

900XP

Gas cylindrical boiling pans-indir.heat.

The 900XP range is designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation. These concepts are reflected throughout the line in its modularity, construction and numerous configurations: countertop (on base or table), free-standing, on concrete or stainless steel plinth, bridged or cantilever. Thanks to its advanced technology and premium performance, 900XP is a perfect solution for restaurants as well as large institutions needing high power and high productivity. The models detailed in this sheet are 5 gas cylindrical boiling pans with indirect heating (jacketed) with or without automatic water refilling in the jacket.



391103

EASY TO INSTALL

- Main connections can be accessed below the base of the unit.

EASY TO CLEAN

- Exterior panels in stainless steel with Scotch Brite finish.
- The stainless steel well features rounded corners and has a seamless weld joining the bottom plate from the rest of the well for fast, safe and easy cleaning.
- Feet in stainless steel are adjustable up to 50 mm in height.

EASY TO USE

- The gas boiling pan is ideal for cooking, sautéing or poaching all types of produce.

- Stainless steel burners with optimized combustion, flame failure device, temperature limiter and protected pilot light.
- Pressed well in 316L stainless steel guarantees high resistance to the corrosive action of salt and water.
- Deep-drawn well with rounded corners.
- Great reduction of energy consumption thanks to a pressure switch control.
- Safety valve guarantees a working pressure in accordance with regulations.
- 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 (0,5 bar

overpressure) in the double-jacket.

- Manometer allows to correctly control the functioning of the pan.
- Solenoid valve to refill with hot and cold water.
- External valve allows to manually evacuate excess air accumulated in the jacket during heating phase.
- No overshooting of cooking temperatures and fast reaction time to temperature setting.
- Large capacity drain tap enables precise portioning of the discharged food, especially small quantities.
- Closing the lid can help to reduce cooking time and save energy costs.
- The depth of the well facilitates stirring and gentle food handling.
- Discharge tube and tap are very easy to clean from outside.



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- Pressure switch control monitors energy and water consumption.
- All gas appliances are supplied for use with natural gas or LPG. Conversion jets supplied as standard.
- One model is available with autoclave lid (391104). The autoclave lid with air insulation in the jacket, endowed with watertight rubber gasket, safety valve and a sturdy stainless steel handle, allows cooking with a slight overpressure (0,05 bar).

EASY TO MAINTAIN

- The special design of the control knobs and bezels guarantees against water infiltration.

EASY ON THE ENVIRONMENT

- 98% recyclable by weight.
- CFC free packaging.

* In accordance with CE regulations for gas models belonging to class B11 (power over 14kW), it is necessary to install a chimney (if installed under a hood) or chimney and draft diverter if the waste gases are vented directly outside.

	E9BSGHINF0 391099	E9BSGHIPF0 391100	E9BSGHIPFR 391101	E9BSGHIRF0 391102	E9BSGHIRFR 391103	E9BSGHIRFC 391104
TECHNICAL DATA						
Power supply	Gas	Gas	Gas	Gas	Gas	Gas
External dimensions - mm						
width	800	800	800	800	800	800
depth	930	930	930	930	930	930
height	850	850	850	850	850	850
Net vessel useful capacity - Lt.	60	100	100	145	145	145
Temperature limiter	●	●	●	●	●	●
Double jacketed lid		●	●	●	●	
Vessel dimensions - mm						
diameter	420	600	600	600	600	600
Heating type	Indirect	Indirect	Indirect	Indirect	Indirect	Indirect
Power - kW						
gas	14	21	21	24	24	24
Net weight - kg.	115	135	135	135	135	145
Supply voltage	230 V, 1N, 50/60	230 V, 1N, 50/60	230 V, 1N, 50/60	230 V, 1N, 50/60	230 V, 1N, 50/60	230 V, 1N, 50/60
Autoclave						●
Automatic refilling			●		●	
INCLUDED ACCESSORIES						
WATER ADDITIVE AGAINST CORROSION	1	1	1	1	1	1
ACCESSORIES						
1-SECTION NOODLE BASKET FOR 60 LT PANS	921626					
2 PANELS FOR SERVICE DUCT (BACK TO BACK)	206202	206202	206202	206202	206202	206202
2 PANELS FOR SERVICE DUCT (SINGLE INST.)	206181	206181	206181	206181	206181	206181
2 SIDE COVERING PANELS H=700 D=900-ELUX	216134	216134	216134	216134	216134	
2 SIDE KICKING STRIPS - 900 LINE	206180	206180	206180	206180	206180	206180
2-SECTION NOODLE BASKET FOR 100 LT PANS		925093	925093			
2-SECTION NOODLE BASKET FOR 150 LT PANS				206123	206123	206123
4 FEET FOR CONCRETE INSTALLATION	206210	206210	206210	206210	206210	206210
4 WHEELS (2 WITH BRAKE)	206188	206188	206188	206188	206188	206188
CHIMNEY UPSTAND 800MM	206304	206304	206304	206304	206304	206304
DRAUGHT DIVERTER WITH 150 MM DIAMETER	206132	206132	206132	206132	206132	206132
FLANGED FEET KIT	206136	206136	206136	206136	206136	206136
FLUE CONDENSER FOR 1 MODULE DIAM.150MM	206246	206246	206246	206246	206246	206246
FRONT.KICK.STRIP F.CONCRETE INST.1000 MM	206150	206150	206150	206150	206150	206150
FRONT.KICK.STRIP F.CONCRETE INST.1200 MM	206151	206151	206151	206151	206151	206151
FRONT.KICK.STRIP F.CONCRETE INST.1600 MM	206152	206152	206152	206152	206152	206152
FRONT.KICK.STRIP F.CONCRETE INST.200 MM						206146
FRONT.KICK.STRIP F.CONCRETE INST.400 MM						206147
FRONT.KICK.STRIP F.CONCRETE INST.800 MM	206148	206148	206148	206148	206148	206148
FRONTAL KICKING STRIP 1000 MM	206177	206177	206177	206177	206177	206177
FRONTAL KICKING STRIP 1200 MM	206178	206178	206178	206178	206178	206178
FRONTAL KICKING STRIP 1600 MM	206179	206179	206179	206179	206179	206179
FRONTAL KICKING STRIP 200 MM						206174
FRONTAL KICKING STRIP 400 MM						206175
FRONTAL KICKING STRIP 800 MM	206176	206176	206176	206176	206176	206176
JUNCTION SEALING KIT	206086	206086	206086	206086	206086	206086
KIT AUTOM.DEPRESS.JACKET-100/150L BOIL.P		206279	206279	206279	206279	206279
MATCHING RING FOR FLUE CONDENSER 150DIAM	206133	206133	206133	206133	206133	206133
PRESSURE REGULATOR FOR GAS UNITS	927225	927225	927225	927225	927225	927225
WATER ADDITIVE AGAINST CORROSION	927222	927222	927222	927222	927222	927222
WATER COLUMN WITH SWIVEL ARM	206289	206289	206289	206289	206289	

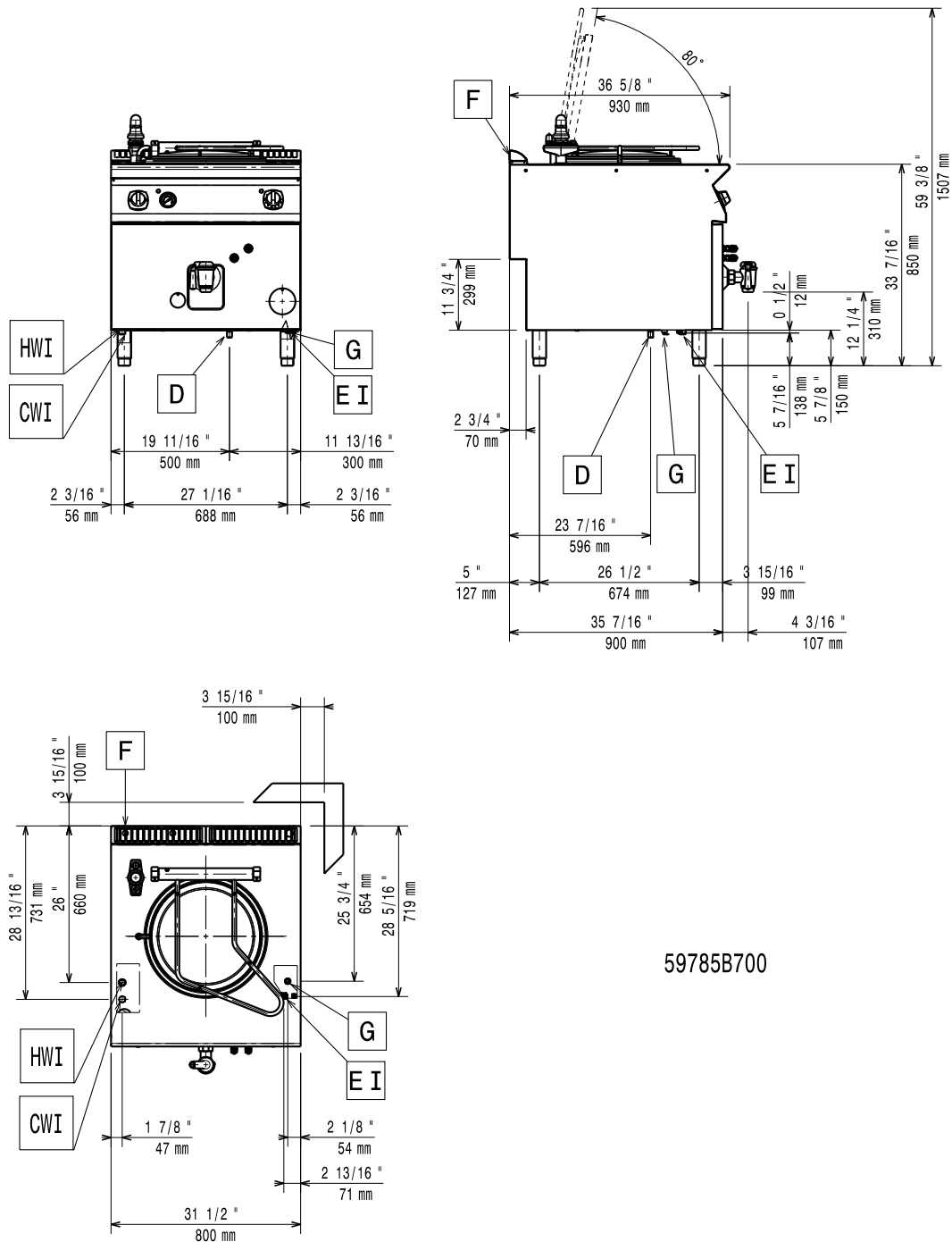
CILA020

2012-07-26

Subject to change without notice

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391099



59785B700

LEGEND	
CWI - Cold water inlet	3/4"
D - Water drain	1"1/2"
EI - Electrical connection	230 V, 1N, 50/60
G - Gas connection	1/2"
HWI - Hot water inlet	3/4"

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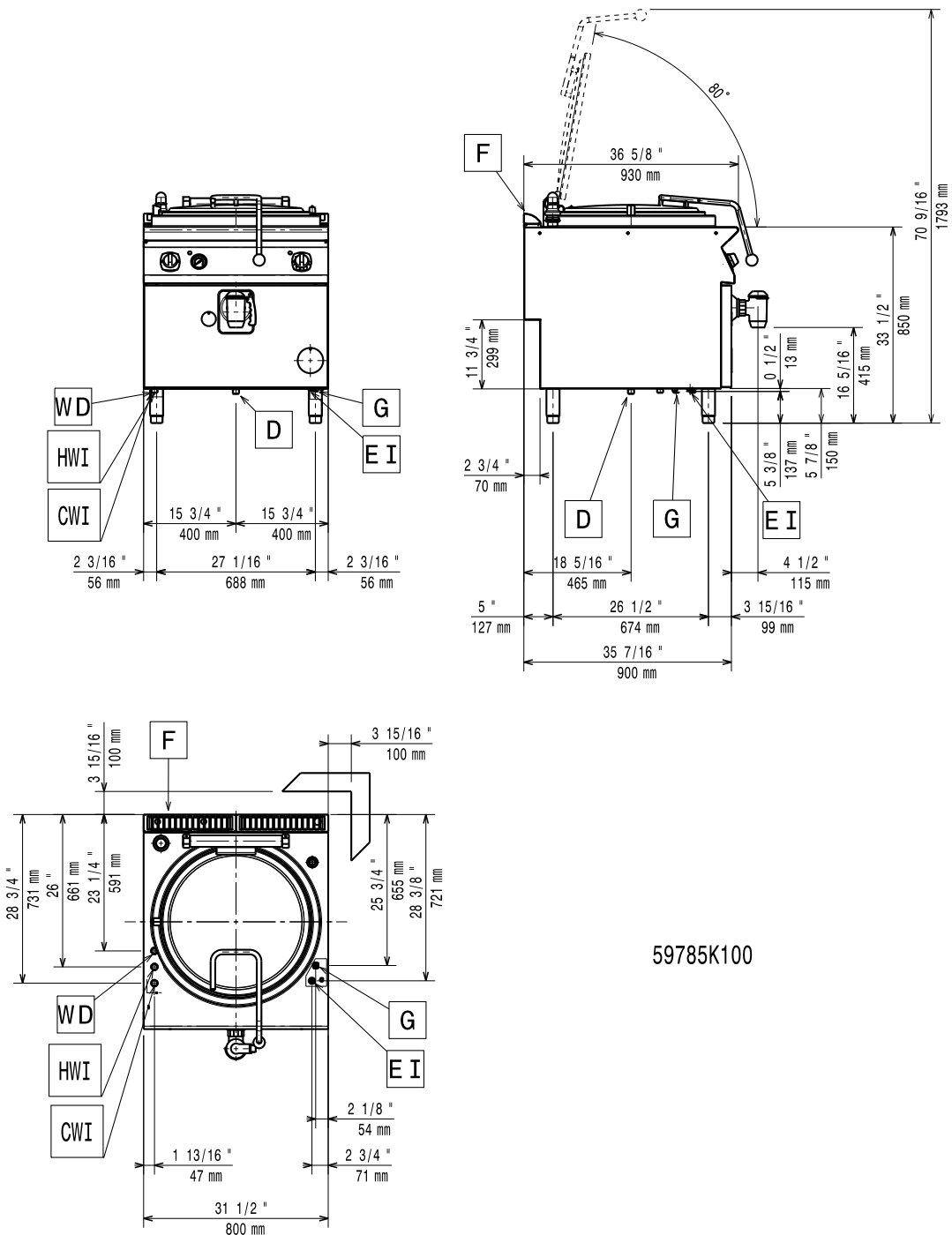
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59785B900

Internet: <http://www.electrolux.com/foodservice>

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391101



59785K100

LEGEND	
CWI - Cold water inlet	3/4"
D - Water drain	2"
EI - Electrical connection	230 V, 1N, 50/60
G - Gas connection	1/2"
HWI - Hot water inlet	3/4"

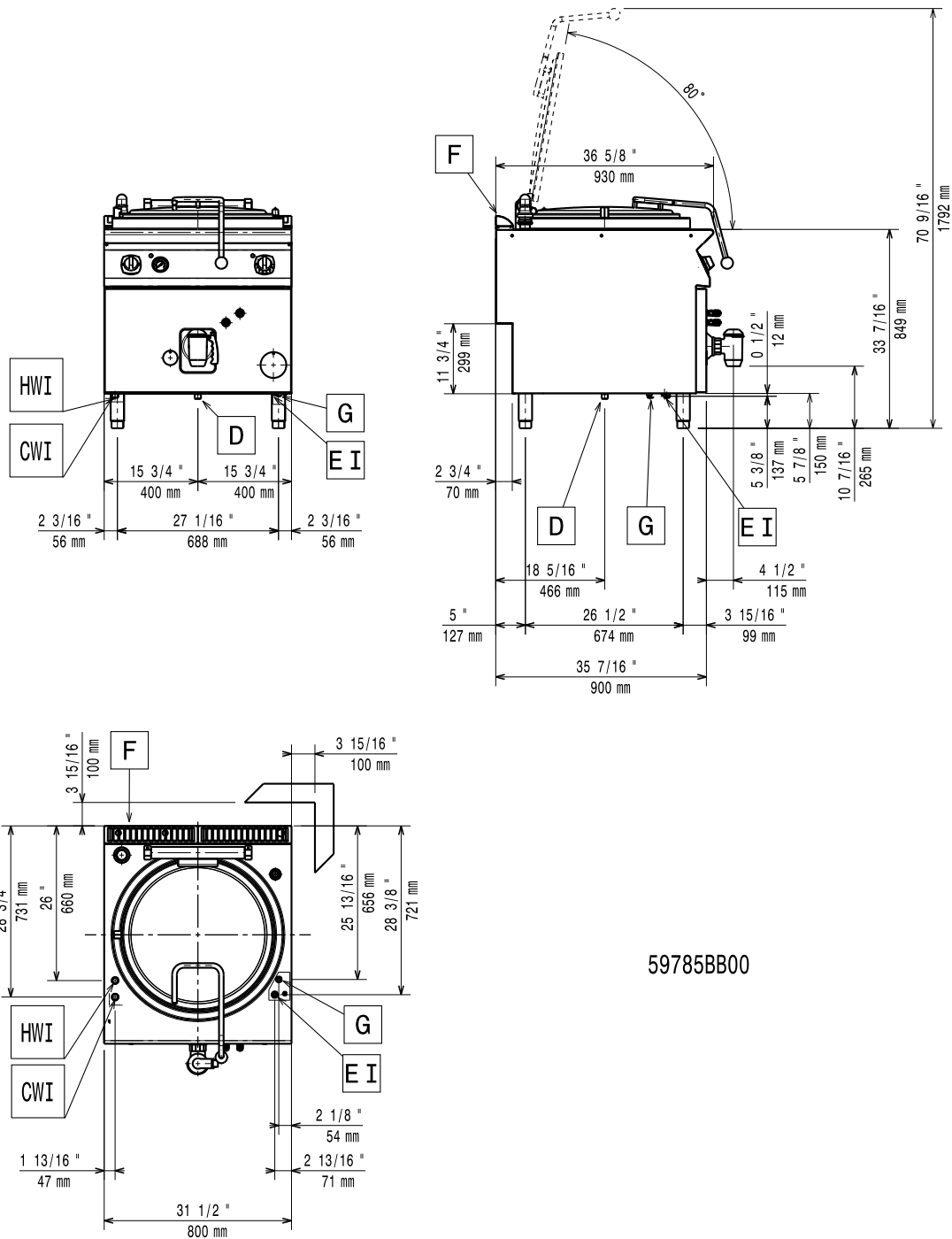
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391102



59785BB00

LEGEND	
CWI - Cold water inlet	3/4"
D - Water drain	2"
EI - Electrical connection	230 V, 1N, 50/60
G - Gas connection	1/2"
HWI - Hot water inlet	3/4"

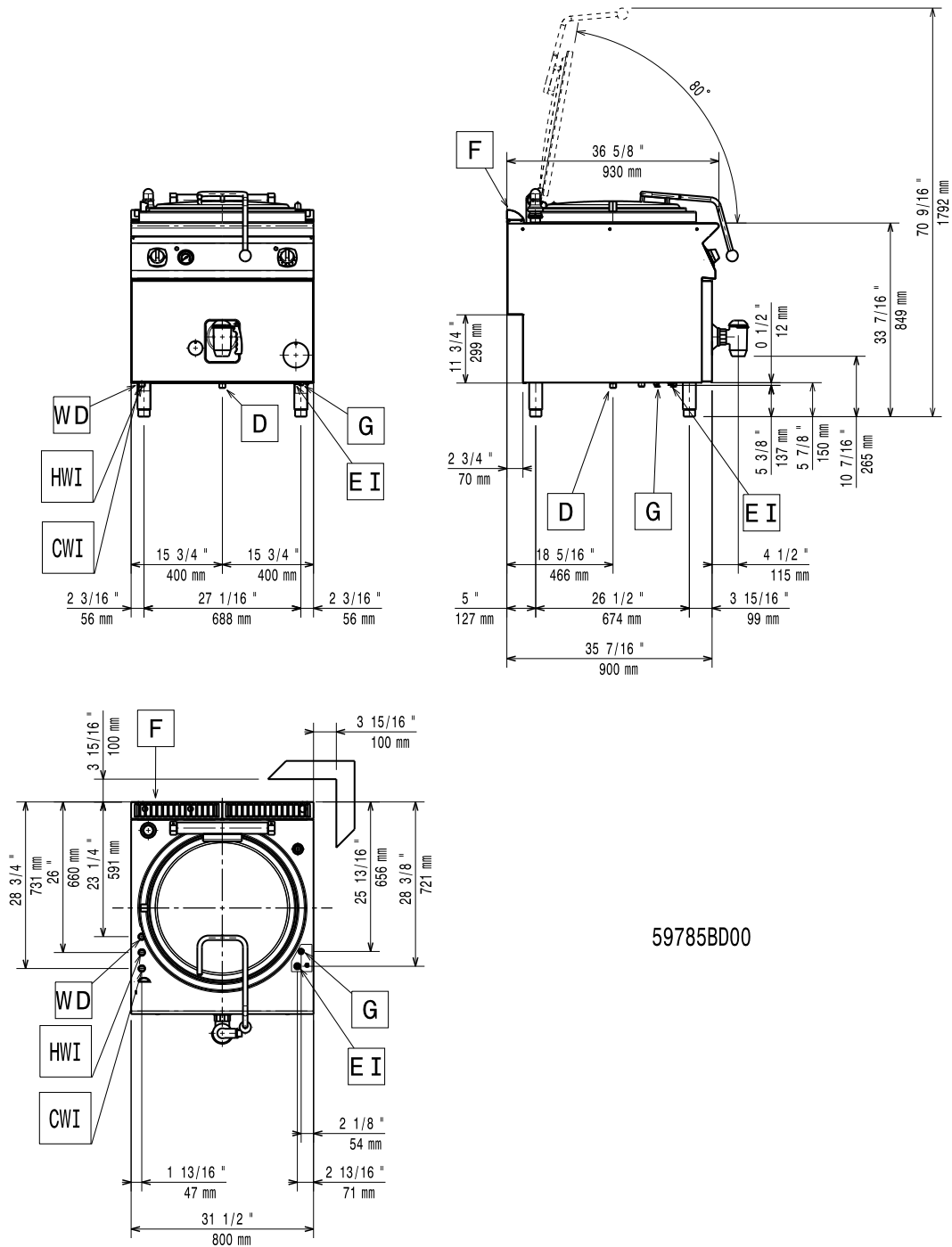
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391103



59785BD00

LEGEND	
CWI - Cold water inlet	
D - Water drain	
EI - Electrical connection	
G - Gas connection	
HWI - Hot water inlet	
E9BSGHIRFR 391103	
	3/4"
	2"
	230 V, 1N, 50/60
	1/2"
	3/4"

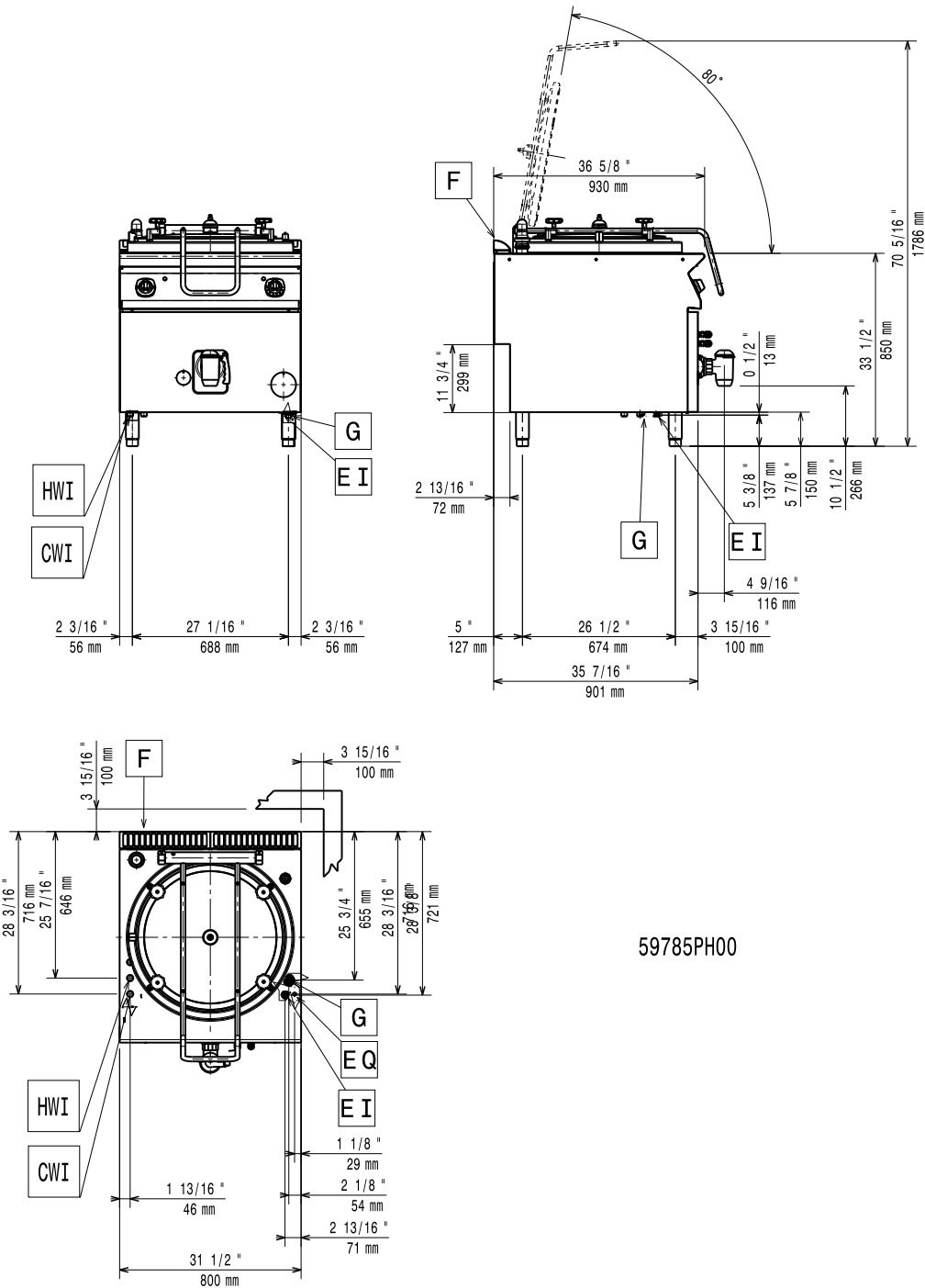
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391104



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2012-07-26

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E9BSGHIRFC 391104	
LEGEND	
CWI - Cold water inlet	3/4"
D - Water drain	2"
EI - Electrical connection	230 V, 1N, 50/60
G - Gas connection	1/2"
HWI - Hot water inlet	3/4"