

Modular Cooking Range Line 900XP Electric Bratt Pan 100It with Duomat bottom

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



391149 (E9BREJDPF0)

100-It electric tilling Braising Pan with Duomat cooking surface, thermostatic control

Short Form Specification

Item No.

Infrared heating elements positioned below the cooking surface. 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

- 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.
- Infrared heating elements mounted below the cooking surface.
- Lid is double-lined, insulated in 20/10 Stainless steel.
- 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.
- Working temperature can be set from 80 ° C to 300 °C.

Construction

- 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.
- IPX5 water resistance certification.
- Usable capacity of the well 85 liters.

Sustainability



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

Optional Accessories

- Flanged feet kit PNC 206136 □
- Frontal kicking strip for concrete installation, 1000mm
- Frontal kicking strip for concrete installation, 1200mm

APPROVAL:





pack of six 1 lt. bottles (trigger incl.)

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 Frontal kicking strip for concrete installation, 1600mm 	PNC 206152	
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	
 Chimney upstand, 1000mm 	PNC 206305	
• Rear paneling - 1000mm (700/900)	PNC 206375	
• Rear paneling - 1200mm (700/900)	PNC 206376	
• Trolley with lifting & removable tank	PNC 922403	
Recommended Detergents		
• C41 HI-TEMP RAPID DEGREASER, 1	PNC 0S2292	

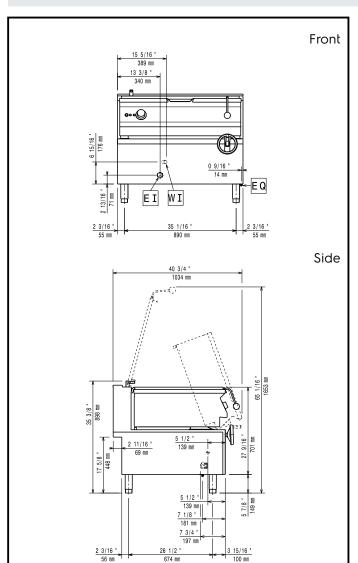




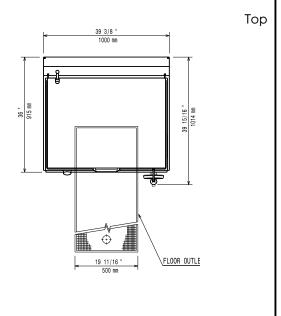




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CWII = Cold Water inlet 1 (cleaning) Electrical inlet (power) ΕI



Electric

380-400 V/3N ph/50-60 Hz

Supply voltage: Predisposed for:

Total Watts: 17 kW

Key Information:

Cooking Surface Depth: 565 mm Cooking Surface Width: 880 mm Cooking Well Height: 180 mm Well Capacity, Max: 100 It **Working Temperature MIN:** 80 °C **Working Temperature MAX:** 300 °C Net weight: 180 kg Shipping weight: 177 kg Shipping height: 1070 mm Shipping width: 1020 mm Shipping depth: 1070 mm Shipping volume: 1.17 m³ Certification group: EBP9M2

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.





