

**392616 (Z9MMCTAOMCI)**

Gas bain-marie top, half module with 1 GN 1/1 well, Q Mark

Main Features

- All major compartments located in front of unit for ease of maintenance.
- Bain Marie used for keeping cooked food at serving temperatures using hot water.
- Basin drained by drain valve with overflow.
- Burners in stainless steel with flame failure device and protected pilot light.
- Filling water level is plate-marked on the side of the well.
- IPX5 water protection.
- Special insulation beneath cooking surface keeps heat on the plate without dispersion to the base.
- The special design of the control knob system guarantees against water infiltration.
- Unit to feature manual refill of well.
- Water temperature controlled by thermostat with maximum temperature value of 90 °C.
- Unit to have perforated false bottom and runner support for GN containers.
- Piezo ignition.
- Top configuration allows installation on ambient base only (not possible to install on refrigerated nor freezer base).
- Suitable for countertop installation.

Construction

- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- AISI 304 stainless steel worktop, 2mm thick.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Unit is 900mm deep to give a larger working surface area.
- Water basin is seamlessly welded into the top of the appliance.

Optional Accessories

PNC Code	Description
Bridge supports	
206137	Support for bridge type installation, 800 mm
206138	Support for bridge type installation, 1000 mm
206139	Support for bridge type installation, 1200 mm
206140	Support for bridge type installation, 1400 mm
206141	Support for bridge type installation, 1600 mm
206154	Support for bridge type installation, 400 mm
Chimney upstands	
206126	Draught diverter, 120 mm diameter
206127	Matching ring for flue condenser, 120 -130 mm diameter
206303	Chimney upstand, 400 mm
206310	Flue condenser for 1/2 module, 120 mm diameter
206400	Chimney grid net, 400mm
Handrails	
206165	Side handrail for right/left hand
206166	Frontal handrail 400 mm
206167	Frontal handrail 800 mm
206185	Large handrail (portioning shelf) 400 mm
206186	Large handrail (portioning shelf) 800 mm
206191	Frontal handrail 1200 mm
206192	Frontal handrail 1600 mm
Installation solutions	
206086	Junction sealing kit
Other accessories	
927225	Pressure regulator for gas units
Water taps	
921627	Water filling tap for bain-marie top
Other accessories	
206321	2 side covering panels, height 250 mm, depth 900 mm



Modular Cooking Range Line
EVO900 Gas Bain Marie Top, half module (Q Mark)

Recommended Detergents

PNC Code	Description
0S2292	C41 HI-TEMP RAPID DEGREASER 6pcx1L+1 trigger
0S2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T
0S2882	S02 DEGREASER 6pzx750ml - ADR&IMDG Limited Quantity
0S2883	S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity
0S2884	S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML
0S3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity

Technical specifications

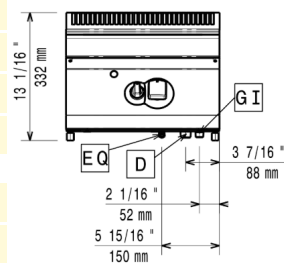
Gas

Gas Power:	3 kW
Standard gas delivery:	G30 – 50 mbar
Gas Type Option:	G31 37 mbar
Gas Inlet:	3/4"

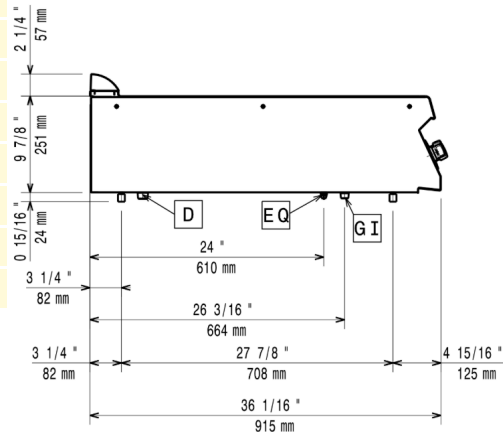
Key Information:

Usable well dimensions (width):	305 mm
Usable well dimensions (height):	160 mm
Usable well dimensions (depth):	685 mm
Thermostat Range:	30 °C MIN; 90 °C MAX
Net weight:	32 kg
Shipping weight (gross):	31 kg
Shipping height:	540 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.25 m³
Certification group:	N9BG

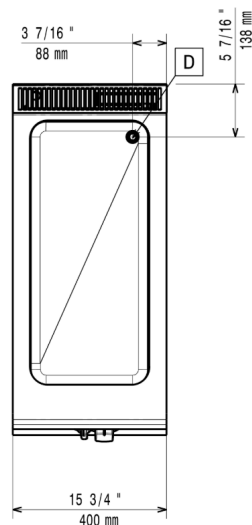
Front



Side



Top



D = Drain
G = Gas connection
EQ = Equipotential screw
DO = Overflow drain pipe