

Modular Cooking Range Line 900XP Gas Cylindrical Boiling Pan 150lt direct heat - autoclave

| ITEM # | | |
|---------|--|--|
| MODEL # | | |
| NAME # | | |
| SIS # | | |
| AIA# | | |



391108 (E9BSGHDRFC)

150-It gas Boiling Pan with, direct heating, autoclave

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. Exterior panels of unit in stainless steel with Scotch Brite finish. Pressed well with rounded edges manufactured from AISI 316 stainless steel. Rightangled side edges to allow flush-fitting junction between units. Features autoclave lid with air insulation in the jacket, endowed with watertight rubber gasket, safety valave 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, waterlight rubber gasket, safety valave 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 a direct heating
- Appliance is IPX5 water resistance certified.
- Energy regulation through a control knob.
- 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

- Pressed cooking vessel in 316L AISI Stainless
- 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.

Sustainability

lunction sealing kit



PNC 206086 🗆

• Firmly fitting cover to reduce cooking time and save energy costs.

Optional Accessories

| - Jonetion scaling the | 1110 200000 - |
|---|---------------|
| Draught diverter, 150 mm diameter | PNC 206132 🗖 |
| | DVIC 00/177 |
| Matching ring for flue condenser, 150 mm diameter | PNC 206133 □ |
| • Kit 4 wheels - 2 swivelling with brake - it is mandatory to | PNC 206135 □ |
| install Base support and wheels | |
| Flanged feet kit | PNC 206136 🗖 |

APPROVAL:





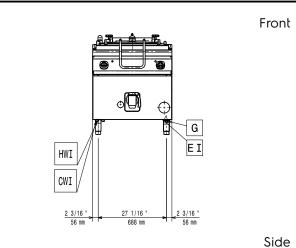
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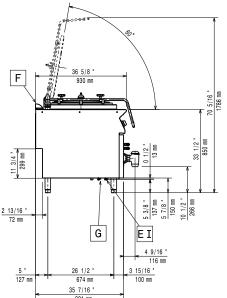
| Frontal kicking strip for concrete installation, 800mm | PNC 206148 | |
|--|-------------|---|
| • Frontal kicking strip for concrete | PNC 206150 | |
| installation, 1000mmFrontal kicking strip for concrete | PNC 206151 | |
| installation, 1200mm • Frontal kicking strip for concrete | PNC 206152 | |
| installation, 1600mm | | |
| 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 | PNC 206181 | |
| installation 2 panels for service duct for back to | PNC 206202 | |
| back installationKit 4 feet for concrete installation | PNC 206210 | |
| (not for 900 line free standing grill) Flue condenser for 1 module, 150 | PNC 206246 | |
| mm diameter | 1110 200240 | _ |
| Chimney upstand, 800mm | PNC 206304 | |
| Base support for feet or wheels - 800mm (700/900) | PNC 206367 | |
| • Base support for feet or wheels - 1200mm (700/900) | PNC 206368 | |
| Base support for feet or wheels - 1600mm (700/900) | PNC 206369 | |
| Base support for feet or wheels - 2000mm (700/900) | PNC 206370 | |
| • Rear paneling - 800mm (700/900) | PNC 206374 | |
| • Rear paneling - 1000mm (700/900) | PNC 206375 | |
| • Rear paneling - 1200mm (700/900) | PNC 206376 | |
| Chimney grid net, 400mm (700XP/900) | PNC 206400 | |
| 2 side covering panels for free standing appliances | PNC 216134 | |
| Trolley with lifting & removable tank | PNC 922403 | |
| • 2-section universal basket for 150lt | PNC 925019 | |
| boiling pans | . = . = = | _ |
| Measuring rod for 150 Boiling Pan | PNC 927002 | |
| Pressure regulator for gas units | PNC 927225 | |





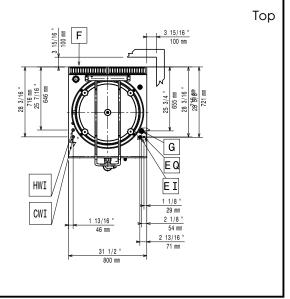
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CWI1 = Cold Water inlet 1 (cleaning)

EI = Electrical inlet (power)
G = Gas connection
HWI = Hot water inlet



Electric

Supply voltage:

391108 (E9BSGHDRFC) 220-230 V/1 ph/50 Hz

Total Watts: 0.1 kW

Gas

Gas Power: 24 kW

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG; Natural Gas

Gas Inlet: 1/2"

Key Information:

Pan useful capacity: 143 lt Vessel (round) diameter: 600 mm Net weight: 145 kg 170 kg Shipping weight: Shipping height: 1180 mm Shipping width: 880 mm Shipping depth: 1140 mm Shipping volume: 1.18 m³

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.

Certification group: N9PDG

