



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

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



391108 (E9BSGHRFC)

150-lt 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. Right-angled side edges to allow flush-fitting junction between units. Features autoclave lid with air insulation in the jacket, endowed with watertight rubber gasket, safety valve 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, watertight rubber gasket, safety valve 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 system.
- 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 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.

Sustainability



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

Optional Accessories

- Junction sealing kit PNC 206086 ☐
- Draught diverter, 150 mm diameter PNC 206132 ☐
- Matching ring for flue condenser, 150 mm diameter PNC 206133 ☐
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels PNC 206135 ☐
- Flanged feet kit PNC 206136 ☐

APPROVAL: _____



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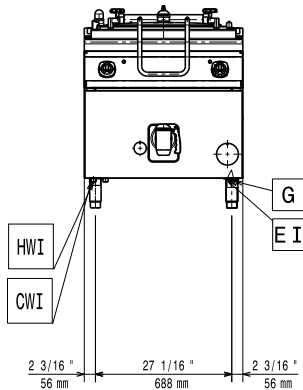
• Frontal kicking strip for concrete installation, 800mm	PNC 206148	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1000mm	PNC 206150	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1200mm	PNC 206151	<input type="checkbox"/>
• Frontal kicking strip 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"/>
• Flue condenser for 1 module, 150 mm diameter	PNC 206246	<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"/>
• Chimney grid net, 400mm (700XP/900)	PNC 206400	<input type="checkbox"/>
• 2 side covering panels for free standing appliances	PNC 216134	<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"/>
• Measuring rod for 150 l Boiling Pan	PNC 927002	<input type="checkbox"/>
• Pressure regulator for gas units	PNC 927225	<input type="checkbox"/>



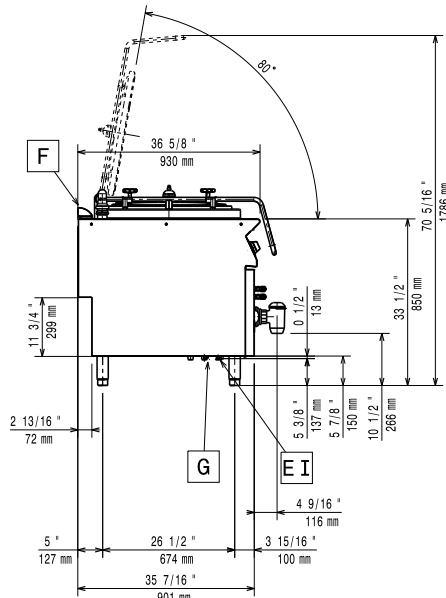
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Front

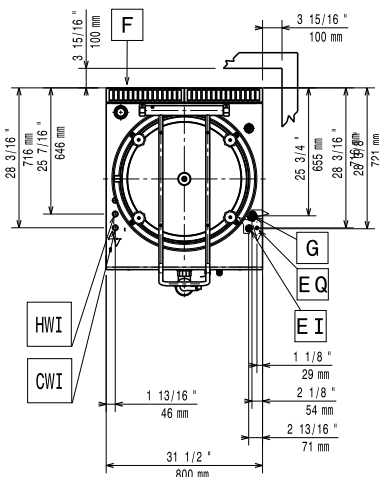


Side



- CWI = Cold Water inlet 1 (cleaning)
EI = Electrical inlet (power)
G = Gas connection
HWI = Hot water inlet

Top



Electric

Supply voltage:	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:

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:	145 kg
Shipping weight:	170 kg
Shipping height:	1180 mm
Shipping width:	880 mm
Shipping depth:	1140 mm
Shipping volume:	1.18 m ³
Certification group:	N9PDG



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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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