

# Electrolux

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

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

PROJECT NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



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

**584077** S90 ELECTRIC BAIN MARIE, HALF MODULE, OPEN  
BASE, C-BOARD, 1 SIDE OPERATION 208 V

**584078** S90 ELECTRIC BAIN MARIE, HALF MODULE, OPEN  
BASE, C-BOARD, 1 SIDE OPERATION 240 V

### Short Form Specification

Item No. \_\_\_\_\_

Unit to be Electrolux S90 Heavy Duty Half Module Electric Bain Marie. 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 half module Bain Maries.



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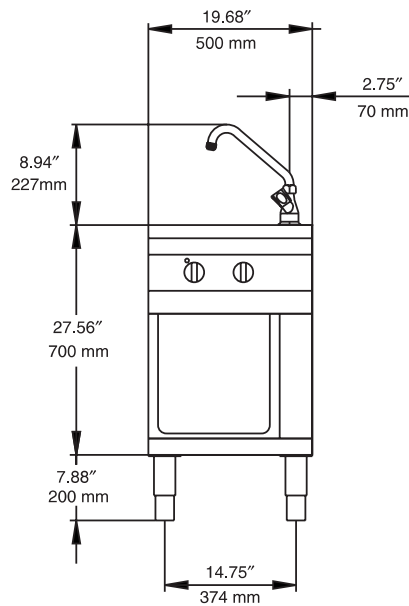
Modular Cooking Range Line  
S90 Electric Bain Marie half module, Open Base, C-Board, 1 Side

**Electrolux Professional, Inc.**

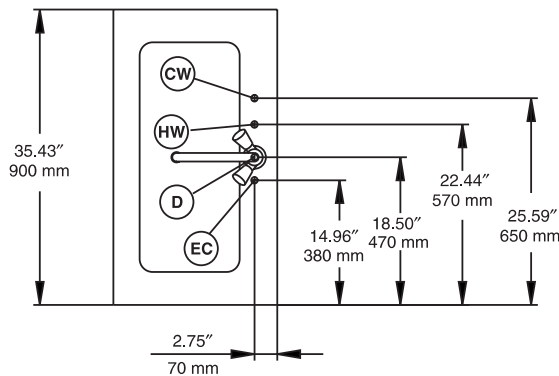
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### Front View

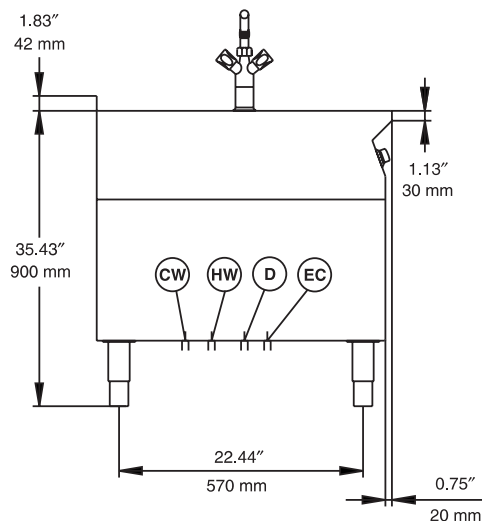


### Top View



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

### Side View



### Electric

#### Supply Voltage:

**584077** 208 V/1p/60Hz - 7.2A

**584078** 240 V/1p/60Hz - 6.3A

**Total watts:** 1.5 kW

### Water

**Cold Water Inlet:** 1/2"

**Hot Water Inlet:** 1/2"

**Water Drain:** 2" (50 mm)

### Key Information

#### Storage Cavity Dimensions

**(width):** 13-3/8" (340 mm)

#### Storage Cavity Dimensions

**(height):** 14-1/16" (358 mm)

#### Storage Cavity Dimensions

**(depth):** 29-1/16" (738 mm)

#### Usable well dimensions

**(width):** 12-3/16" (309 mm)

#### Usable well dimensions

**(height):** 8-1/16" (205 mm)

#### Usable well dimensions

**(depth):** 20-3/16" (512 mm)

**Well capacity:** 8.5 gal (32 liters)

**Thermostat Range:** 86 °F (30 °C) MIN

194 °F (90 °C) MIN

**Net weight:** 154 lb (70 kg)

**Shipping weight:** 198 lb (90 kg)

**Shipping width:** 27-9/16" (700 mm)

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

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

**Shipping volume:** 30.01 cu.ft (0.85 m<sup>3</sup>)

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.