

## RANGE COMPOSITION

EVO900: a range 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, EVO900 is a perfect solution for restaurants as well as large institutions needing high power and high productivity. The models detailed in this sheet are 4 bain marie tops: 2 electric ½ and full modules and 2 gas ½ and full modules capable of ensuring food is held at the correct temperature.



392110

# EVO900

## BAIN MARIE TOPS **ZANUSSI** PROFESSIONAL

### FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ 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 1/2 module units and 2 sets on the full module units, to be requested as accessories).
- ◆ Burners in stainless steel with optimized combustion, flame failure device and protected pilot light (gas models).
- ◆ Incoloy armoured heating elements positioned beneath the base of the well (electric models).
- ◆ Temperature control via a thermostat adjustable from 30° to 90°C.
- ◆ Worktop in 20/10 stainless steel. Front and side panels in stainless steel with Scotch Brite finish.
- ◆ Piezo ignition for the gas models and knob switch for the electric models.
- ◆ Manual fill of the well via a water stand with swivel arm or water spray arm, to be requested as accessories.
- ◆ All models have right-angled side edges to allow flush fitting joints between units,

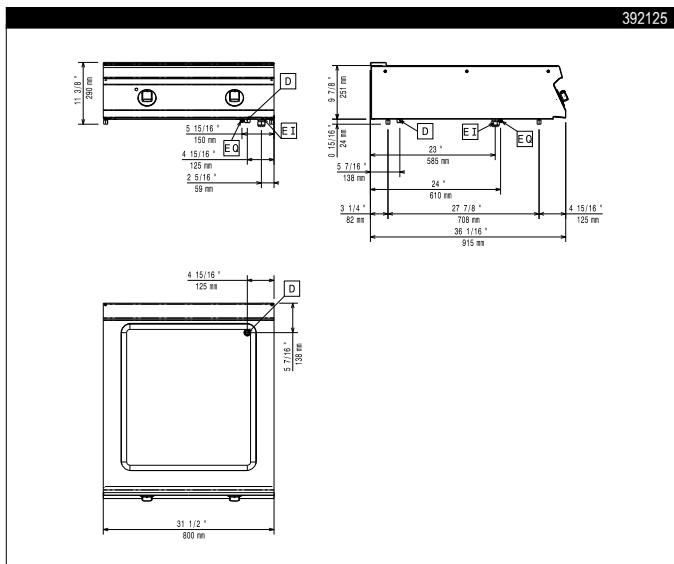
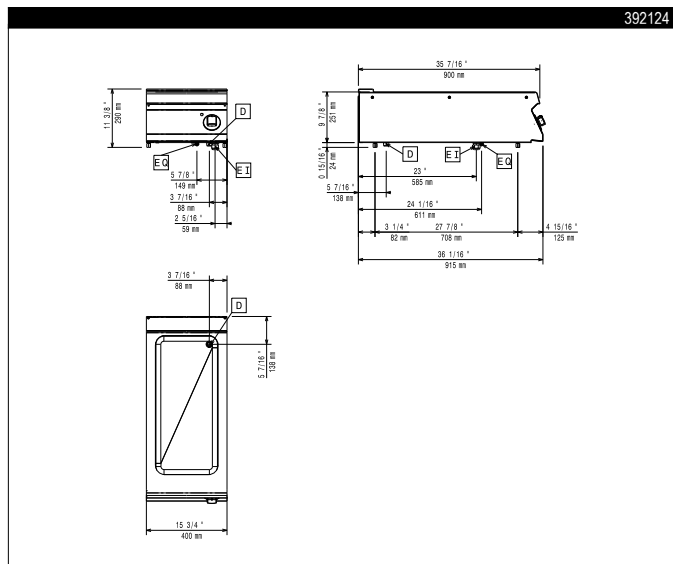
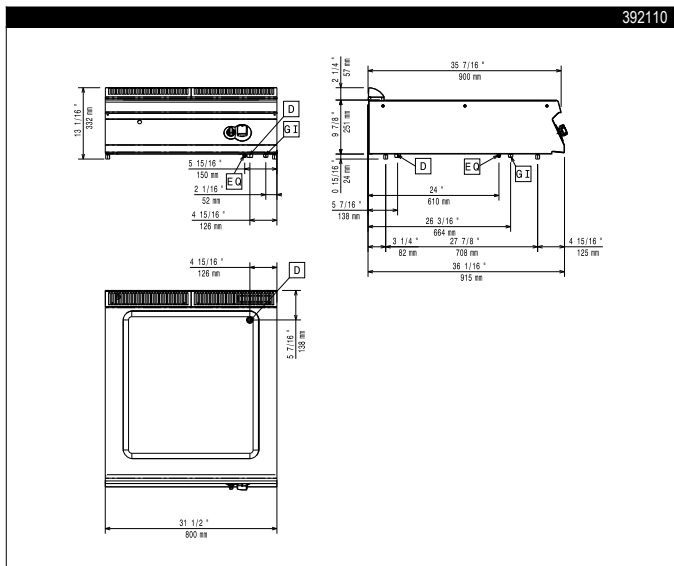
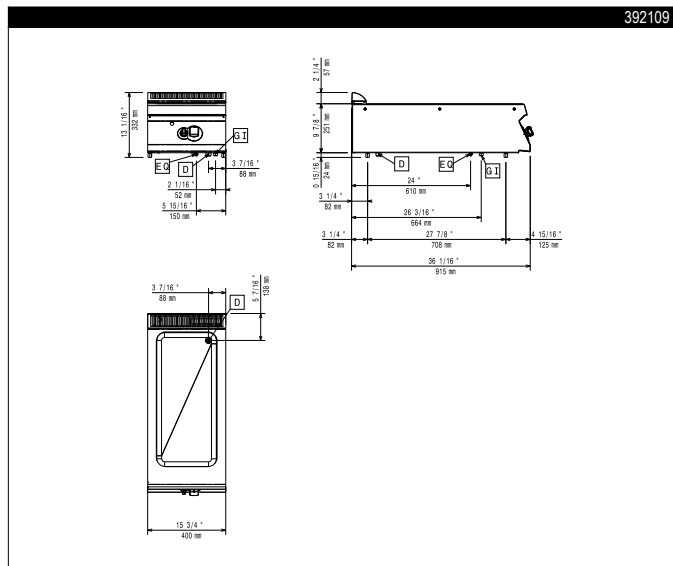
eliminating gaps and possible dirt traps.

- ◆ Well drainage via a front tap.
- ◆ Filling water level marked on later side of basin
- ◆ Perforated false bottom and runner support for GN containers available as optional accessory.
- ◆ Main connections can be via the bottom of the unit.
- ◆ All gas appliances are supplied for use with natural gas, with LPG conversion jets supplied as standard.
- ◆ All top models can be easily mounted on

refrigerated base, open base cupboards, bridging supports or cantilever systems. (Bain Maries installed on the refrigerated base unit should be positioned on the right-hand side in order to facilitate connection to the drain via the refrigerated unit).

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

TECHNICAL DATA				
CHARACTERISTICS	MODELS			
	Z9BMGDB000 392109	Z9BMGHB000 392110	Z9BMEDB000 392124	Z9BMEHB000 392125
Power supply	Gas	Gas	Electric	Electric
External dimensions - mm				
width	400	800	400	800
depth	900	900	900	900
height	250	250	250	250
N° of wells	1	1	1	1
Usable well dimensions - mm				
width	305	630	305	630
depth	685	685	685	685
height	160	160	160	160
Temperature limiter			●	●
Power - kW				
gas	3	6.2		
installed-electric			2.2	4.4
Net weight - kg.	32	45	32	45
Supply voltage			230 V, 1N, 50/60	400 V, 2N, 50/60



LEGEND	Z9BMGDB000 392109	Z9BMGHB000 392110	Z9BMEDB000 392124	Z9BMEHB000 392125
D - Water drain	3/4"	3/4"	3/4"	3/4"
EI - Electrical connection			230 V, 1N, 50/60	400 V, 2N, 50/60
G - Gas connection	3/4"	3/4"		

OPTIONAL ACCESSORIES	MODELS			
ACCESSORIES	Z9BMGDB000 392109	Z9BMGHB000 392110	Z9BMEDB000 392124	Z9BMEHB000 392125
2 SIDE COVERING PANELS H=250-D=900-Z/OEM	206321	206321	206321	206321
CHIMNEY UPSTAND 400MM	206303		206303	
CHIMNEY UPSTAND 800MM		206304		206304
DRAUGHT DIVERter WITH 120 MM DIAMETER	206126			
DRAUGHT DIVERter WITH 150 MM DIAMETER		206132		
FLUE CONDENSER FOR 1 MODULE DIAM.150MM		206246		
FLUE CONDENSER FOR 1/2 MOD. DIAM.120MM	206310			
FRONTAL HANDRAIL 1200 MM	206191	206191	206191	206191
FRONTAL HANDRAIL 1600 MM	206192	206192	206192	206192
FRONTAL HANDRAIL 400 MM	206166	206166	206166	206166
FRONTAL HANDRAIL 800 MM	206167	206167	206167	206167
JUNCTION SEALING KIT	206086	206086	206086	206086
LARGE HANDRAIL(PORtionING SHELF)400 MM	206185	206185	206185	206185
LARGE HANDRAIL(PORtionING SHELF)800 MM	206186	206186	206186	206186
MATCHING RING FOR FLUE CONDENSER 150DIAM		206133		
MATCHING RING-FLUE CONDENSER 120-130DIAM	206127			
PRESSURE REGULATOR FOR GAS UNITS	927225	927225		
SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE	206165	206165	206165	206165
SUPPORT FOR "BRIDGE" SYSTEM 1000 MM	206138	206138	206138	206138
SUPPORT FOR "BRIDGE" SYSTEM 1200 MM	206139	206139	206139	206139
SUPPORT FOR "BRIDGE" SYSTEM 1400 MM	206140	206140	206140	206140
SUPPORT FOR "BRIDGE" SYSTEM 1600 MM	206141	206141	206141	206141
SUPPORT FOR "BRIDGE" SYSTEM 400 MM	206154		206154	
SUPPORT FOR "BRIDGE" SYSTEM 800 MM	206137	206137	206137	206137
WATER COLUMN EXTENSION FOR 900 LINE	206290	206290	206290	206290
WATER COLUMN WITH SWIVEL ARM	206289	206289	206289	206289



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