



**Electrolux**  
PROFESSIONAL

## Modular Cooking Range Line 900XP Gas Bratt Pan 80lt with Duomat bottom, auto tilting (60Hz)

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



391282 (E9BRGHDO4M)

80-lt 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.
- IPX5 water resistance certification.
- 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.
- Burners in AISI 441 against corrosion and thanks to a high strength yield, are resistant to high temperature.
- Usable capacity of the well 66 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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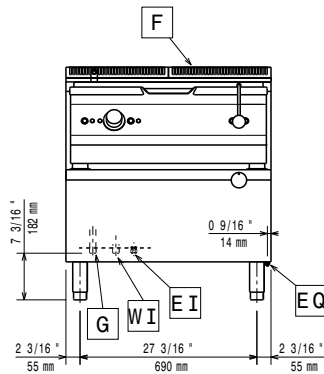
• Frontal kicking strip for concrete installation, 800mm	PNC 206148	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1000mm	PNC 206150	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1200mm	PNC 206151	<input type="checkbox"/>
• Frontal kicking strip 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"/>
• 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"/>
• Kit G.25.3 (NI) gas nozzles for 700 and 900 gas grills (standard and HP)	PNC 206462	<input type="checkbox"/>
• Trolley with lifting & removable tank	PNC 922403	<input type="checkbox"/>
• Pressure regulator for gas units	PNC 927225	<input type="checkbox"/>



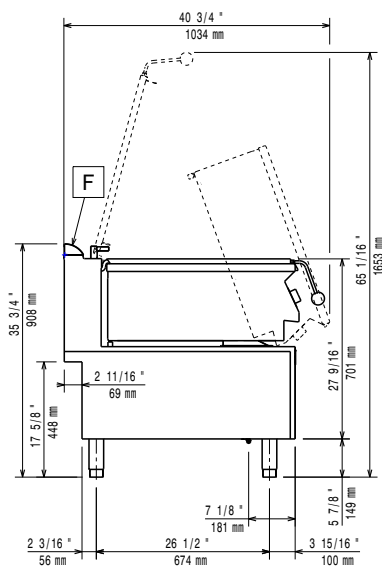
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Front

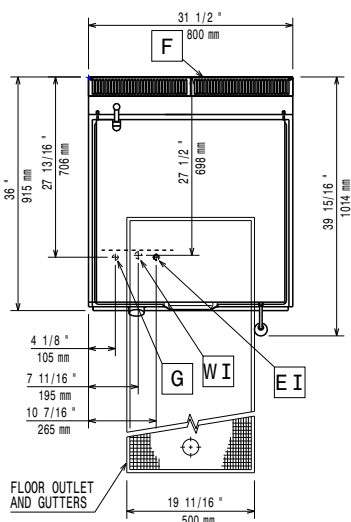


Side



- CWI1 = Cold Water inlet 1 (cleaning)  
EI = Electrical inlet (power)  
G = Gas connection

Top



### Electric

Supply voltage:

391282 (E9BRGHDO4M) 220-230 V/1 ph/60 Hz

Total Watts:

0.1 kW

Predisposed for:

220-230V 1~ 60Hz 0.1kW

### Gas

Gas Power:

21 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: 680 mm

Cooking Well Height: 130 mm

Well Capacity, Max: 80 lt

Working Temperature MIN: 80 °C

Working Temperature MAX: 300 °C

Net weight: 150 kg

Shipping weight: 163 kg

Shipping height: 1040 mm

Shipping width: 900 mm

Shipping depth: 1020 mm

Shipping volume: 0.95 m<sup>3</sup>

Certification group: N9EBRG

No clearance needed on rear sides of unit if wall is of non combustibile type. If wall is combustibile, minimum 50 mm wall clearance should be maintained.



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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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