

## Electric Bain Marie

The 900XP range is designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation. These concepts are reflected throughout the line in its modularity, construction and numerous configurations: countertop (on base or table), free-standing, on concrete or stainless steel plinth, bridged or cantilever. Thanks to its advanced technology and premium performance, 900XP is a perfect solution for restaurants as well as large institutions needing high power and high productivity. The models detailed in this sheet are electric bain maries in full or half module version.



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### EASY TO INSTALL

- Main connections can be accessed via the bottom of the unit.
- Access to all components from the front.
- Can be mounted on table tops, open base cupboards bridging or cantilever supports.

### EASY TO CLEAN

- The stainless steel well features rounded corners and is seamlessly welded to the worktop of the appliance for fast, safe and easy cleaning.
- One piece pressed worktop in 2 mm stainless steel with smooth, rounded corners.
- Exterior panels in stainless steel with Scotch Brite finish.
- All models have right-angled,

laser cut side edges to allow flush-fitting joins between units eliminating gaps and possible dirt traps.

### EASY TO USE

- The bain-marie top is the ideal appliance for keeping cooked food at serving temperatures. Once the well is filled with water, the temperature may be set as desired from 30°C to 90°C.
- Well with rounded corners and edges is designed to take 1/1 GN and 1/3 GN containers with a maximum depth of 80 mm (1 set on the ½ module units and 2 sets on the full module units, to be requested as accessories).
- Incoloy armoured heating elements positioned beneath the base of the well.

- Manual fill of the well via a water stand with swivel arm, to be requested as accessory.
- Perforated false bottom and runner support for GN containers available as accessory.
- Filling water level marked on later side of basin.
- Unit to feature manual refill of well.

### EASY TO MAINTAIN

- IPX5 water protection.
- The special design of the control knobs and bezels guarantees against water infiltration.

### EASY ON THE ENVIRONMENT

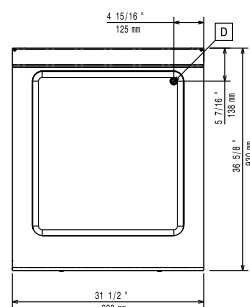
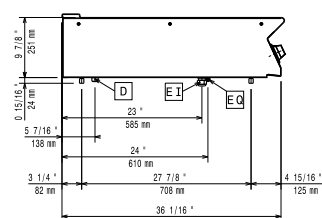
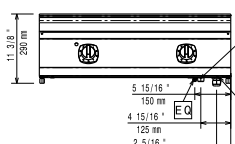
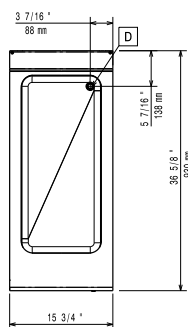
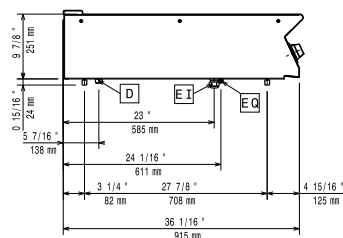
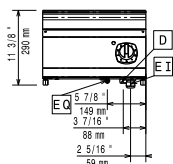
- 98% recyclable by weight.
- CFC free packaging.



**Electrolux**

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391125



900XP

Electric Bain Marie

CIB010

2012-07-26

Subject to change without notice

	E9BMEDB000 391124	E9BMEHB000 391125
<b>LEGEND</b>		
D - Water drain	3/4"	3/4"
EI - Electrical connection	230 V, 1N, 50/60	400 V, 2N, 50/60
<b>TECHNICAL DATA</b>		
Power supply	Electric	Electric
Configuration	Top	Top
External dimensions - mm		
width	400	800
depth	930	930
height	250	250
Usable well dimensions - mm		
width	305	630
depth	685	685
height	160	160
Temperature limiter	●	●
Power - kW		
installed-electric	2.2	4.4
Net weight - kg.	32	45
Supply voltage	230 V, 1N, 50/60	400 V, 2N, 50/60
<b>ACCESSORIES</b>		
2 SIDE COVERING PANELS H=250-D=900-ELUX	216278	216278
CHIMNEY UPSTAND 400MM	206303	
CHIMNEY UPSTAND 800MM		206304
FRONTAL HANDRAIL 1200 MM	216049	216049
FRONTAL HANDRAIL 1600 MM	216050	216050
FRONTAL HANDRAIL 400 MM	216046	
FRONTAL HANDRAIL 800 MM	216047	216047
JUNCTION SEALING KIT	206086	206086
LARGE HANDRAIL(PORIONING SHELF)400 MM	216185	216185
LARGE HANDRAIL(PORIONING SHELF)800 MM	216186	216186
SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE	216044	216044
SUPPORT FOR "BRIDGE" SYSTEM 1000 MM	206138	206138
SUPPORT FOR "BRIDGE" SYSTEM 1200 MM	206139	206139
SUPPORT FOR "BRIDGE" SYSTEM 1400 MM	206140	206140
SUPPORT FOR "BRIDGE" SYSTEM 1600 MM	206141	206141
SUPPORT FOR "BRIDGE" SYSTEM 400 MM	206154	
SUPPORT FOR "BRIDGE" SYSTEM 800 MM	206137	206137
WATER COLUMN EXTENSION FOR 900 LINE	206290	206290
WATER COLUMN WITH SWIVEL ARM	206289	206289