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|---|---|
| ITEM # | |
| MODEL # | |
| NAME # | |
| SIS # | |
| AIA # | |

# Modular Cooking Range Line 900XP Gas Bratt Pan 80lt with Duomat bottom



**391136 (E9BRGHDOF0)**   80-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 strenght 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

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| Draught diverter, 150 mm diameter | PNC 206132 ❑ |
| Matching ring for flue condenser, 150 mm diameter | PNC 206133 ❑ |
| 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 ❑ |

**APPROVAL:**

- 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  ❑
- Chimney upstand, 800mm  PNC 206304  ❑
- 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 700 and 900 braising pans  PNC 206464  ❑
- Kit G.25.3 (NI) gas nozzles for 900 fryers  PNC 206467  ❑
- Trolley with lifting & removable tank  PNC 922403  ❑
- Pressure regulator for gas units  PNC 927225  ❑

## Recommended Detergents
- C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)  PNC 0S2292  ❑

2026.02.23

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Front

Side

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

Top

FLOOR OUTLET
AND GUTTERS

## Electric

| | |
|---|---|
| **Supply voltage:** | 220-230 V/1 ph/50 Hz |
| **Total Watts:** | 0.1 kW |

## Gas

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|---|---|
| **Gas Power:** | 21 kW |
| **Standard gas delivery:** | Natural Gas G20 (20mbar) |
| **Gas Type Option:** | LPG;Natural Gas |
| **Gas Inlet:** | 1/2" |

## Key Information:

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|---|---|
| **Cooking Surface Depth:** | 565 mm |
| **Cooking Surface Width:** | 680 mm |
| **Cooking Well Height:** | 180 mm |
| **Well Capacity, Max:** | 80 lt |
| **Working Temperature MIN:** | 80 °C |
| **Working Temperature MAX:** | 300 °C |
| **External dimensions, Width:** | 800 mm |
| **External dimensions, Depth:** | 930 mm |
| **External dimensions, Height:** | 850 mm |
| **Net weight:** | 150 kg |
| **Shipping weight:** | 157 kg |
| **Shipping height:** | 1080 mm |
| **Shipping width:** | 1020 mm |
| **Shipping depth:** | 860 mm |
| **Shipping volume:** | 0.95 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.

2026.02.23