



Electrolux
PROFESSIONAL

Modular Cooking Range Line 900XP Gas Bratt Pan 100lt with Duomat bottom

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391140 (E9BRGJDPF0)

100-lt gas 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 manually 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.
- Manual 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 strength 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: _____



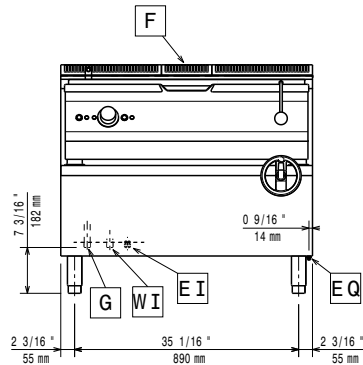
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- | | | |
|---|------------|--------------------------|
| • Frontal kicking strip for concrete installation, 1000mm | PNC 206150 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1200mm | PNC 206151 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1600mm | PNC 206152 | <input type="checkbox"/> |
| • Frontal kicking strip, 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"/> |
| • Chimney upstand, 1000mm | PNC 206305 | <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, 200mm (700XP/900) | PNC 206399 | <input type="checkbox"/> |
| • Chimney grid net, 400mm (700XP/900) | PNC 206400 | <input type="checkbox"/> |
| • Trolley with lifting & removable tank | PNC 922403 | <input type="checkbox"/> |
| • Pressure regulator for gas units | PNC 927225 | <input type="checkbox"/> |

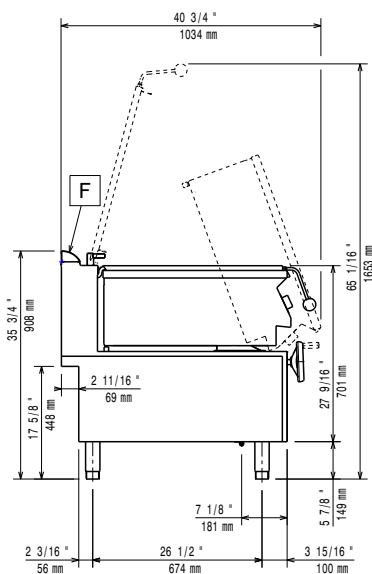
Recommended Detergents

- | | | |
|--|------------|--------------------------|
| • C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) | PNC 0S2292 | <input type="checkbox"/> |
|--|------------|--------------------------|

Front

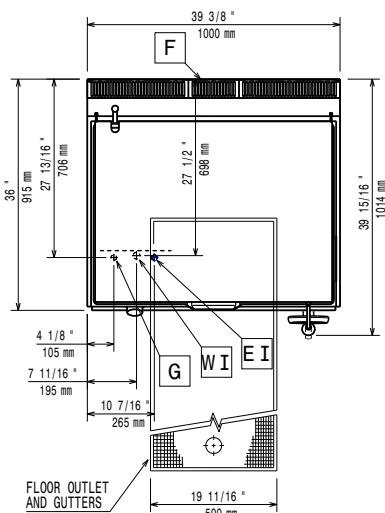


Side



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

Top



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: 130 mm
 Well Capacity, Max: 100 lt
 Working Temperature MIN: 80 °C
 Working Temperature MAX: 300 °C
 Net weight: 180 kg
 Shipping weight: 183 kg
 Shipping height: 1080 mm
 Shipping width: 1020 mm
 Shipping depth: 1060 mm
 Shipping volume: 1.17 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.