

Electrolux

Modular Cooking Range Line S90 Electric Bain Marie Full module, Open Base, C-Board, 1 Side

ITEM # _____

MODEL # _____

PROJECT NAME # _____

SIS # _____

AIA # _____



Modular Cooking Range Line S90 Electric Bain Marie Full module, Open Base, C-Board, 1 Side

- 584083** S90 ELECTRIC BAIN MARIE, FULL MODULE,
OPEN BASE, C-BOARD, 1 SIDE OPERATION – 208 V
- 584084** S90 ELECTRIC BAIN MARIE, FULL MODULE,
OPEN BASE, C-BOARD, 1 SIDE OPERATION – 240 V

Short Form Specification

Item No. _____

Unit to be Electrolux S90 Heavy Duty Full Module Electric Bain Marie on open base. Electric characteristics to be ___208 V or ___240 V single phase. Unit to keep cooked food at serving temperature using hot water inside the well. Water temperature to be controlled by thermostat with maximum temperature of 194 °F (90 °C). Unit to have raised rear c-board for against the wall or back to back unit installation. Body and base of unit entirely in 304 type Stainless steel. Unit shall have heavy duty 304 type Stainless steel internal frame with reinforcement on the top of 0.118" (3 mm). Extra strength work top in heavy duty 0.118" (3 mm) Stainless steel. "Lasertec" connection system permits units to be connected to each other creating a seamless work top.

Covered by Electrolux Platinum Star™ Service Program two-year parts and one-year labor warranty, installation start-up and performance check-up after one year from installation.



Approval: _____

Main features

- Bain Marie used for keeping cooked food at serving temperatures using hot water.
- Water basin seamlessly welded to worktop of appliance.
- Filling water level marked on later side of basin.
- Water temperature controlled by thermostat with maximum temperature value of 194 °F (90 °C).
- Included water mixer for hot or cold water filling.
- Basin drained by drain valve with overflow.
- Special insulation beneath cooking surface keeps heat on the plate without dispersion to the base.
- Overheat protection as standard on all units.
- Open base compartment for storage of pots, pans sheet pans etc.
- All major compartments located in front of unit for ease of maintenance.
- Heavy duty internal frame 304 type Stainless steel with reinforcement on top of 0.118" (3 mm).
- "Lasertec connection system" creates seamless work top when units are connected to each other.
- Raised rear C-Board permits unit to be connected up against the wall for better hygiene.
- Unit delivered with four 7-7/8" (200 mm) legs as standard (all round Stainless steel kick strips as option).

Optional Accessories

- Set 4 Castors (2 with brake)
- Left side Stainless steel 0.118" (3 mm) panel
- Right side Stainless steel 0.118" (3 mm) panel
- 5" (130 mm) Portioning Shelf
- 7.8" (200 mm) Portioning Shelf
- All round Stainless steel kick strips.
- Suspension frame for full module Bain Maries.



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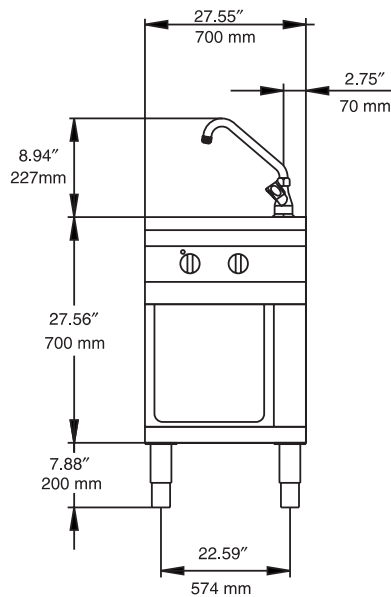
Modular Cooking Range Line
S90 Electric Bain Marie Full module, Open Base, C-Board, 1 Side

Electrolux Professional, Inc.

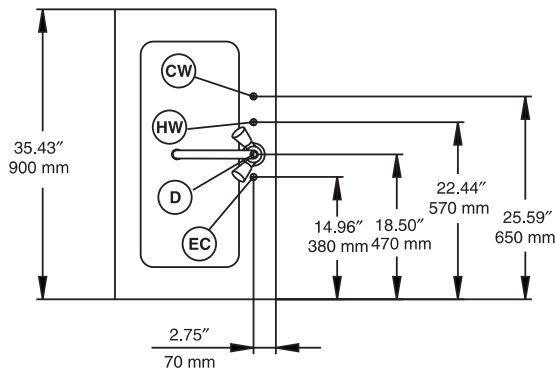
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Front View

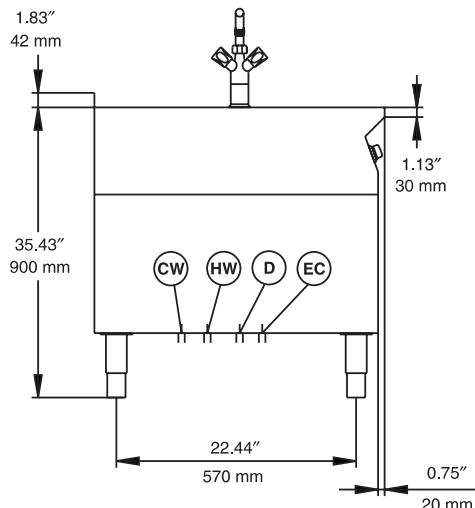


Top View



- EC** = Electrical connection
- D** = Water drain
- HW** = Hot Water Inlet
- CW** = Cold Water Inlet

Side View



Electric

Supply Voltage:

584083 208 V/1p/60Hz - 14.4A

584084 240 V/1p/60Hz - 12.5A

Total watts: 3 kW

Water

Cold Water Inlet: 1/2"

Hot Water Inlet: 1/2"

Water Drain: 2" (50 mm)

Key Information

Storage Cavity Dimensions (width): 21-1/4" (540 mm)

Storage Cavity Dimensions (height): 14-1/16" (358 mm)

Storage Cavity Dimensions (depth): 29-1/16" (738 mm)

Usable well dimensions (width): 20-1/16" (510 mm)

Usable well dimensions (height): 8-1/16" (205 mm)

Usable well dimensions (depth): 24-13/16" (630 mm)

Well capacity: 8.5 gal (32 liters)

Thermostat Range: 86 °F (30 °C) MIN
194 °F (90 °C) MIN

Net weight: 353 lb (160 kg)

Shipping weight: 397 lb (180 kg)

Shipping width: 35-7/16" (900 mm)

Shipping height: 43-5/16" (1100 mm)

Shipping depth: 43-5/16" (1100 mm)

Shipping volume: 38.4 cu.ft (1.09 m³)

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap off approximately 6" (150 mm) should be maintained or some form of heat insulation fitted.