

Modular Cooking Range Line 900XP Gas Bratt Pan 100It with Duomat bottom, auto tilting

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



391141 (E9BRGJDPFM)

100-It gas automatic tilting Braising Pan with Duomat cooking surface, thermostatic control

Short Form Specification

Item No.

Suitable for natural gas or LPG. Burners in AISI 441 with flame failure device. 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 automatically 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.
- Lid is double-lined, insulated in 20/10 Stainless steel.
- Actual cooking temperature setting through adjustable thermostat.
- Energy input controlled by energy regulator.
- Automatic 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.
- Burners in AISI 441 against corrosion and thanks to a high strenght yield, are resistant to high temperature.
- Usable capacity of the well 85 liters.

Sustainability



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

Optional Accessories

- Draught diverter, 150 mm diameter
- PNC 206132 🗖
- Matching ring for flue condenser, 150 mm diameter
- PNC 206133 🖵
- Flanged feet kit PNC 206136 □

APPROVAL:





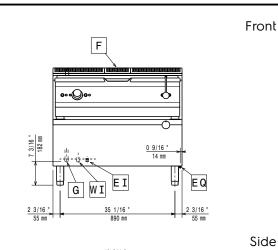
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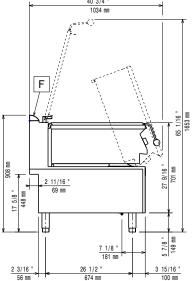
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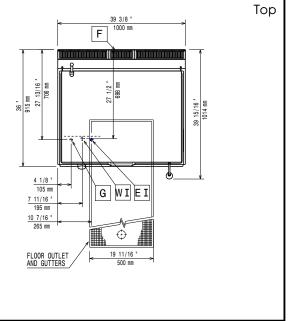
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CWII = Cold Water inlet 1 (cleaning)
EI = Electrical inlet (power)

G = Gas connection



Electric

Supply voltage: 220-230 V/1 ph/50 Hz

Total Watts: 0.1 kW

Gas

Gas Power: 27 kW

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG; Natural Gas

Gas Inlet: 1/2"

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 300 °C **Working Temperature MAX:** Net weight: 180 kg Shipping weight: 188 kg Shipping height: 1080 mm Shipping width: 1020 mm Shipping depth: 1080 mm Shipping volume: 1.19 m³ Certification group: N9EBRG

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.

