

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

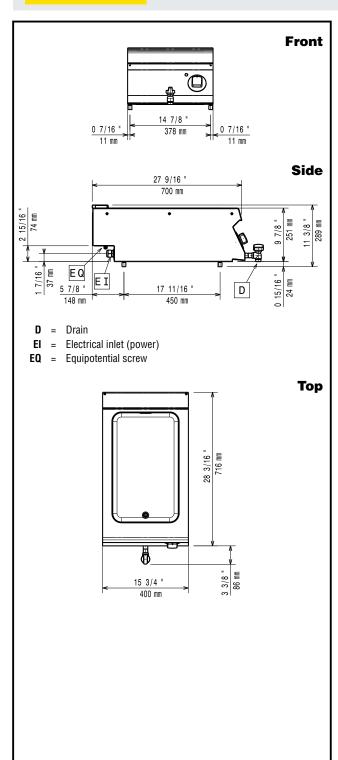
PNC 206086	
PNC 206137	
PNC 206138	
PNC 206139	
PNC 206140	
PNC 206141	
PNC 206154	
PNC 206166	
PNC 206167	
PNC 206185	
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PNC 206191	
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PNC 206240	
PNC 206303	
PNC 206320	
PNC 921622	
PNC 921627	
	PNC 206137 PNC 206138 PNC 206139 PNC 206140 PNC 206141 PNC 206154 PNC 206154 PNC 206166 PNC 206167 PNC 206185 PNC 206185 PNC 206191 PNC 206192 PNC 206320 PNC 921622



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







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 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. N7BE

Certification group:



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