



## Modular Cooking Range Line 900XP Electric Rectangular Boiling Pan 250lt

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_



391123 (E9BSELIUFE)

250-lt electric Boiling Pan,  
indirect heating

### 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. 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.

### Main Features

- 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.
- Pressed cooking vessel and lid in 316 AISI Stainless steel.
- 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.
- Safety thermostat protects against low water level.
- 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.

### Construction

- 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



- 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 ☐
- Flanged feet kit PNC 206136 ☐
- Frontal kicking strip for concrete installation, 1200mm PNC 206151 ☐
- Frontal kicking strip for concrete installation, 1600mm PNC 206152 ☐
- Frontal kicking strip, 1200mm (not for refr-freezer base) PNC 206178 ☐

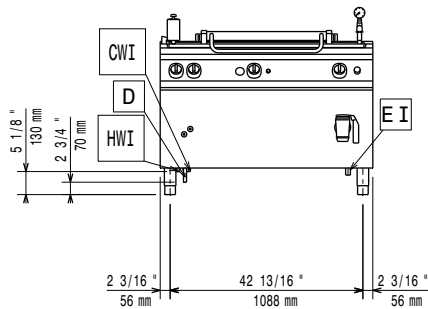
APPROVAL: \_\_\_\_\_



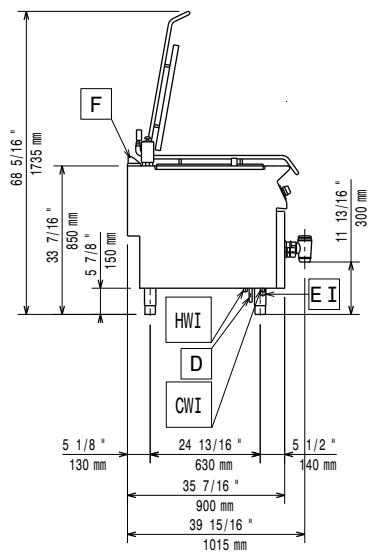
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- Frontal kicking strip, 1600mm (not for refr-freezer base) PNC 206179 ☐
- Pair of side kicking strips (not for refr-freezer base) PNC 206180 ☐
- Kit 4 feet for concrete installation (not for 900 line free standing grill) PNC 206210 ☐
- Rear paneling - 1200mm (700/900) PNC 206376 ☐
- 2 side covering panels for free standing appliances PNC 216134 ☐

Front

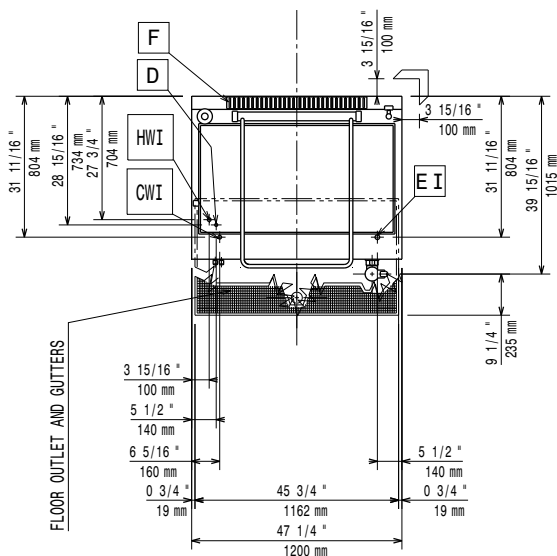


Side



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

Top



### Electric

Supply voltage: 400 V/3N ph/50/60 Hz  
 Predisposed for:  
 Total Watts: 24 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: 240 lt  
 Vessel (rectangle) width: 1040 mm  
 Vessel (rectangle) height: 485 mm  
 Vessel (rectangle) depth: 550 mm  
 Net weight: 200 kg  
 Shipping weight: 224 kg  
 Shipping height: 1200 mm  
 Shipping width: 1020 mm  
 Shipping depth: 1240 mm  
 Shipping volume: 1.52 m<sup>3</sup>  
 Certification group: