mm
Net weight:	20 kg
Shipping weight:	22 kg
Shipping height:	530 mm
Shipping width:	460 mm
Shipping depth:	820 mm
Shipping volume:	0.2 m ³

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.

Certification group:	N7BE
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