



Electrolux
PROFESSIONAL

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391149 (E9BREJDPF0)

100-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.
- Actual cooking temperature setting through adjustable thermostat.
- Energy input controlled by energy regulator.
- 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.
- Working temperature can be set from 80 °C to 300 °C.

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.
- Usable capacity of the well 85 liters.
- IPX5 water resistance certification.

Sustainability



- Heat-insulated: limited heat radiation and low energy consumption.

Optional Accessories

- Flanged feet kit PNC 206136 ☐
- Frontal kicking strip for concrete installation, 1000mm PNC 206150 ☐
- Frontal kicking strip for concrete installation, 1200mm PNC 206151 ☐

APPROVAL: _____



Experience the Excellence
www.electroluxprofessional.com

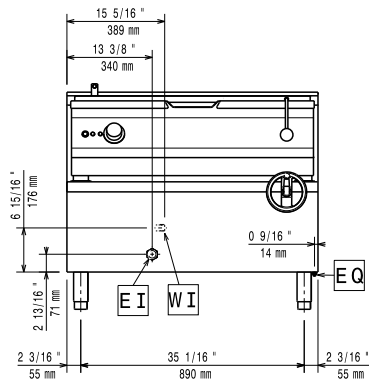
- Frontal kicking strip for concrete installation, 1600mm PNC 206152 ☐
- Frontal kicking strip, 1000mm (not for refr-freezer base) PNC 206177 ☐
- Frontal kicking strip, 1200mm (not for refr-freezer base) PNC 206178 ☐
- Frontal kicking strip, 1600mm (not for refr-freezer base) PNC 206179 ☐
- Pair of side 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 ☐
- 4 feet for concrete installation PNC 206210 ☐
- CHIMNEY UPSTAND 1000MM PNC 206305 ☐
- Rear paneling - 1000mm (700/900) PNC 206375 ☐
- Rear paneling - 1200mm (700/900) PNC 206376 ☐
- Trolley with lifting & removable tank PNC 922403 ☐

Recommended Detergents

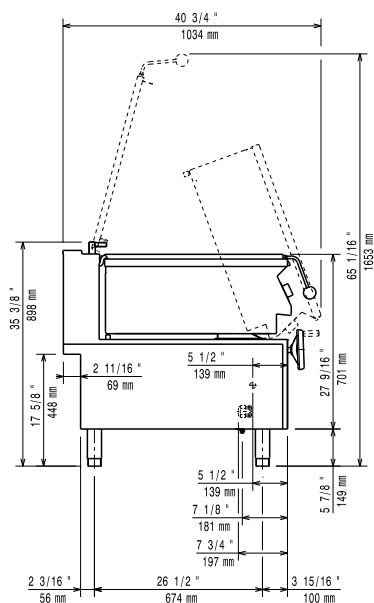
- *NOT TRANSLATED* PNC 0S2292 ☐



Front

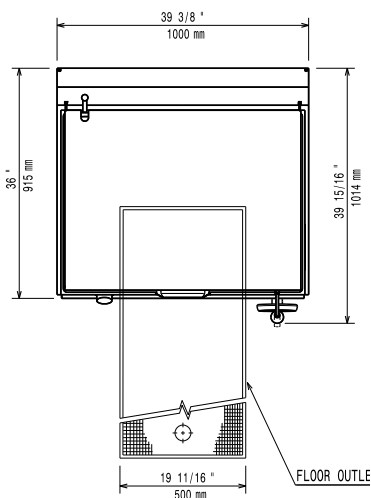


Side



CWI1 = Cold Water inlet 1 (cleaning)
EI = Electrical inlet (power)

Top



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

Predisposed for:

Total Watts: 17 kW

Cooking Surface Depth: 565 mm

Cooking Surface Width: 880 mm

Cooking Well Height: 180 mm

Well Capacity, Max: 100 lt

Working Temperature MIN: 80 °C

Working Temperature MAX: 300 °C

Net weight: 180 kg

Shipping weight: 177 kg

Shipping height: 1070 mm

Shipping width: 1020 mm

Shipping depth: 1070 mm

Shipping volume: 1.17 m³

Certification group: EBP9M2

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.

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