

Modular Cooking Range Line 900XP Electric Cylindrical Boiling Pan 150lt - autoclave

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391122 (E9BSEHIRFC)

150-lt electric Boiling Pan
with pressure switch, indirect
heating, autoclave

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. 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. Features autoclave lid with air insulation in the jacket, endowed with watertight rubber gasket, safety valve and a sturdy stainless steel handle, to allow cooking with a slight overpressure (0,05 bar).

Main Features

- Autoclave lid with air insulation in the jacket, watertight rubber gasket, safety valve and sturdy stainless steel handle, to allow cooking with a slight overpressure (0,05 bar).
- 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 to refill with hot and cold 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 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

APPROVAL: _____

Optional Accessories

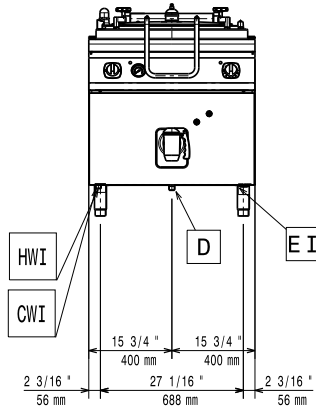
- Junction sealing kit PNC 206086 ☐
- Flanged feet kit PNC 206136 ☐
- Frontal kicking strip for concrete installation, 800mm PNC 206148 ☐
- Frontal kicking strip for concrete installation, 1000mm PNC 206150 ☐
- Frontal kicking strip for concrete installation, 1200mm PNC 206151 ☐
- Frontal kicking strip for concrete installation, 1600mm PNC 206152 ☐
- Frontal kicking strip, 800mm (not for refr-freezer base) PNC 206176 ☐
- 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 indirect and autoclave boiling pans PNC 206279 ☐
- Chimney upstand, 800mm PNC 206304 ☐
- Water additive against corrosion for indirect boiling pans PNC 927222 ☐



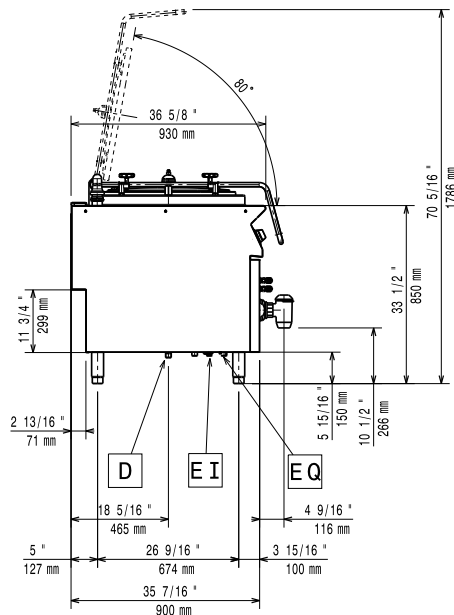
Electrolux
PROFESSIONAL

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Front

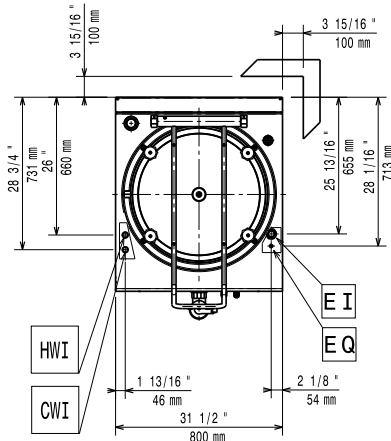


Side



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

Top



Electric

Supply voltage:	380-400 V/3N ph/50-60 Hz
Predisposed for:	
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:	143 lt
Vessel (round) diameter:	600 mm
Net weight:	145 kg
Shipping weight:	138 kg
Shipping height:	1180 mm
Shipping width:	880 mm
Shipping depth:	1140 mm
Shipping volume:	1.18 m ³
Certification group:	EBPI910M



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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.

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