



## EM Series Electric Bain Marie 16"

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

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

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

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

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



### EM Series

### Electric Bain Marie 16"

169027 (ABE16)

Electric Bain Marie  
16" (406 mm)

### Short Form Specification

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

Unit to be Electrolux Electric Bain Marie 16" (406 mm). Electric characteristics to be 120V one phase. Unit for keeping cooked food at serving temperature by use of hot water inside the well. Water temperature to be controlled by thermostat with maximum temperature of 194 °F (90 °C). All major components can be accessed from the top and front of the appliance for ease of maintenance. Worktop and well in AISI 304 stainless steel. Front and side panels in stainless steel with Scotch Brite finish. Special heavy duty chrome plated knobs for durability and easy cleaning. The configuration of bezels and knobs provides high level of protection against water infiltrations. Right-angled side edges to allow flush fitting joints between units. Supplied with 4" (102mm) height adjustable, removable legs. Unit may be installed on refrigerated base or open cupboard. In North America, products are 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.



### Main Features

- Bain Marie for keeping cooked food at serving temperatures by use of hot water inside the well.
- Incoloy armored heating elements positioned beneath the base of the well.
- Water basin in AISI 304 stainless steel seamlessly welded to worktop of appliance.
- Filling water level marked on later side of basin.
- Unit to feature manual refill of well.
- Water temperature controlled by thermostat with maximum temperature value of 194 °F (90 °C).
- Basin drained by tap on the front of the machine.
- All major compartments located in front of unit for ease of maintenance.
- Worktop in AISI 304 stainless steel.
- Front and side panels in stainless steel with Scotch Brite finish.
- Special heavy duty chrome plated knobs for durability and easy cleaning.
- The configuration of bezels and knobs provides high level of protection against water infiltrations.
- Right-angled side edges to allow flush fitting between units.
- Provided with kit for side-by-side connection between units for minimizing gaps and possible dirt traps.
- Supplied with 4" (102mm) height adjustable, removable legs.
- Unit may be installed on refrigerated base by removing the legs and inserting the special pins (optional accessory model # 169048).
- Unit may be installed on open cupboard by removing the legs and inserting the screws provided as standard with the open cupboards.

### Optional Accessories

- KIT 4 PINS TO FIX TOP EQUIP. TO REF. BASE PNC 169048

Approval: \_\_\_\_\_

**Electrolux Professional, Inc.**

[www.electroluxusa.com/professional](http://www.electroluxusa.com/professional)

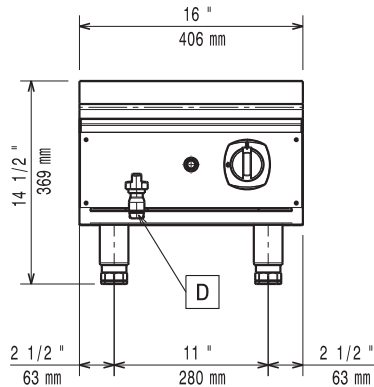
10200 David Taylor Drive, Charlotte, NC 28262 • Telephone Number: 866-449-4200 • Fax Number: 704-547-7401



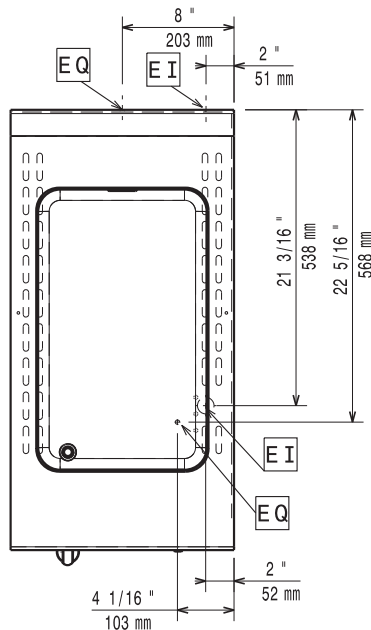
# Electrolux

EM Series  
Electric Bain Marie 16"

**Front**

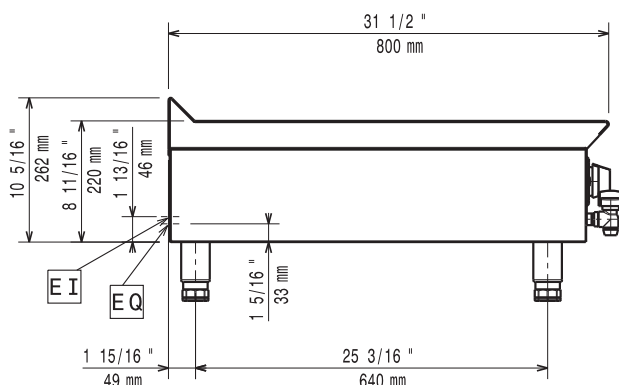


**Top**



**D** = Drain  
**EI** = Electrical connection

**Side**



### Electric

Supply voltage:	120 V/1 ph/50/60 Hz
Amps:	12.5
Total watts:	1.5 kW

### Water

Water drain:	2" (50 mm)
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### Key Information

Usable well dimensions (width):	12 1/16" (306 mm)
Usable well dimensions (depth):	20 1/16" (510 mm)
Usable well dimensions (height):	6 1/8" (156 mm)
Well capacity:	
Net weight:	55 lbs (25 kg)
Shipping width:	18 1/2" (470 mm)
Shipping depth:	36 1/16" (916 mm)
Shipping height:	25 1/2" (648 mm)
Shipping weight:	66 lbs (30 kg)
Shipping volume:	9.85 ft <sup>3</sup> (0.28 m <sup>3</sup> )