

Modular Cooking – Grandis 900

Electric Bain Marie

NEBM 8-90 GR



*Due to routine technical improvement, the photograph shown may not represent the latest design of the products.

AVAILABLE MODEL

1. NEBM 8-90 GR

DESCRIPTION

Electric Bain Marie with 4 kW power rate. Water temperature maintained by thermostat with maximum working temperature of 90°C.

Unit to be installed on open cabinet or similar elements, cantilever, or solid block solutions. Featuring removable clip joint to connect Grandis family product.

IIEM#	<u> </u>
MODEL#	:
NAME	<u>:</u>

MAIN FEATURE

SN

- Heating system by silicon heating element
- Fitted for 2 GN 1/1 Pan
- Maximum working temperature of 90°C.
- H2 Cabinet Finishing
- Manual refill of water in the basin
- Removable food pan
- Fully welded basin with water level marks
- Bowl with 200 mm of depth.

CONSTRUCTION

- All exterior panels in 304 type of Stainless Steel
- Orbital top panel anti-scratch finishing.
- Top with 2.0 mm thick surface.
- Side with 0.8 mm thick surface.
- Adjustable ±25 mm Stainless Steel leg.

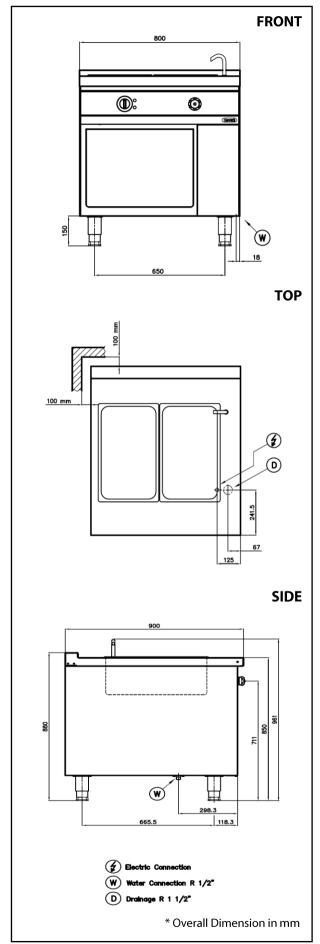
INCLUDED ACCESSORIES

Drain Plug

OPTIONAL ACCESSORIES

- Clip Plate for Joining
- Food Pan G/N





ELECTRIC

Electrical rating (kW) 4 kW Element rating (kW) 4 kW :

Electrical supply voltage 400V 3N

Required electrical supply (amps):

Electrical current split (amps): L1:9

L2: 9

L3: 9

KEY INFORMATION

Cooking surface width 630 mm

Cooking surface depth 510 mm :

Direct heat emission 0.50 kW

0.80 kW Latent heat emission

Steam emission 1.17 kg / h

30°C Min. working temperature

90ºC Max. working temperature

Water Inlet R 1/2"

Drain Valve R 1½"

Net weight 64 Kg

Shipping height 1020 mm

Shipping width 855 mm

Shipping depth 995 mm

Shipping volume $0.868 \, m^3$