



Electrolux

## Modular Cooking Range Line 900XP Gas Bratt Pan 100lt with mild steel bottom, auto tilting

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

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

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

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

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



Electrolux



### Modular Cooking Range Line

### 900XP Gas Bratt Pan 100lt with mild steel bottom, auto tilting

391139 (E9BRGJMPFM)

900XP Gas Bratt Pan – 100  
liter with mild steel bottom and  
automatic tilting

### Short Form Specification

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

Suitable for natural gas or LPG. Burners in chrome plated steel with flame failure device. Polished mild steel plated cooking surface for roasting, browning, stewing, preparation of sauces, sautéing, boiling and braising. To be installed on stainless steel feet with height adjustment up to 50 mm and can be installed on cantilever systems. Includes mechanism to automatically tilt the pan and double-skinned 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. Right-angled side edges to allow flush-fitting junction between units.

### Main Features

- 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.
- Automatic 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.
- Unit to be mounted on stainless steel feet with height adjustment up to 50 mm. Unit can be easily mounted on cantilever systems.

### Construction

- Cooking surface in mild steel for sautéing, poaching, steaming, boiling, stewing and regular frying.
- 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

- 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
- Pressure regulator for gas units PNC 927225

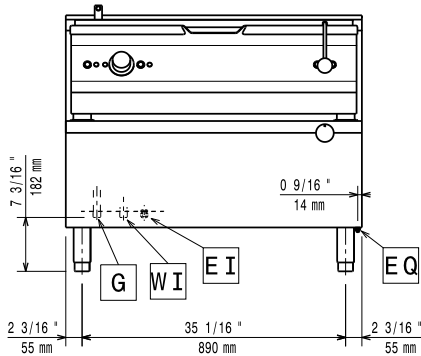
APPROVAL: \_\_\_\_\_



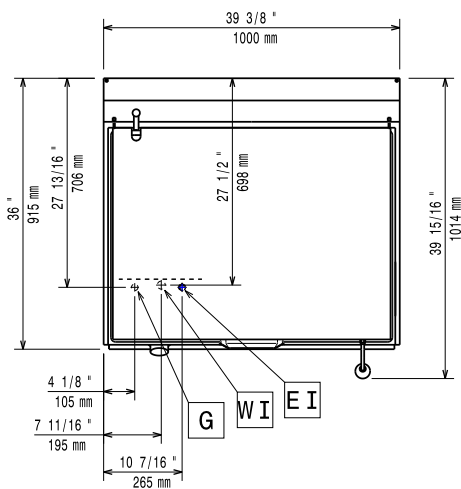
Electrolux

# Modular Cooking Range Line 900XP Gas Bratt Pan 100lt with mild steel bottom, auto tilting

Front

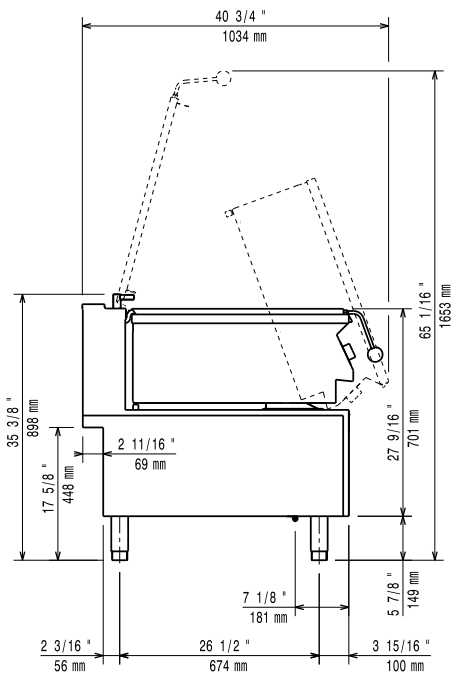


Top



- CWI = Cold Water inlet
- EI = Electrical connection
- G = Gas connection

Side



## Electric

Supply voltage:  
391139(E9BRGJMPFM) 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 Gas  
Gas 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  
Cooking Well Height: 130 mm  
Well Capacity, Max: 100 lt  
Working Temperature MIN: 120 °C  
Working Temperature MAX: 300 °C  
Net weight: 180 kg  
Shipping weight: 200 kg  
Shipping height: 850 mm  
Shipping width: 1000 mm  
Shipping depth: 930 mm  
Shipping volume: 0.77 m<sup>3</sup>

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.



Modular Cooking Range Line  
900XP Gas Bratt Pan 100lt with mild steel bottom, auto tilting

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.