900XP Gas Bratt Pan 100It with Duomat bottom

	Electrolux
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Modular Cooking Range Line 900XP Gas Bratt Pan 100lt with Duomat bottom

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



Modular Cooking Range Line 900XP Gas Bratt Pan 100lt with Duomat

391140 (E9BRGJDPF0) 900XP Gas Bratt Pan – 100 liter with Duomat bottom

Short Form Specification

Item No.

bottom

Unit to be Electrolux 900XP Gas Bratt Pan 100 liter capacity. Suitable for natural gas or LPG. Burners in chrome plated steel with flame failure device. Unit shall have Duomat cooking surface for roasting, browning, stewing, preparation of sauces, sautéing, boiling and braising.

Unit can be installed on cantilever systems. Unit shall include mechanism to manually tilt the pan and double-skinned closing lid in stainless steel. Cooking temperature can be set through thermostat and the energy input through an energy regulator.

Exterior panels of unit in Stainless steel with Scotch Brite finish. Unit has right-angled side edges to allow flush-fitting junction between units.

Main Features

- Bratt pan ideal for sautéing, poaching, steaming, boiling, stewing and damp cooking.
- Duomat cooking surface allows to perform wet and dry cooking alternatively.
- Double—skin well and lid to reduce heat dispersion.
- Lid is double-lined, insulated in 20/10 Stainless steel.
- IPX5 water resistance certification.
- Actual cooking temperature setting through adjustable thermostat.
- Working temperature can be set from 120 °C to 300 °C.
- Energy input controlled by energy regulator.
- Heat-insulated: limited heat radiation and low energy consumption.
- Manual tilting mechanism to facilitate pan emptying.
- Smooth large surfaces, easy access for cleaning.
- The special design of the control knob system guarantees against water infiltration.

Construction

- Cooking surface with *Duomat* bottom: a 10 mm-thick alloy obtained from the combination of 2 different stainless steels for better thermal stability and corrosion resistance.
- Burners in chrome plated steel with flame failure device, optimized combustion and piezo ignition with electronic flame control.
- All pan internal surfaces round and polished.
- Exterior panels in Stainless Steel with Scotch Brite finish.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.

Optional Accessories

Draught diverter, 150 mm diameter	PNC 206132
Matching ring for flue condenser, 150 mm diameter	PNC 206133
Flanged feet kit	PNC 206136
• Pair of side kicking strips (not for refr- freezer base)	PNC 206180
 2 panels for service duct for single installation 	PNC 206181
2 panels for service duct for back to back installation.	PNC 206202





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• Pressure regulator for gas units

PNC 927225 🗅



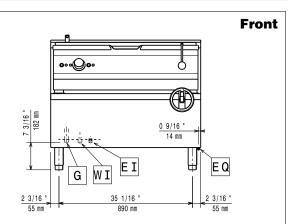


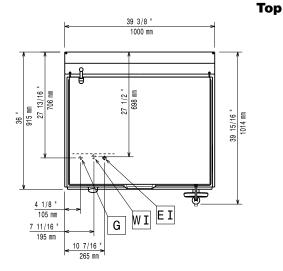




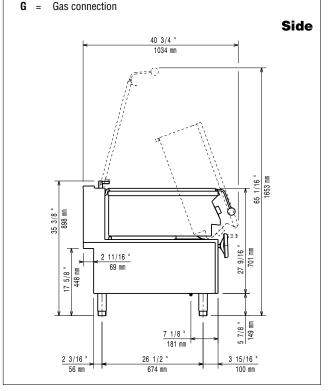


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CWI = Cold Water inlet
EI = Electrical connection



Electric

Supply voltage:

391140(E9BRGJDPF0) 230 V/1N ph/50/60 Hz

Total Watts: 0.25 kW

Gas

Gas Power:81816 Btu/hr (27 kW)Gas Type Option:LPG;Natural GasGas Inlet:1/2" NPT

Natural gas - Pressure: 7" w.c. (17.4 mbar) LPG Gas Pressure: 11" w.c. (27.7 mbar)

Key Information:

Cooking Surface Depth: 565 mm **Cooking Surface Width:** 880 mm 130 mm **Cooking Well Height:** Well Capacity, Max: 100 lt **Working Temperature MIN:** 120 °C **Working Temperature MAX:** 300 °C Net weight: 180 kg Shipping weight: 190 kg Shipping height: 850 mm Shipping width: 1000 mm Shipping depth: 930 mm 0.77 m³ Shipping volume:

No clearance needed on rear sides of unit if wall is of non combustible type. If wall is combustible, minimum 50 mm wall clearance should be maintained.

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