900XP Electric Bratt Pan 80lt with mild steel bottom

Modular Cooking Range Line 900XP Electric Bratt Pan 80lt with mild steel bottom

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



391143 (E9BREHMOF0)

80-It electric tilting braising pan with mild steel cooking surface, thermostatic control

Short Form Specification

Item No.

Infrared heating elements positioned under the cooking surface. Polished mild steel plated cooking surface for roasting, browning, stewing, preparation of sauces, sautéing, boiling and braising. To be installed on stainless steel feet with height adjustment up to 50 mm and 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

- Double-skin well and lid to reduce heat dispersion.
- Infrared heating elements mounted below the cooking surface.
- 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 regulator.
- Heat-insulated: limited heat radiation and low energy consumption.
- Manual tilting mechanism to facilitate pan emplying.
- Smooth large surfaces, easy access for cleaning.
- The special design of the control knob system guarantees against water infiltration.
- Unit to be mounted on stainless steel feet with height adjustment up to 50 mm. Unit can be easily mounted on cantilever systems.

Construction

- Cooking surface in mild steel for sautéing, poaching, steaming, boiling, stewing and regular frying.
- 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.
- Usable capacity of the well 66 liters.

Optional Accessories

•	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 □

APPROVAL:

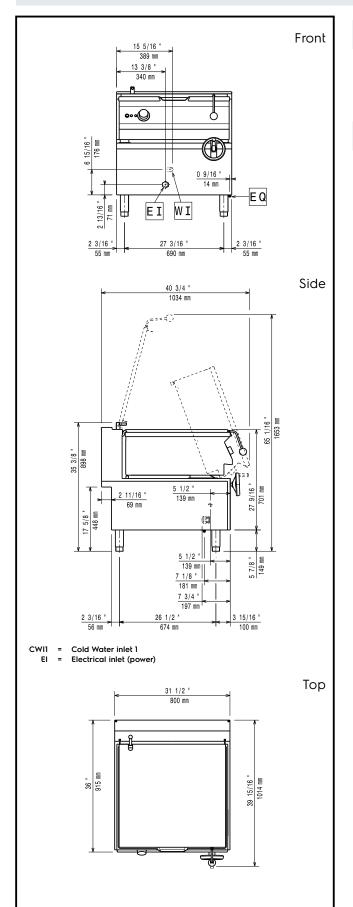


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 Frontal kicking strip, 800mm (not for refr-freezer base) 	PNC	206176
 Frontal kicking strip, 1000mm (not for refr-freezer base) 	PNC	206177
 Frontal kicking strip, 1200mm (not for refr-freezer base) 	PNC □	206178
 Frontal kicking strip, 1600mm (not 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
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
• Trolley with lifting & removable tank	PNC	922403



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Electric

Supply voltage:

391143 (E9BREHMOF0) 380-400 V/3N ph/50/60 Hz

Total Watts: 13 kV

380-400V 3N~ 50/60Hz 11.7-13kW

Predisposed for: 11.7-13

Key Information:

Cooking Surface Depth: 565 mm Cooking Surface Width: 680 mm Cooking Well Height: 130 mm Well Capacity, Max: 80 It Working Temperature MIN: 120 °C Working Temperature MAX: 300 °C Shipping weight: 150 kg Shipping height: 1080 mm Shipping width: 1020 mm Shipping depth: 860 mm Shipping volume: 0.95 m³

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.