# 80lt Gas Braising Pans - Duomat bottom

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 80 litre gas braising pans with **Duomat** cooking surface.



#### **EASY TO INSTALL**

• Main connections are accessible from 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
- 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**

• Burners with optimized combustion, flame failure device and piezo ignition with electronic flame control.

- The burners are built-in to the base of the well, so they move together during tilting for better cleaning and for the highest safety conditions.
- Bratt pans with **Duomat** cooking surface: a 10 mm-thick alloy obtained by combining two different stainless steels to improve the thermal stability of the cooking surface, allow for a more multifunctional use of the bratt pan (dry and wet cooking can be performed alternatively) and ensure a higher resistance to corrosion.
- High- precision manual or automatic tilting system and pouring lip facilitate the emptying of the contents in the well.
- All gas appliances are supplied for use with natural gas or LPG.

Conversion jets supplied as standard.

 Working temperature (from 120°C to 300°C) controlled through a thermostat and energy input through an energy regulator.

## **EASY TO MAINTAIN**

- 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.



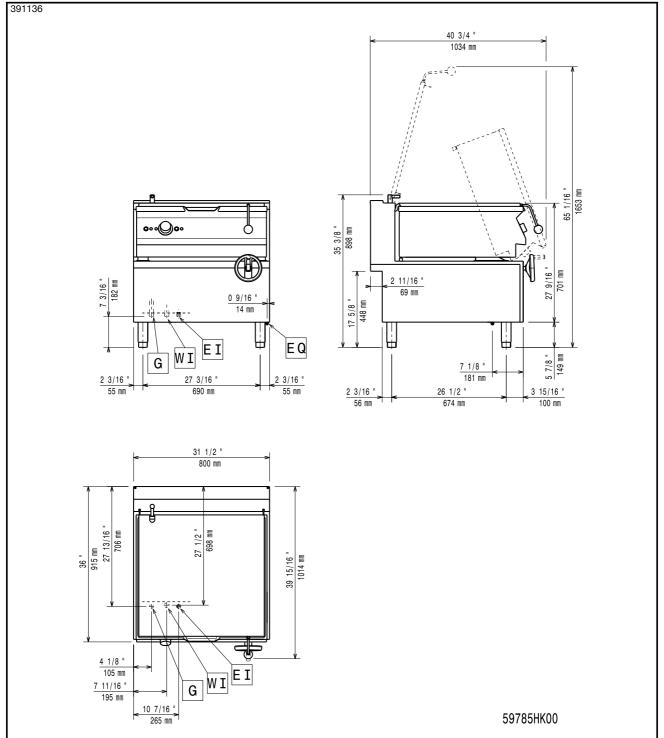




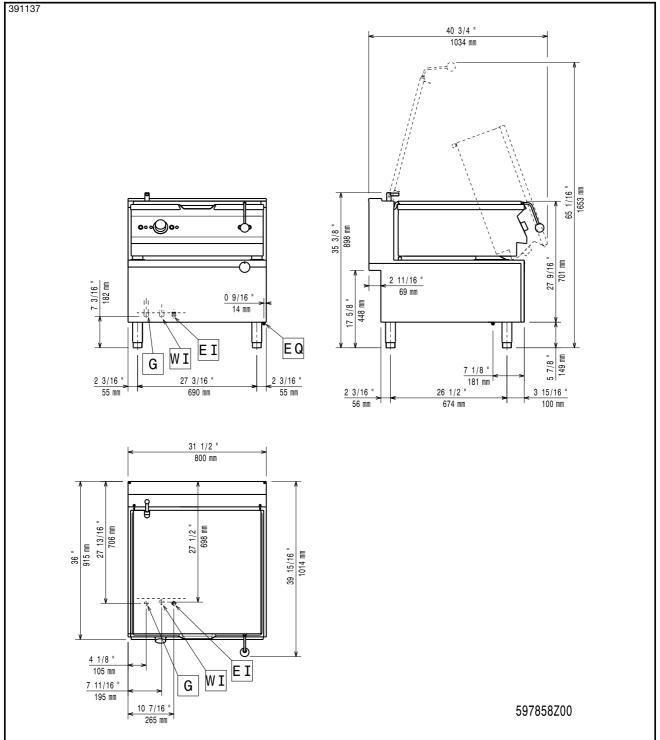
Subject to change without notice

	E9BRGHDOF0 391136	E9BRGHDOFM 391137
TECHNICAL DATA		
Power supply	Gas	Gas/Electric
External dimensions - mm		
width	800	800
depth	930	930
height	850	850
Height adjustment-inch (-/+)	2 "	2 "
Cooking surface		
material	Duomat	Duomat
Thermostatic valve		•
Temperature limiter	•	•
Maximum Well Capacity -It	80	80
Control Knob	Electrical thermostat; Energy regulator; Power on	Electrical thermostat; Energy regulator; Power on
Working temperature - min/max - °C	120, 300	120, 300
Power - kW		·
gas	21	21
installed-electric	0.25	0.25
Net weight - kg.	150	150
Supply voltage	230 V, 1N, 50/60	230 V, 1N, 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 800MM	206304	206304
DRAUGHT DIVERTER WITH 150 MM DIAMETER	206132	206132
FLANGED FEET KIT	206136	206136
FLUE CONDENSER FOR 1 MODULE DIAM.150MM	206246	206246
FRONTAL KICKING STRIP 1000 MM	206177	206177
FRONTAL KICKING STRIP 1200 MM	206178	206178
FRONTAL KICKING STRIP 1600 MM	206179	206179
FRONTAL KICKING STRIP 800 MM	206176	206176
MATCHING RING FOR FLUE CONDENSER 150DIAM	206133	206133
PRESSURE REGULATOR FOR GAS UNITS	927225	927225





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LEGEND	
CWI - Cold water inlet	3/4"
El - Electrical connection	230 V, 1N, 50/60
G - Gas connection	1/2"



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