## Modular Cooking Range Line
## 900XP Gas Cylindrical Boiling Pan
## 100lt indirect heat, automatic refill

ITEM #

MODEL #

NAME #

SIS #

AIA #

**391101 (E9BSGHIPFR)**    100-lt gas Boiling Pan with pressure switch, indirect heating, with automatic double-jacket refill

### 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.

APPROVAL:

## 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.
- Thermostatic temperature control.
- 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 funtioning is 20 liters.

## Construction

- Pressed cooking vessel in 316L 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.
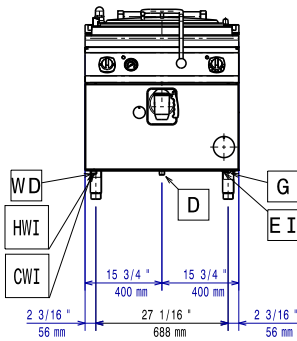- Usable capacity of the well 85 liters.

## 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.
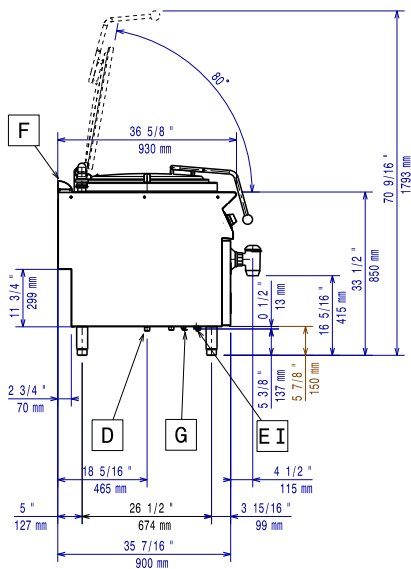- Pressure switch control monitors energy and water consumption.

## Included Accessories

- 1 of Water additive against corrosion for indirect boiling pans      PNC 927222

Front

Side

Top

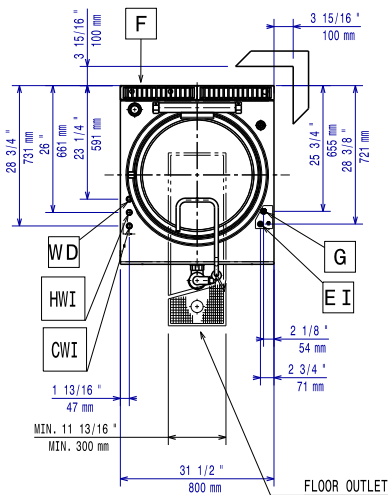CWI1 = Cold Water inlet 1 (cleaning)    HWI = Hot water inlet
D = Drain
EI = Electrical inlet (power)
G = Gas connection

FLOOR OUTLET

## Electric

| | |
|---|---|
| **Supply voltage:** | 220-230 V/1 ph/50 Hz |
| **Total Watts:** | 0.1 kW |

## Gas

| | |
|---|---|
| **Gas Power:** | 21 kW |
| **Standard gas delivery:** | Natural Gas G20 (20mbar) |
| **Gas Type Option:** | LPG;Natural Gas |
| **Gas Inlet:** | 1/2" |

## 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:** | 98 lt |
| **Vessel (round) diameter:** | 600 mm |
| **Net weight:** | 135 kg |
| **Shipping weight:** | 134 kg |
| **Shipping height:** | 1240 mm |
| **Shipping width:** | 1120 mm |
| **Shipping depth:** | 860 mm |
| **Shipping volume:** | 1.19 m³ |
| **Certification group:** | N9PIG |

2025.03.31