



Electrolux

Modular Cooking Range Line 900XP Electric Bratt Pan 80lt with Duomat bottom

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



Electrolux



Modular Cooking Range Line

900XP Electric Bratt Pan 80lt with Duomat
bottom

391145 (E9BREHDOF0)

80-lt electric tilting braising
pan with Duomat cooking
surface, thermostatic control

Short Form Specification

Item No.

Infrared heating elements positioned below the cooking surface. Duomat cooking surface for roasting, browning, stewing, preparation of sauces, sautéing, boiling and braising. Can be installed on cantilever systems. Includes mechanism to manually 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

- 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.
- Infrared heating elements mounted below the cooking surface.
- 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.
- All pan internal surfaces round and polished for better hygiene.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.

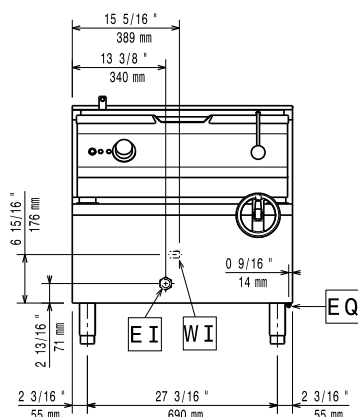
Optional Accessories

- Kit 4 wheels - 2 swivelling with PNC
brake - it is mandatory to install 206135 ☐
base support and wheels
- Flanged feet kit PNC
206136 ☐
- Frontal kicking strip, 800mm (not PNC
for refr-freezer base) 206176 ☐
- Frontal kicking strip, 1000mm (not PNC
for refr-freezer base) 206177 ☐

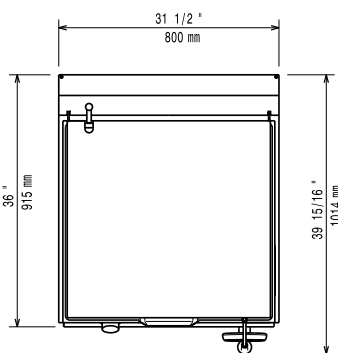
APPROVAL: _____

- Frontal kicking strip, 1200mm (not for refr-freezer base) ☐ PNC 206178
- Frontal kicking strip, 1600mm (not for refr-freezer base) ☐ PNC 206179
- 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
- Chimney upstand, 800mm ☐ PNC 206304
- Base support for feet or wheels - 800mm (700/900) ☐ PNC 206367

Front



Top



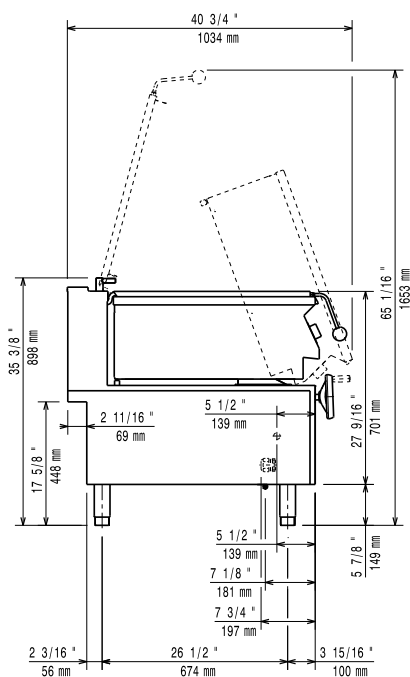
CWI

= Cold Water inlet

EI = Electrical connection

EQ = Equipotential screw

Side



Electric

Supply voltage:

391145 (E9BREHDOF0)

400 V/3N ph/50/60 Hz

Total Watts:

13 kW

Key Information:

Cooking Surface Depth: 565 mm

Cooking Surface Width: 680 mm

Cooking Well Height: 130 mm

Well Capacity, Max: 80 lt

Working Temperature MIN: 120 °C

Working Temperature MAX: 300 °C

Net weight: 150 kg

Shipping weight: 160 kg

Shipping height: 1080 mm

Shipping width: 1020 mm

Shipping depth: 860 mm

Shipping volume: 0.95 m³

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.