900XP Gas Bratt Pan 100It with Duomat bottom

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

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



Modular Cooking Range Line

900XP Gas Bratt Pan 100It with Duomat bottom 391230 (E9BRGJDPF0) 100-It 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. Includes mechanism to manually tilt the pan and doubleskinned 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 through adjustable thermostat.
- Working temperature can be set from 120 ° C to 300 °C.
- Energy input controlled by energy regulator.
- Heat-insulated: limited heat radiation and low energy consumption.
- 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.

### 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 strenght yield, are resistant to high temperature.

## Optional Accessories

•	Draught diverter, 150 mm	PNC	
	diameter	206132	)
•	Matching ring for flue condenser,	PNC	
	150 mm diameter	206133	]
•	Kit 4 wheels - 2 swivelling with	PNC	
	brake - it is mandatory to install	206135	]
	base support and wheels		

• Flanged feet kit **PNC** 206136

APPROVAL:



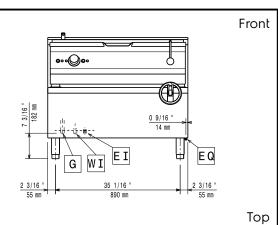
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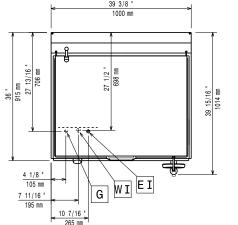
<ul> <li>Frontal kicking strip, 1000mm (not for refr-freezer base)</li> </ul>	PNC	206177
<ul> <li>Frontal kicking strip, 1200mm (not for refr-freezer base)</li> </ul>	PNC	206178
<ul> <li>Frontal kicking strip, 1600mm (not for refr-freezer base)</li> </ul>	PNC	206179
<ul> <li>Pair of side kicking strips (not for refr-freezer base)</li> </ul>	PNC	206180
<ul> <li>2 panels for service duct for single installation</li> </ul>	PNC	206181
• 2 panels for service duct for back to back installation	PNC	206202
Chimney upstand, 1000mm	PNC	206305
<ul> <li>Base support for feet or wheels - 800mm (700/900)</li> </ul>	PNC □	206367
• Rear paneling - 1000mm (700/900)	PNC	206375
• Rear paneling - 1200mm (700/900)	PNC	206376
<ul> <li>Chimney grid net, 200mm (700XP/900)</li> </ul>	PNC	206399
<ul> <li>Chimney grid net, 400mm (700XP/900)</li> </ul>	PNC	206400
Pressure regulator for gas units	PNC	927225





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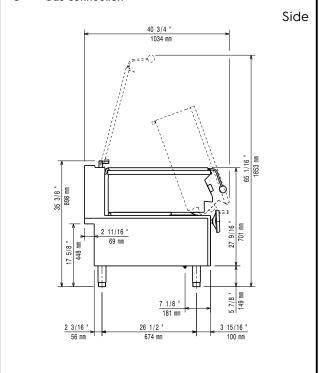


CWI

Cold Water inletElectrical connection

EI = Electrical connection EQ = Equipotential screw

G = Gas connection



#### **Electric**

Supply voltage:

**391230 (E9BRGJDPF0)** 230 V/1N ph/50 Hz

Total Watts: 0.1 kW

Gas

**Gas Power:** 92043 Btu/hr (27 kW)

Gas Type Option: LPG;Natural Gas

Gas Inlet: 1/2"

Natural gas - Pressure: 7" w.c. (17.4 mbar) LPG Gas Pressure: 11" w.c. (27.7 mbar)

### **Key Information:**

Cooking Surface Depth: 565 mm Cooking Surface Width: 880 mm Cooking Well Height: 130 mm Well Capacity, Max: 100 It 120 °C **Working Temperature MIN:** 300 °C Working Temperature MAX: Net weight: 180 kg Shipping weight: 190 kg Shipping height: 1080 mm Shipping width: 1020 mm Shipping depth: 1100 mm Shipping volume: 1.2 m<sup>3</sup>

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.

