



**Electrolux**  
PROFESSIONAL

## Modular Cooking Range Line 900XP Gas Bratt Pan 80lt with Duplex bottom

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

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

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

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

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

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391423 (E9PPBSBAME)

80-lt gas tilting Braising Pan with Duomat cooking surface, thermostatic control (AGA + Watermark) - Aus

### Short Form Specification

#### Item No.

Suitable for natural gas or LPG. Burners in AISI 441 with flame failure device. Duomat cooking surface for roasting, browning, stewing, preparation of sauces, sautéing, boiling and braising. Can be installed on cantilever systems. Installation on wheels is not available. 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. WATERMARK compliant.

### 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.
- Smooth large surfaces, easy access for cleaning.
- The special design of the control knob system guarantees against water infiltration.
- Manual tilting mechanism to facilitate pan emptying.
- Bratt pan ideal for sautéing, poaching, steaming, boiling, stewing and damp cooking.
- Duomat cooking surface allows to perform wet and dry cooking alternatively.

### Construction

- 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.
- Burners in AISI 441 against corrosion and thanks to a high strength yield, are resistant to high temperature.
- Usable capacity of the well 66 liters.
- Burners in chrome plated steel with flame failure device, optimized combustion and piezo ignition with electronic flame control.
- 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.

### Optional Accessories

- Draught diverter, 150 mm diameter  PNC 206132
- Matching ring for flue condenser, 150 mm diameter  PNC 206133
- Flanged feet kit  PNC 206136
- Frontal kicking strip for concrete installation, 800mm  PNC 206148
- Frontal kicking strip for concrete installation, 1000mm  PNC 206150
- Frontal kicking strip for concrete installation, 1200mm  PNC 206151
- Frontal kicking strip for concrete installation, 1600mm  PNC 206152
- Pair of side kicking strips for concrete installation  PNC 206157

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

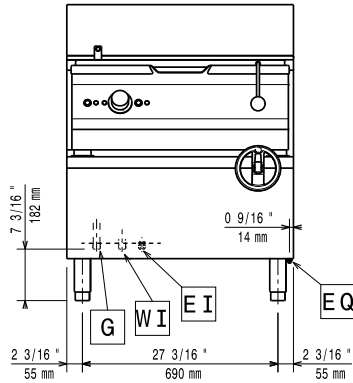


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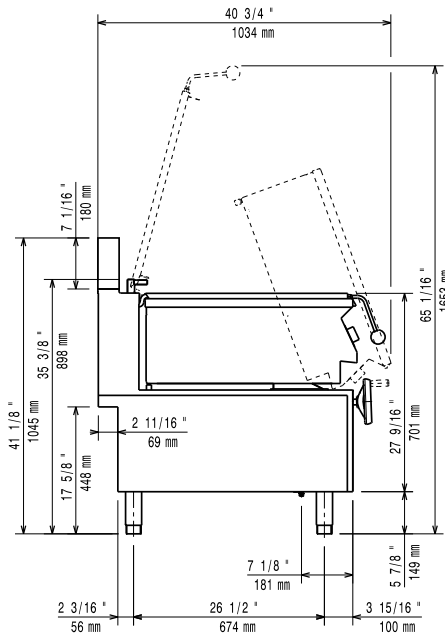
Modular Cooking Range Line  
900XP Gas Bratt Pan 80lt with Duplex bottom

- Frontal kicking strip, 800mm (not for refr-freezer base) PNC 206176
- Frontal kicking strip, 1000mm (not for refr-freezer base) PNC 206177
- 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
- Kit 4 feet for concrete installation (not for 900 line free standing grill) PNC 206210
- Flue condenser for 1 module, 150 mm diameter PNC 206246
- Chimney upstand, 800mm PNC 206304
- Rear paneling - 800mm (700/900) PNC 206374
- Rear paneling - 1000mm (700/900) PNC 206375
- Rear paneling - 1200mm (700/900) PNC 206376
- Chimney grid net, 400mm (700XP/900) PNC 206400
- Trolley with lifting & removable tank PNC 922403
- Pressure regulator for gas units PNC 927225

Front

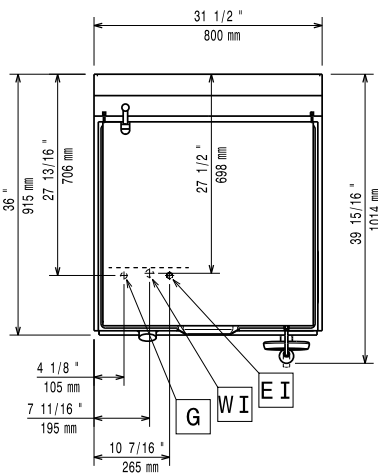


Side



- CWII = Cold Water inlet 1 (cleaning)
- EI = Electrical inlet (power)
- G = Gas connection

Top



## Electric

<b>Supply voltage:</b>	
391423 (E9PPBSBAME)	220-230 V/1 ph/50 Hz
<b>Total Watts:</b>	0.1 kW
<b>Predisposed for:</b>	220-230V 1~ 50Hz 0.1kW

## Gas

<b>Gas Power:</b>	21 kW
<b>Standard gas delivery:</b>	Natural Gas
<b>Gas Type Option:</b>	LPG; Natural Gas
<b>Gas Inlet:</b>	1/2"

## Key Information:

<b>Cooking Surface Depth:</b>	565 mm
<b>Cooking Surface Width:</b>	680 mm
<b>Cooking Well Height:</b>	130 mm
<b>Well Capacity, Max:</b>	80 lt
<b>Working Temperature MIN:</b>	120 °C
<b>Working Temperature MAX:</b>	300 °C
<b>Net weight:</b>	150 kg
<b>Shipping weight:</b>	173 kg
<b>Shipping height:</b>	1360 mm
<b>Shipping width:</b>	1020 mm
<b>Shipping depth:</b>	860 mm
<b>Shipping volume:</b>	1.19 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.