Electrolux PROFESSIONAL

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



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.

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:



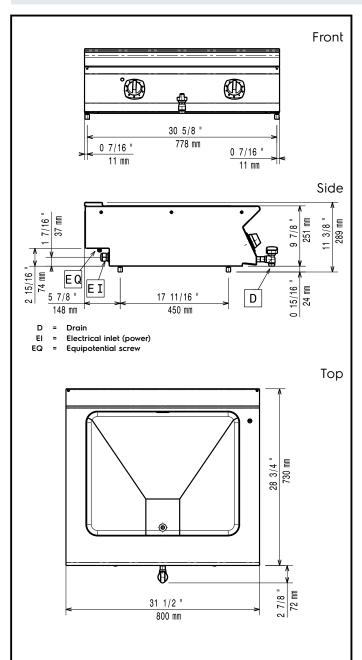
Optional Accessories

 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	
 Chimney upstand, 800mm 	PNC 206304	
 Right and left side handrails 	PNC 206307	
 Back handrail 800 mm 	PNC 206308	
• Stainless steel grid for free standing wide grills (700XP) (only for 371097)	PNC 206410	
 Frontal handrail, 800mm 	PNC 216047	
 Frontal handrail, 1200mm 	PNC 216049	
 Frontal handrail, 1600mm 	PNC 216050	
 Large handrail - portioning shelf, 800mm 	PNC 216186	
 2 side covering panels for top appliances 	PNC 216277	
• Drilled false bottom full module for bain-marie	PNC 921623	
• Water filling tap for bain-marie top	PNC 921627	



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

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Electric

Cleculo		
Supply voltage:	380-400 V/2N ph/50/60 Hz	
371097 (E7BMEHB000)	270)//7 ab /50 // 0 lla	
371145 (E7BMEHB00N) Total Watts:	230 V/3 ph/50/60 Hz 3 kW	
Predisposed for:		
	380-400V 2N~ 50/60Hz	
371097 (E7BMEHB000)	2,7-3kW	
Water:		
Water Drain:		
371097 (E7BMEHB000)	50 mm	
Key Information:		
Usable well dimensions (width):	630 mm	
Usable well dimensions		
(height):	156 mm	
Usable well dimensions	510 mm	
(depth): Thermostat Range:	30 °C MIN; 90 °C MAX	
External dimensions, Width:	800 mm	
External dimensions, Depth:	730 mm	
External dimensions, Height:	250 mm	
Net weight:	27 kg	
Shipping weight:	35 kg	
Shipping height:	C C	
371097 (E7BMEHB000)	520 mm	
371145 (E7BMEHB00N)	540 mm	
Shipping width:	820 mm	
Shipping depth:	860 mm	
Shipping volume:		
371097 (E7BMEHB000)	0.37 m ³	
371145 (E7BMEHB00N)	0.38 m ³	
If appliance is set up or next to	o or against temperature	

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: 371097 (F7BMEHB000)

371097 (E7BMEHB000)	N7BE
371145 (E7BMEHB00N)	N7BE1



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