



Electrolux
PROFESSIONAL

**Modular Cooking Range Line
900XP Gas Bratt Pan 100lt with
Duomat bottom (60Hz)**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391594 (E9PPCTBAMGI)

100-lt gas tilting Braising Pan with Duomat cooking surface, thermostatic control, Q Mark

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.

Main Features

- Working temperature can be set from 80 °C to 300 °C.
- 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.
- Lid is double-lined, insulated in 20/10 Stainless steel.
- IPX5 water resistance certification.
- 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.

Construction

- Burners in AISI 441 against corrosion and thanks to a high strength yield, are resistant to high temperature.
- Usable capacity of the well 85 liters.
- Q Mark model delivered with nozzles for G30-50 mbar.
- 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.

Sustainability



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

Optional Accessories

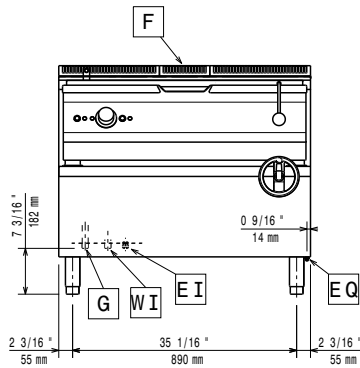
- Draught diverter, 150 mm diameter PNC 206132
- Matching ring for flue condenser, 150 mm diameter PNC 206133

APPROVAL: _____

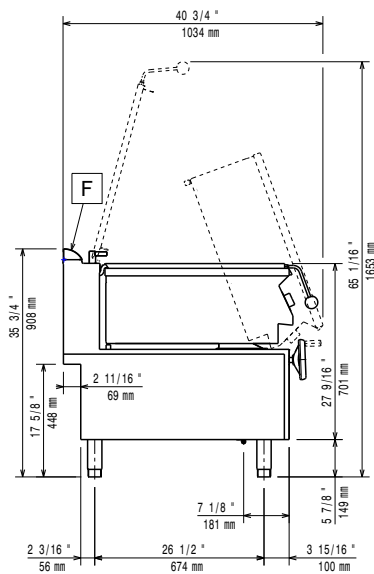


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Front

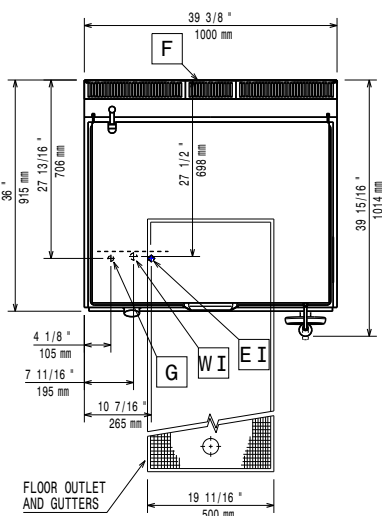


Side



CW11 = Cold Water inlet 1 (cleaning)
EI = Electrical inlet (power)
G = Gas connection

Top



Electric

Supply voltage:
391594 (E9PPCTBAMGI) 220-230 V/1 ph/60 Hz
Total Watts: 0.1 kW

Gas

Gas Power: 27 kW
Standard gas delivery: G30 - 50 mbar
Gas Type Option: G31 37 mbar
Gas Inlet: 1/2"

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: 80 °C
Working Temperature MAX: 300 °C
Net weight: 180 kg
Shipping weight: 182 kg
Shipping height: 1080 mm
Shipping width: 1020 mm
Shipping depth: 1060 mm
Shipping volume: 1.17 m³
Certification group: N9EBRG

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.