

## Modular Cooking Range Line 900XP Electric Cylindrical Boiling Pan 150lt 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. Lid made in 3mm thick AISI 316L stainless steel. Pressed well with rounded edges manufactured from AISI 316L 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.

### 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 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

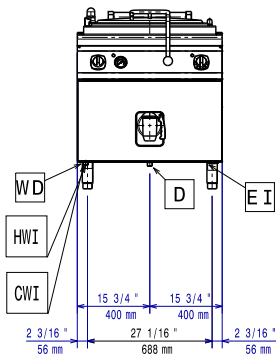
### Optional Accessories

- Junction sealing kit PNC 206086 ☐

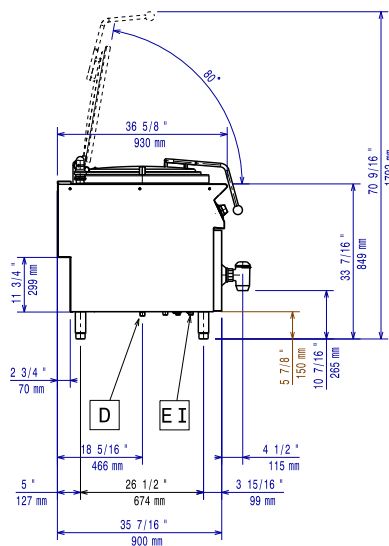
APPROVAL: \_\_\_\_\_

- |  |            |                          |
|--|------------|--------------------------|
| • Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels            | PNC 206135 | <input type="checkbox"/> |
| • Flanged feet kit   | PNC 206136 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 800mm   | PNC 206148 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1000mm  | PNC 206150 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1200mm  | PNC 206151 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1600mm  | PNC 206152 | <input type="checkbox"/> |
| • Frontal kicking strip, 800mm (not for refr-freezer base)   | PNC 206176 | <input type="checkbox"/> |
| • Frontal kicking strip, 1000mm (not for refr-freezer base)  | PNC 206177 | <input type="checkbox"/> |
| • Frontal kicking strip, 1200mm (not for refr-freezer base)  | PNC 206178 | <input type="checkbox"/> |
| • Frontal kicking strip, 1600mm (not for refr-freezer base)  | PNC 206179 | <input type="checkbox"/> |
| • Pair of side kicking strips (not for refr-freezer base)  | PNC 206180 | <input type="checkbox"/> |
| • 2 panels for service duct for single installation  | PNC 206181 | <input type="checkbox"/> |
| • 2 panels for service duct for back to back installation  | PNC 206202 | <input type="checkbox"/> |
| • Kit 4 feet for concrete installation (not for 900 line free standing grill)                            | PNC 206210 | <input type="checkbox"/> |
| • Kit for automatic depressuring of the double jacket for 100/150 lt indirect and autoclave boiling pans | PNC 206279 | <input type="checkbox"/> |
| • Chimney upstand, 800mm   | PNC 206304 | <input type="checkbox"/> |
| • Base support for feet or wheels - 800mm (700/900)  | PNC 206367 | <input type="checkbox"/> |
| • Base support for feet or wheels - 1200mm (700/900)   | PNC 206368 | <input type="checkbox"/> |
| • Base support for feet or wheels - 1600mm (700/900)   | PNC 206369 | <input type="checkbox"/> |
| • Base support for feet or wheels - 2000mm (700/900)   | PNC 206370 | <input type="checkbox"/> |
| • Rear paneling - 800mm (700/900)  | PNC 206374 | <input type="checkbox"/> |
| • Rear paneling - 1000mm (700/900)   | PNC 206375 | <input type="checkbox"/> |
| • Rear paneling - 1200mm (700/900)   | PNC 206376 | <input type="checkbox"/> |
| • 2 side covering panels for free standing appliances  | PNC 216134 | <input type="checkbox"/> |
| • Filter for total demineralization  | PNC 864367 | <input type="checkbox"/> |
| • Trolley with lifting & removable tank  | PNC 922403 | <input type="checkbox"/> |
| • 2-section universal basket for 150lt boiling pans  | PNC 925019 | <input type="checkbox"/> |
| • Water additive against corrosion for indirect boiling pans   | PNC 927222 | <input type="checkbox"/> |

Front

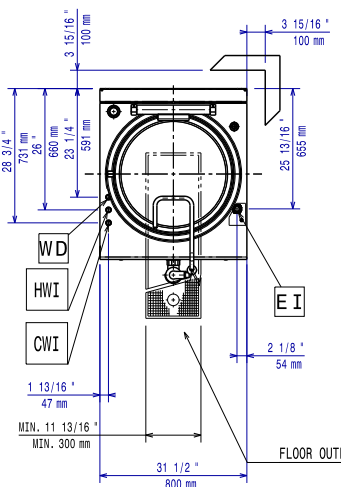


Side



- 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:	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>
Certification group:	EBPI915A