



391616 (E9NNETBAMEC)

150-lt gas Boiling Pan with pressure switch, indirect heating, autoclave, Q Mark

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.
- 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.
- Autoclave lid with air insulation in the jacket, watertight rubber gasket, safety valve and sturdy stainless steel handle, to allow cooking with a slight overpressure (0,05 bar).
- Minimum load for correct functioning is 20 liters.

Construction

- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Robust burners in stainless steel with flame failure device, protected pilot light and optimized combustion.
- Pressed cooking vessel in 316L AISI Stainless steel.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Q Mark model delivered with nozzles for G30-50 mbar.



Sustainability

- Closed heating system - no waste of energy.
- Firmly fitting cover to reduce cooking time and save energy costs.
- Kettle shall be double jacketed including high quality thermal insulation of the pan, saving energy and keeping ambient temperature low.
- Pressure switch control monitors energy and water consumption.

Included Accessories

PNC Code	Description	Quantity
927222	Water additive against corrosion for indirect boiling pans	1

Optional Accessories

PNC Code	Description
----------	-------------

Chimney upstands

206132	Draught diverter, 150 mm diameter
206133	Matching ring for flue condenser, 150 mm diameter
206246	Flue condenser for 1 module, 150 mm diameter
206304	Chimney upstand, 800mm

Feet, wheels and ramps

206135	Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels
206136	Flanged feet kit
206210	Kit 4 feet for concrete installation (not for 900 line free standing grill)
206367	Base support for feet or wheels - 800mm (700/900)
206368	Base support for feet or wheels - 1200mm (700/900)
206369	Base support for feet or wheels - 1600mm (700/900)
206370	Base support for feet or wheels - 2000mm (700/900)

Installation solutions

206086	Junction sealing kit
--------	----------------------

Kicking strips

206148	Frontal kicking strip for concrete installation, 800mm
206150	Frontal kicking strip for concrete installation, 1000mm
206151	Frontal kicking strip for concrete installation, 1200mm
206152	Frontal kicking strip for concrete installation, 1600mm
206176	Frontal kicking strip, 800mm (not for refr-freezer base)
206177	Frontal kicking strip, 1000mm (not for refr-freezer base)
206178	Frontal kicking strip, 1200mm (not for refr-freezer base)
206179	Frontal kicking strip, 1600mm (not for refr-freezer base)
206180	Pair of side kicking strips (not for refr-freezer base)



PNC Code	Description
Measuring rods	
927002	Measuring rod for 150 l Boiling Pan
Other accessories	
927225	Pressure regulator for gas units
Panels	
206181	2 panels for service duct for single installation
206202	2 panels for service duct for back to back installation
206375	Rear paneling - 1000mm (700/900)
206376	Rear paneling - 1200mm (700/900)
216134	2 side covering panels for free standing appliances
Trolleys	
922403	Trolley with lifting & removable tank

Recommended Detergents

PNC Code	Description
OS2292	C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)
OS2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T
OS2882	S02 Degreaser for ovens and SpeedDelight. Specific for cleaning the cooking chambers of GourmeXpress and SpeeDelight. Active up to a maximum of 50°C Complete with spray bottle Pack of 6 750ml bottles
OS2883	S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity
OS2884	S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML
OS3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity



Technical specifications

Electric

Supply voltage:	220-230 V/1 ph/60 Hz
Total Watts:	0.1 kW

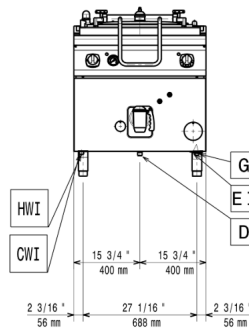
Gas

Gas Power:	24 kW
Standard gas delivery:	G30 - 50 mbar
Gas Type Option:	G31 37 mbar
Gas Inlet:	1/2"

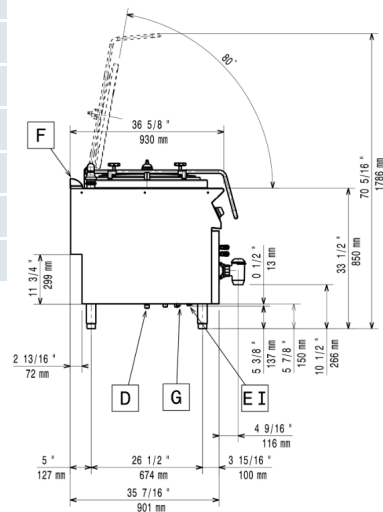
Key Information:

Pan useful capacity:	143 liter
Vessel (round) diameter:	600 mm
Net weight:	145 kg
Shipping weight (gross):	170 kg
Shipping height:	1180 mm
Shipping width:	880 mm
Shipping depth:	1140 mm
Shipping volume:	1.18 m ³
Certification group:	N9PIG

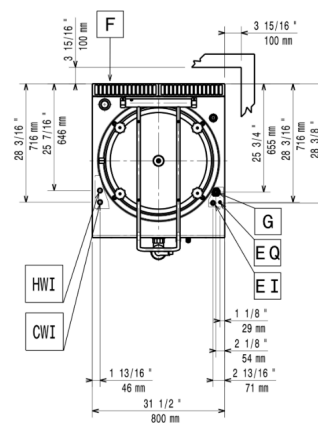
Front



Side



Top



CWII = Cold Water inlet 1 (cleaning)

D = Drain

G = Gas connection

EI = Electrical inlet (power)

HWI = Hot water inlet



Find out more:
ISO Certificates
Electrolux Professional Recognitions

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2026/06/10

4/4