

Modular Cooking Range Line 900XP Gas Cylindrical Boiling Pan 150lt indirect heat, automatic refill

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



391103 (E9BSGHIRFR)

150-It 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.

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.
- 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.

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

Optional Accessories

• Junction sealing kit

PNC 206086 🖵

APPROVAL:





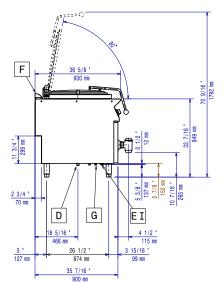
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 Draught diverter, 150 mm diameter Matching ring for flue condenser, 	PNC 206132 PNC 206133		 Measuring rod for 150 I Boiling Pan PNC 927002 Water additive against corrosion for PNC 927222 indirect boiling pans 	
150 mm diameterKit 4 wheels - 2 swivelling with brake - it is mandatory to install	PNC 206135		• Pressure regulator for gas units PNC 927225	
Base support and wheels		_		
Flanged feet kit	PNC 206136			
 Frontal kicking strip for concrete installation, 800mm 	PNC 206148			
 Frontal kicking strip for concrete installation, 1000mm 	PNC 206150			
 Frontal kicking strip for concrete installation, 1200mm 	PNC 206151			
 Frontal kicking strip for concrete installation, 1600mm 	PNC 206152			
• 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 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			
• Flue condenser for 1 module, 150 mm diameter	PNC 206246			
• Kit for automatic depressuring of the double jacket for 100/150 It indirect and autoclave boiling pans	PNC 206279			
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			
• Kit G.25.3 (NI) gas nozzles for 900 boiling pans	PNC 206463			
 2 side covering panels for free standing appliances 	PNC 216134			
Filter for total demineralization	PNC 864367			
	PNC 922403			
2-section universal basket for 150lt boiling pans	PNC 925019			





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= Hot water inlet

CWI1 = Cold Water inlet 1 (cleaning)

D = Drain
EI = Electrical inlet (power)

G = Gas connection

3 15/16 * 100 mm 100 mm

Electric

Supply voltage:

391103 (E9BSGHIRFR) 220-230 V/1 ph/50 Hz

Total Watts: 0.1 kW

Gas

Side

Top

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: 135 kg Shipping weight: 143 kg Shipping height: 1230 mm Shipping width: 1110 mm Shipping depth: 860 mm Shipping volume: 1.17 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: N9PIG

