



Electrolux
PROFESSIONAL

Modular Cooking Range Line 900XP Gas Cylindrical Boiling Pan 60lt indirect heat (60Hz)

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391234 (E9BSGHIN40)

40/60-lt gas Boiling Pan,
indirect heating

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. Exterior panels of unit in stainless steel with Scotch Brite finish. Double jacketed lid made in 2mm thick AISI 304 stainless steel. Pressed well bottom 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

- Appliance is IPX5 water resistance certified.
- Discharge tube and tap are very easy to clean from outside.
- Ergonomic: the depth of the vessel facilitates stirring the food, also the most delicate food.
- External valve allows to manually evacuate excess air accumulated in the jacket during heating phase.
- Pressed cooking vessel and lid in 316 AISI Stainless steel.
- Large capacity food tap enables safe and effortless discharging of contents.
- Manometer allows to correctly control the functioning of the pan.
- No overshooting of cooking temperatures, fast reaction.
- 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.
- Round kettle is suitable to cook, sauté or poach all kinds of produce.
- Safety thermostat protects against low water level.
- Safety valve avoids overpressure of the steam in the jacket.
- Smooth large surfaces, easy access for cleaning.
- Solenoid valve to refill with hot and cold water.
- The special design of the control knob system guarantees against water infiltration.
- Energy regulation through a control knob.
- Sides of vessel with satin finishing for easy cleaning.
- Minimum load for correct functioning is 20 liters.

Construction

- 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



- Closed heating system - no waste of energy.
- Firmly fitting cover to reduce cooking time and save energy costs.
- Pressure switch control monitors energy and water consumption.

APPROVAL: _____



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Included Accessories

- 1 of Water additive against corrosion for indirect boiling pans PNC 927222

Optional Accessories

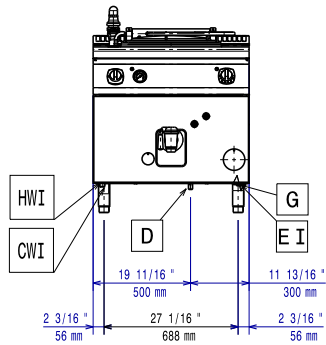
- | | | |
|---|------------|--------------------------|
| • Junction sealing kit | PNC 206086 | ☐ |
| • Draught diverter, 150 mm diameter | PNC 206132 | ☐ |
| • Matching ring for flue condenser, 150 mm diameter | PNC 206133 | ☐ |
| • Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels | PNC 206135 | ☐ |
| • 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 | ☐ |
| • Chimney upstand, 800mm | PNC 206304 | ☐ |
| • Base support for feet or wheels - 800mm (700/900) | PNC 206367 | ☐ |
| • 2 side covering panels for free standing appliances | PNC 216134 | ☐ |
| • 1-section noodle basket for 60lt boiling pans | PNC 921626 | ☐ |
| • Measuring rod for 60 l Boiling Pan | PNC 927000 | ☐ |
| • Water additive against corrosion for indirect boiling pans | PNC 927222 | ☐ |
| • Pressure regulator for gas units | PNC 927225 | ☐ |

Modular Cooking Range Line

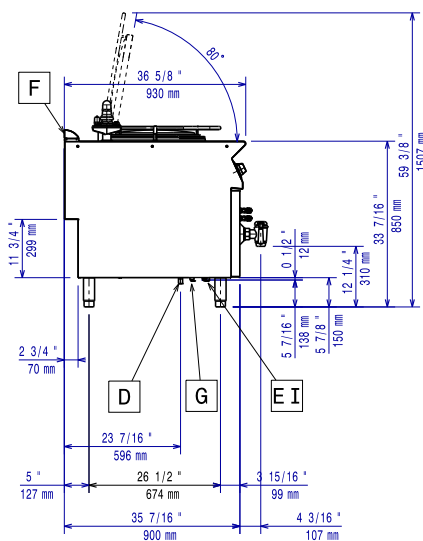
900XP Gas Cylindrical Boiling Pan

60lt indirect heat (60Hz)

Front

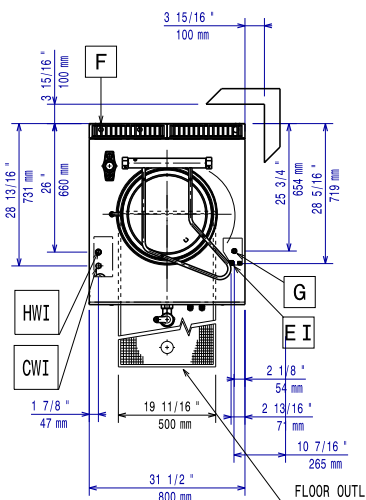


Side



CWI = Cold Water inlet 1 (cleaning) HWI = Hot water inlet
 D = Drain
 EI = Electrical inlet (power)
 G = Gas connection

Top



Electric

Supply voltage: 230 V/1N ph/60 Hz
 Total Watts: 0.1 kW

Gas

Gas Power: 14 kW
 Standard gas delivery: Natural Gas G20 (20mbar)
 Gas Type Option: LPG; Natural Gas
 Gas Inlet: 1/2"

Key Information:

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.

Net weight: 115 kg
 Shipping weight: 140 kg
 Shipping height: 1180 mm
 Shipping width: 880 mm
 Shipping depth: 1140 mm
 Shipping volume: 1.18 m³
 Certification group: N9PIG