

ZANUSSI PROFESSIONAL

Modular Cooking Range Line EVO700 Full Module Electric Bain Marie Top

ITEM #		
MODEL #		
NAME #		
SIS#		
AIA #		



Modular Cooking Range Line EVO700 Full Module Electric Bain Marie Top

372145 (Z7BMEHB00N) Electric bain-marie top with 1 GN 2/1 well

372097 (Z7BMEHB000) Electric bain-marie top with 1 GN 2/1 well

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.

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Optional Accessories

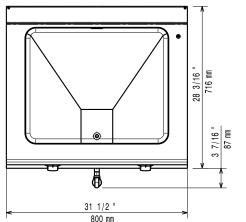
 4 wheels, 2 swivelling with brake (EV0700/900). It is mandatory to install with base supports for feet/wheels. 	PNC 206135 □
Support for bridge type installation, 800 mm	PNC 206137 🗅
Support for bridge type installation, 1000 mm	PNC 206138 🗆
• Support for bridge type installation, 1200 mm	PNC 206139 □
• Support for bridge type installation, 1400 mm	PNC 206140 □
• Support for bridge type installation, 1600 mm	PNC 206141 🗆
Frontal handrail 400 mm	PNC 206166 🗆
Frontal handrail 800 mm	PNC 206167 □
• Large handrail (portioning shelf) 400 mm	PNC 206185 🗆
• Large handrail (portioning shelf) 800 mm	PNC 206186 🗆
Frontal handrail 1200 mm	PNC 206191 🗆
Frontal handrail 1600 mm	PNC 206192 🗆
 Right and left side handrails 	PNC 206240 🗅
 Water column with swivel arm (water column extension not included) 	PNC 206289 □
 Water column extension 	PNC 206291 🗆
 Chimney upstand, 800 mm 	PNC 206304 🗆
• 2 side covering panels, height 250 mm, depth 700 mm	PNC 206320 □
• Base support for feet or wheels - 800mm (EV0700/900)	PNC 206367 □
 Drilled false bottom for bain-marie, 1 module 	PNC 921623 □
 Water filling tap for bain-marie top 	PNC 921627 🗅





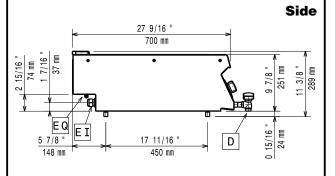
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30 5/8 " 0 7/16 " 11 mm 0 7/16 " 11 mm 0 7/16 " 11 mm



D = Drain

EI = Electrical connection EQ = Equipotential screw



Electric

Supply voltage:

372145 (Z7BMEHB00N) 230 V/3 ph/50/60 Hz **372097 (Z7BMEHB000)** 400 V/2N ph/50/60 Hz

Total Watts: 3 kW

Water:

Water Drain:

372145 (Z7BMEHB00N) 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 mmShipping width:820 mmShipping depth:860 mmShipping volume:0.38 m³

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.

