

900XP

100 litre Electric Braising Pans

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 100 litre electric braising pans.



EASY TO INSTALL

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

EASY TO CLEAN

- Well and double skinned lid in stainless steel. 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

- Infrared heating elements positioned beneath the cooking surface guarantee uniform

heat distribution.

- The heating elements are built-in to the base of the well move together with the well during tilting for better cleaning and for the highest safety conditions.
- Thermostatically controlled temperature from 120°C to 300°C.
- Cooking surface in mild steel ideal for sautéing, poaching, steaming, boiling, stewing and regular frying.
- Bratt pans with a mild steel cooking surface are typically indicated for "dry cooking" or "shallow frying". In order for the mild steel surface to be used for "wet cooking", it must be properly treated and maintained to prevent against corrosive foods (for food having a high contents of acids or salt, such as tomato sauces -

please refer to owners manual on procedure).

- High- precision manual or automatic tilting system to facilitate the emptying of the contents in the well.

EASY TO MAINTAIN

- IPX5 water protection.
- The special design of the control knobs and bezels guarantees against water infiltration.
- One control knob operating as cooking temperature regulator as well as energy control device.

EASY ON THE ENVIRONMENT

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



Electrolux

900XP
100 litre Electric Braising Pans

CIMD010

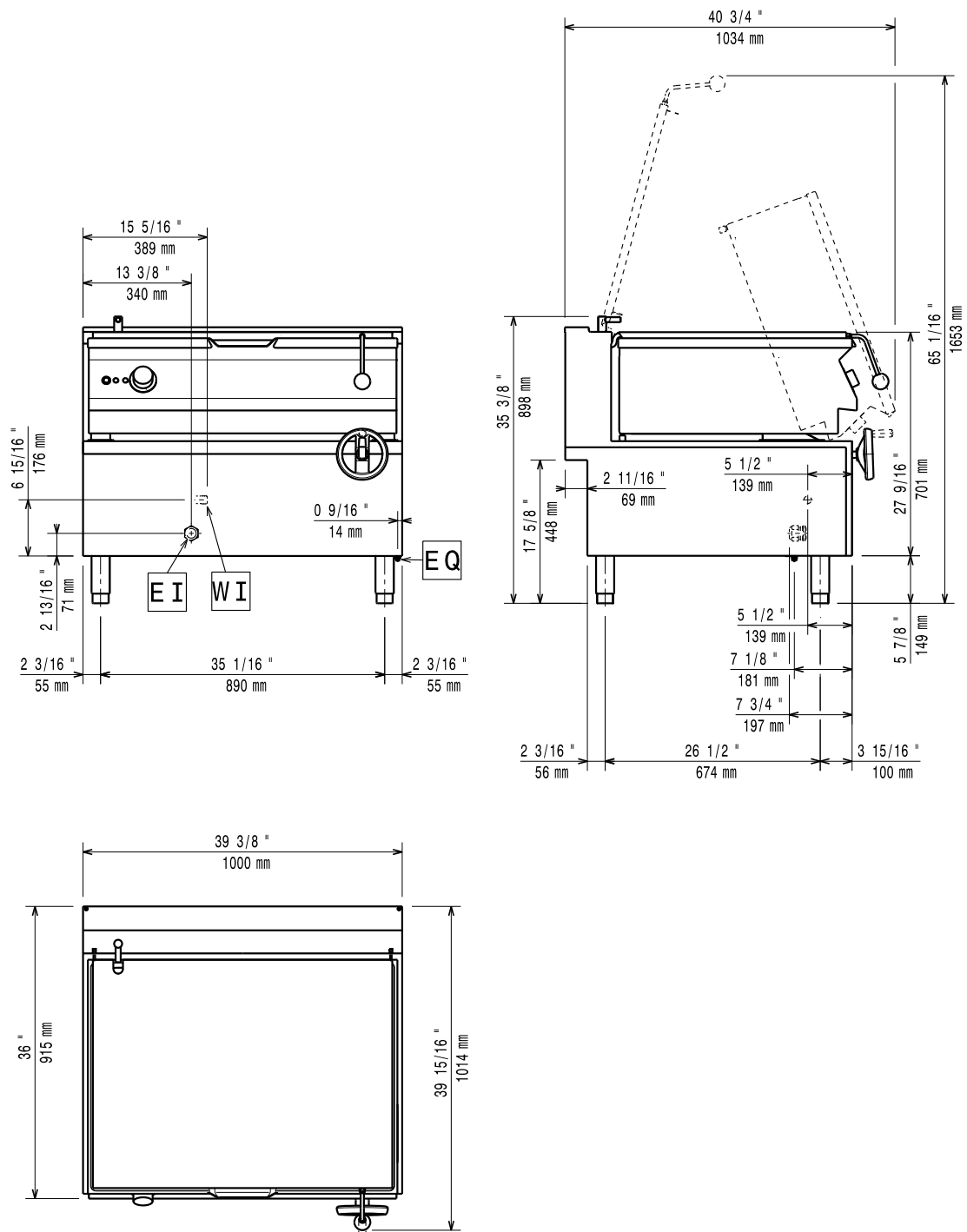
	E9BREJMPF0 391147	E9BREJMPFM 391148
TECHNICAL DATA		
Power supply	Electric	Electric
External dimensions - mm		
width	1000	1000
depth	930	930
height	850	850
height adjustment	50	50
Cooking surface		
material	Mild Steel	Mild Steel
Temperature limiter	●	●
Maximum Well Capacity -lt	100	100
Power - kW		
installed-electric	17	17
Net weight - kg.	180	180
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60
Automatic tilting		●
ACCESSORIES		
2 PANELS FOR SERVICE DUCT (BACK TO BACK)	206202	206202
2 PANELS FOR SERVICE DUCT (SINGLE INST.)	206181	206181
2 SIDE KICKING STRIPS - 900 LINE	206180	206180
CHIMNEY UPSTAND 1000MM	206305	206305
FLANGED FEET KIT	206136	206136
FRONTAL KICKING STRIP 1000 MM	206177	206177
FRONTAL KICKING STRIP 1200 MM	206178	206178
FRONTAL KICKING STRIP 1600 MM	206179	206179
KIT 4 FEET GRILL/BRATT PAN-CONCRETE INST	206163	206163

2012-07-26

Subject to change without notice

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391147



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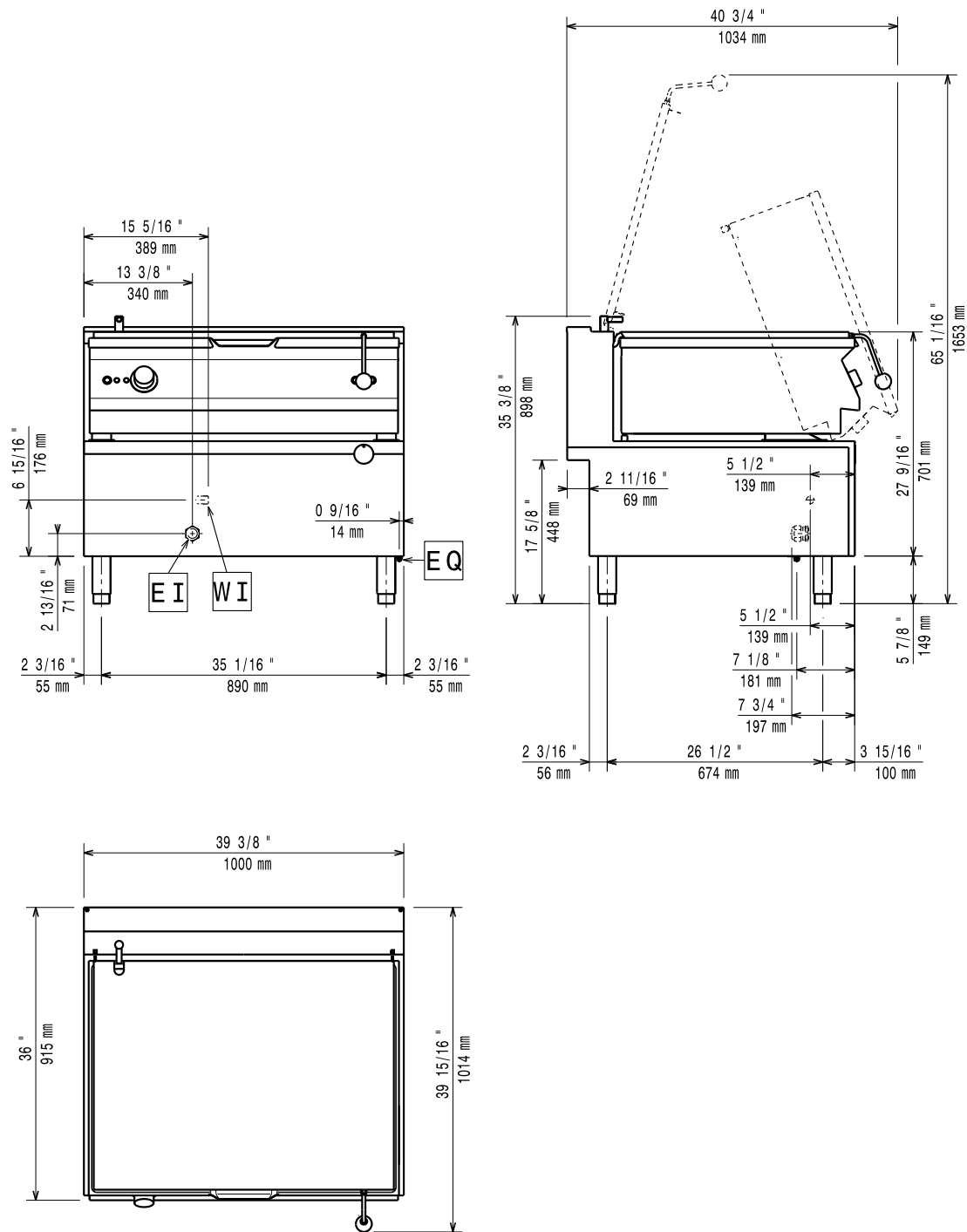
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LEGEND	E9BREJMPF0
	391147
	3/4"
CWI - Cold water inlet	400 V, 3N, 50/60
EI - Electrical connection	

900XP
100 litre Electric Braising Pans

391148



CIMD010

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LEGEND	E9BREJMPFM
	391148
	3/4"
CWI - Cold water inlet	400 V, 3N, 50/60
EI - Electrical connection	