



Modular Cooking Range Line 900XP Gas Cylindrical Boiling Pan 150lt indirect heat, automatic refill (60Hz)

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391615 (E9NNETBAMEB)

150-lt gas Boiling Pan with pressure switch, indirect heating, with automatic double-jacket refill, Q Mark

Short Form Specification

Item No. _____

Suitable for natural gas or LPG. To be installed on cantilever systems but also incorporates fixing points for bridging. Robust burners in stainless steel with flame failure device and protected pilot light. Automatic water refill through electrovalve. Exterior panels of unit in stainless steel with Scotch Brite finish. Double jacketed lid made in 2mm thick AISI 316 stainless steel. Pressed well with rounded edges manufactured from AISI 316 stainless steel. Right-angled side edges to allow flush-fitting junction between units. Includes safety valve to control working pressure. Temperature limiter for power regulation allowing precise temperature cooking. Delivered with nozzles for G30-50 mbar.

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.
- 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.
- Electrovalve 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 functioning is 20 liters.

Construction

- Pressed cooking vessel and double jacket in 316 AISI Stainless steel.
- Robust burners in stainless steel with flame failure device, protected pilot light and optimized combustion.
- 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.
- Q Mark model delivered with nozzles for G30-50 mbar.

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

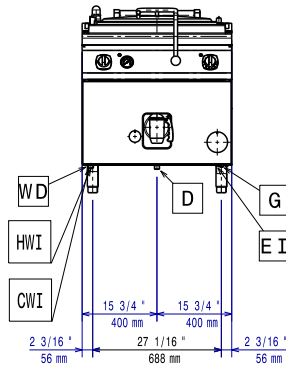
Optional Accessories

APPROVAL: _____

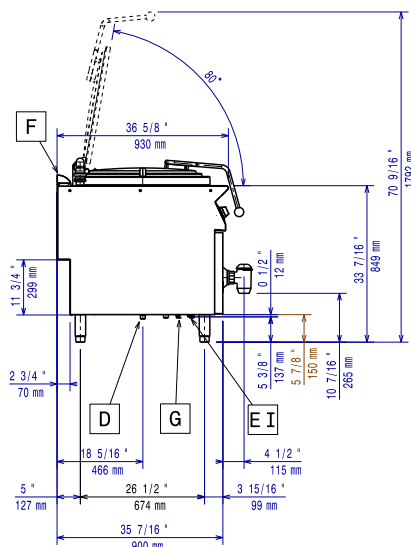


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Front

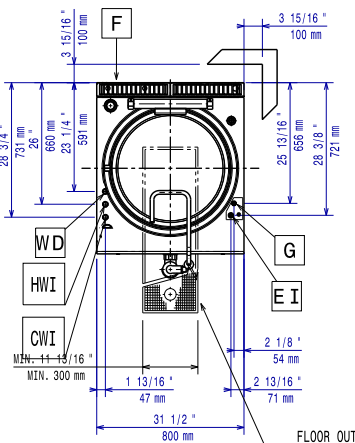


Side



- CWI = Cold Water inlet 1 (cleaning) HWI = Hot water inlet
 D = Drain
 EI = Electrical inlet (power)
 G = Gas connection

Top



Electric

Supply voltage: 391615 (E9NNETBAMEB) 220-230 V/1 ph/60 Hz
 Total Watts: 0.1 kW

Gas

Gas Power: 24 kW
 Standard gas delivery: G30 - 50 mbar
 Gas Type Option: G31 37 mbar
 Gas Inlet: 1/2"

Key Information:

Pan useful capacity: 143 lt
 Vessel (round) diameter: 600 mm
 Net weight: 135 kg
 Shipping weight: 142 kg
 Shipping height: 1180 mm
 Shipping width: 880 mm
 Shipping depth: 1140 mm
 Shipping volume: 1.18 m³
 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.
 Certification group: N9PIG