	Electrolux
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## Modular Cooking Range Line 700XP Full Module Electric Bain Marie Top

ITEM #	
MODEL #	
NAME #	
SIS#	
AIA#	



# Modular Cooking Range Line 700XP Full Module Electric Bain Marie Top

**371097 (E7BMEHB000)** Electric bain-marie top with 1GN2/1 well

371145 (E7BMEHB00N) \* NOT TRANSLATED \*

# **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.

#### 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.





# Modular Cooking Range Line 700XP Full Module Electric Bain Marie Top

# **Optional Accessories**

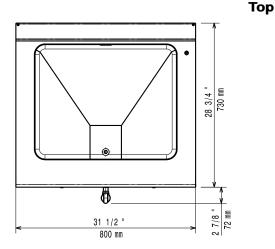
<ul> <li>4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install with</li> </ul>	PNC 206135 🗖
base supports for feet/wheels.	•
Support for bridge type system, 800mm	PNC 206137 🗖
<ul> <li>Support for bridge type system, 1000mm</li> </ul>	PNC 206138 🗖
• Support for bridge type system, 1200mm	PNC 206139 🗖
• Support for bridge type system, 1400mm	PNC 206140 □
Support for bridge type system, 1600mm	PNC 206141 🗖
Water coulumn with swivel arm (water)	PNC 206289 🗆
column extension not included) `	
<ul> <li>Water column extension for 700 line</li> </ul>	PNC 206291 □
<ul> <li>Chimney upstand, 800mm</li> </ul>	PNC 206304 🗖
<ul> <li>Right and left side handrails</li> </ul>	PNC 206307 🗖
• Base support for feet or wheels - 800mm (700/900)	PNC 206367 □
<ul> <li>Rear paneling - 800mm (700/900)</li> </ul>	PNC 206374 🗆
<ul> <li>Rear paneling - 1000mm (700/900)</li> </ul>	PNC 206375 🗖
• Rear paneling - 1200mm (700/900)	PNC 206376 🖵
Frontal handrail 800mm	PNC 216047 🗆
<ul> <li>Frontal handrail 1200mm</li> </ul>	PNC 216049 🗆
<ul> <li>Frontal handrail 1600mm</li> </ul>	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 full module for bain-	PNC 921623 🖵
marie	DNIQ 004/07 =
<ul> <li>Water filling tap for bain-marie top</li> </ul>	PNC 921627 □





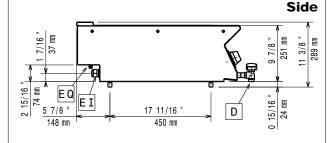
# Modular Cooking Range Line 700XP Full Module Electric Bain Marie Top

# 30 5/8 " 0 7/16 " 11 mm 0 7/16 " 11 mm



**D** = Drain

EI = Electrical connection



### **Electric**

Supply voltage:

**371097 (E7BMEHB000)** 400 V/2N ph/50/60 Hz **371145 (E7BMEHB00N)** 230 V/3 ph/50/60 Hz

Total Watts: 3 kW

#### Water

Water Drain:

**371097 (E7BMEHB000)** 50 mm

### **Key Information**

Usable well dimensions (width): 630 mm
Usable well dimensions (height): 156 mm
Usable well dimensions (depth): 510 mm

Thermostat Range: 30 °C MIN; 90 °C MAX

Net weight:27 kgShipping weight:40 kgShipping height:540 mm

Shipping width:

**371097 (E7BMEHB000)** 820 mm **371145 (E7BMEHB00N)** 900 mm

Shipping depth:

**371097 (E7BMEHB000)** 900 mm **371145 (E7BMEHB00N)** 820 mm **Shipping volume:** 0.4 m<sup>3</sup>

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.

