

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


391424 (E9PPBSBAMED)

 80-lt gas automatic 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 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. 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.
- Bratt pan ideal for sautéing, poaching, steaming, boiling, stewing and damp cooking.
- Duomat cooking surface allows to perform wet and dry cooking alternatively.
- Automatic tilting mechanism to facilitate pan emptying.

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
- Frontal kicking strip, 800mm (not for refr-freezer base) PNC 206176

APPROVAL: _____



Electrolux
PROFESSIONAL

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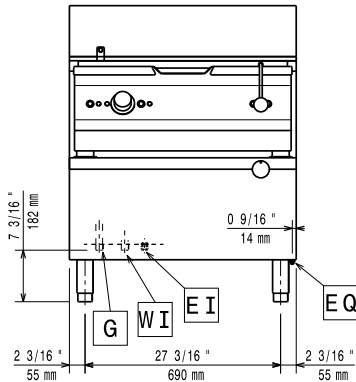
- Frontal kicking strip, 1000mm (not for refr-freezer base) PNC 206177
- Frontal kicking strip, 1200mm (not for refr-freezer base) PNC 206178
- Frontal kicking strip, 1600mm (not for refr-freezer base) PNC 206179
- Pair of side kicking strips (not for refr-freezer base) PNC 206180
- 2 panels for service 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



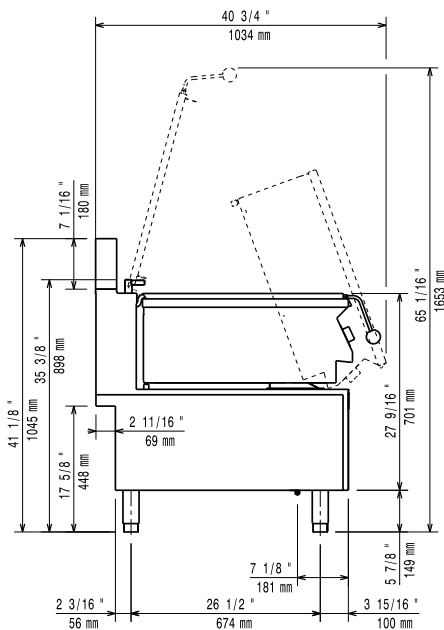
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The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

2020.11.19

Front

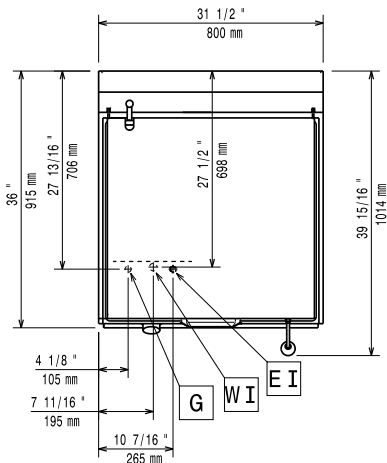


Side



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

Top



Electric

Supply voltage:	391424 (E9PPBSBAMED)	220-230 V/1 ph/50 Hz
Total Watts:		0.1 kW
Predisposed for:		220-230V 1~ 50Hz 0.1kW

Gas

Gas Power:	21 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG; Natural Gas
Gas Inlet:	1/2"

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:	163 kg
Shipping height:	1370 mm
Shipping width:	1030 mm
Shipping depth:	900 mm
Shipping volume:	1.27 m ³

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.