

## Modular Cooking Range Line 900XP Electric Cylindrical Boiling Pan 150It automatic refill

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



391121 (E9BSEHIRFR)

150-lt electric boiling pan with pressure switch, indirect heating, with automatic double-jacket refill

## **Short Form Specification**

#### Item No.

To be installed on cantilever systems but also incorporates fixing points for bridging. Incoloy armoured elements with safety thermostat positioned in the jacket cavity base. Automatic water refill through electrovalve. Exterior panels of unit in stainless steel with Scotch Brite finish. Double jacketed lid made in 3mm thick AISI 316 stainless steel. Pressed well with rounded edges manufactured from AISI 316 stainless steel. Right-angled side edges to allow flushfitting junction between units. Includes safety valve to control working pressure. Temperature limiter for power regulation allowing precise temperature cooking.

#### **Main Features**

- Round kettle is suitable to cook, sauté or poach all kinds of produce.
- Produce is uniformly heated in the base and side walls of the kettle by an indirect heating system that uses integrally generated saturated steam at a temperature of 110° C in the jacket.
- Incoloy armoured elements with safety thermostat positioned in the jacket cavity base.
- External valve allows to manually evacuate excess air accumulated in the jacket during heating phase.
- Appliance is IPX5 water resistance certified.
- Manometer allows to correctly control the functioning of the pan.
- Energy regulation through a control knob.
- Safety thermostat protects against low water level.
- Safety valve avoids overpressure of the steam in the jacket.
- No overshooting of cooking temperatures, fast reaction.
- Large capacity food tap enables safe and effortless discharging of contents.
- Ergonomic: the depth of the vessel facilitates stirring the food, also the most delicate food.
- Discharge tube and tap are very easy to clean from outside.
- Solenoid valve automatically refills vessel with water.
- Smooth large surfaces, easy access for cleaning.
- The special design of the control knob system guarantees against water infiltration.
- Minimum load for correct funtioning is 20 liters.

## Construction

- Pressed cooking vessel in 316L AISI Stainless steel.
- 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.

#### Sustainability



- Kettle shall be double jacketed including high quality thermal insulation of the pan, saving energy and keeping ambient temperature low.
- Firmly fitting cover to reduce cooking time and save energy costs.
- Closed heating system no waste of energy.
- Pressure switch control monitors energy and water consumption.

## **Included Accessories**

 1 of Water additive against corrosion for indirect boiling pans PNC 927222

# **Optional Accessories**

• Junction sealing kit

PNC 206086 🖵

APPROVAL:





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Kit 4 wheels - 2 swivelling with brake	PNC 206135	
Flanged feet kit	PNC 206136	
Frontal kicking strip for concrete	PNC 206148	
installation, 800mm		_
<ul> <li>Frontal kicking strip for concrete installation, 1000mm</li> </ul>	PNC 206150	
<ul> <li>Frontal kicking strip for concrete installation, 1200mm</li> </ul>	PNC 206151	
Frontal kicking strip for concrete installation, 1600mm	PNC 206152	
<ul> <li>Frontal kicking strip, 800mm (not for refr-freezer base)</li> </ul>	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	
Kit for automatic depressuring of the double jacket for 100/150 lt	PNC 206279	
indirect and autoclave boiling pans		
Chimney upstand, 800mm	PNC 206304	
Base support for feet or wheels -	PNC 206367	
800mm (700/900)	1110 200507	_
Base support for feet or wheels - 1200mm (700/900)	PNC 206368	
Base support for feet or wheels - 1600mm (700/900)	PNC 206369	
Base support for feet or wheels - 2000mm (700/900)	PNC 206370	
• Rear paneling - 800mm (700/900)	PNC 206374	
<ul> <li>Rear paneling - 1000mm (700/900)</li> </ul>	PNC 206375	
		_
• Rear paneling - 1200mm (700/900)	PNC 206376	
<ul> <li>2 side covering panels for free standing appliances</li> </ul>	PNC 216134	
<ul> <li>Filter for total demineralization</li> </ul>	PNC 864367	
• Trolley with lifting & removable tank	PNC 922403	
• - NOTTRANSLATED -	PNC 925019	
• - NOTTRANSLATED -	PNC 927002	
Water additive against corrosion for		
indirect boiling pans	1110 /2/22	_





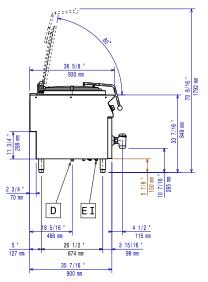
CWI

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# Front

27 1/16 " 688 mm

Side

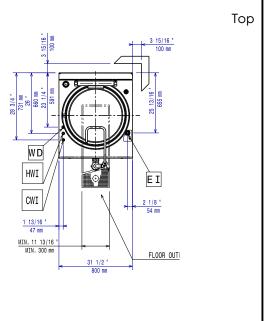


CWI1 = Cold Water inlet 1

D = Drain

El = Electrical inlet (power)

HWI = Hot water inlet



### **Electric**

380-400 V/3N ph/50-60 Hz

Supply voltage:

Total Watts: 21.5 kW

## **Key Information:**

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.

Pan useful capacity: Vessel (round) diameter: 600 mm Net weight: 135 kg Shipping weight: 132 kg Shipping height: 1180 mm Shipping width: 1140 mm Shipping depth: 880 mm Shipping volume: 1.18 m<sup>3</sup> [NOT TRANSLATED] EBPI915A



