



Electrolux

Modular Cooking Range Line 900XP Electric Bratt Pan 100lt with mild steel bottom

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



Electrolux



Modular Cooking Range Line

900XP Electric Bratt Pan 100lt with mild steel bottom

391147 (E9BREJMPF0)

100-lt electric tilting braising pan with mild steel cooking surface, thermostatic control

Short Form Specification

Item No.

Infrared heating elements positioned under the cooking surface. 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 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

- 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.
- 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.
- 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 brake - it is mandatory to install base support and wheels PNC 206135 ☐
- Flanged feet kit PNC 206136 ☐
- Kit 4 feet free standing grill for installation on concrete socle PNC 206163 ☐
- Frontal kicking strip, 1000mm (not for refr-freezer base) PNC 206177 ☐
- Frontal kicking strip, 1200mm (not for refr-freezer base) PNC 206178 ☐

APPROVAL: _____

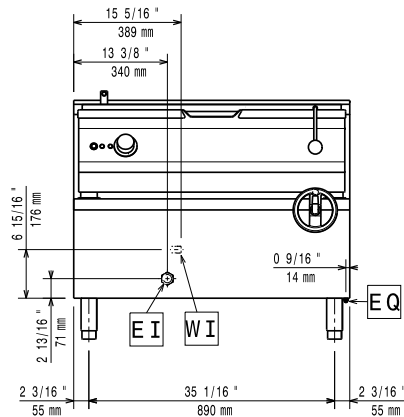
- Frontal kicking strip, 1600mm (not for refr-freezer base) ☐ PNC 206179
- Pair of side kicking strips (not for refr-freezer base) ☐ PNC 206180
- 2 panels for service duct for single installation ☐ PNC 206181
- 2 panels for service duct for back to back installation ☐ PNC 206202
- Chimney upstand, 1000mm ☐ PNC 206305
- Base support for feet or wheels - 800mm (700/900) ☐ PNC 206367
- Rear paneling - 1000mm (700/900) ☐ PNC 206375
- Rear paneling - 1200mm (700/900) ☐ PNC 206376



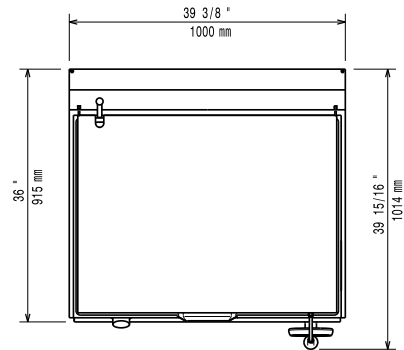
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Front

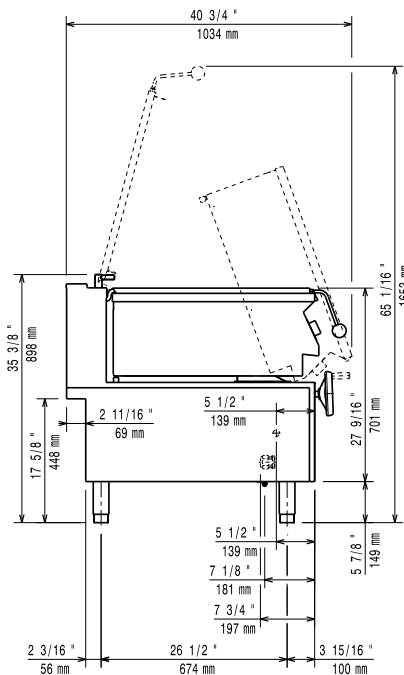


Top



- CWI = Cold Water inlet
EI = Electrical connection
EQ = Equipotential screw

Side



Electric

Supply voltage:

391147 (E9BREJMPF0)

400 V/3N ph/50/60 Hz

Total Watts:

17 kW

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: 1040 mm

Shipping width: 1020 mm

Shipping depth: 1100 mm

Shipping volume: 1.17 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.



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

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