

900XP

100lt Gas 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 gas braising pans.



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 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

- 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.
- 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.

- 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.



Electrolux

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EASY ON THE ENVIRONMENT

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

	E9BRGJMPF0 391138	E9BRGJMPPM 391139
TECHNICAL DATA		
Power supply	Gas	Gas
External dimensions - mm		
width	1000	1000
depth	930	930
height	850	850
height adjustment	50	50
Cooking surface		
material	Mild Steel	Mild Steel
Thermostatic valve	●	
Temperature limiter	●	●
Maximum Well Capacity -lt	100	100
Working temperature - min/max - °C	120, 300	120, 300
Power - kW		
gas	27	27
Power - kW		
installed-electric	0.25	0.25
Net weight - kg.	180	180
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 1000MM	206305	206305
DRAUGHT DIVERTER WITH 150 MM DIAMETER	206132	206132
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
MATCHING RING FOR FLUE CONDENSER 150DIAM	206133	206133
PRESSURE REGULATOR FOR GAS UNITS	927225	927225

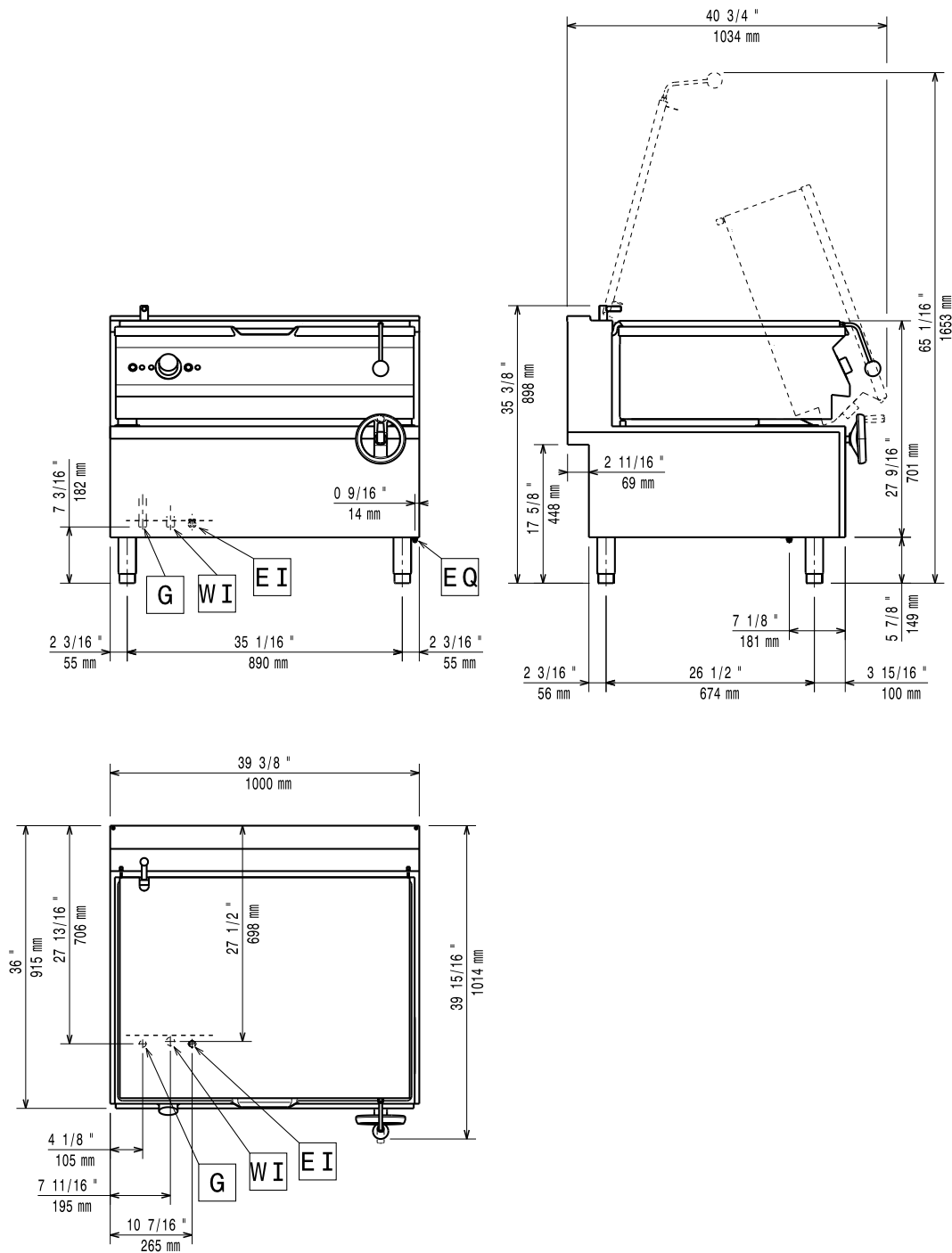
CIMB010

2012-07-26

Subject to change without notice

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391138



LEGEND	E9BRGJMPF0
	391138
	3/4"
	230 V, 1N, 50/60
CWI - Cold water inlet	
EI - Electrical connection	
G - Gas connection	1/2"

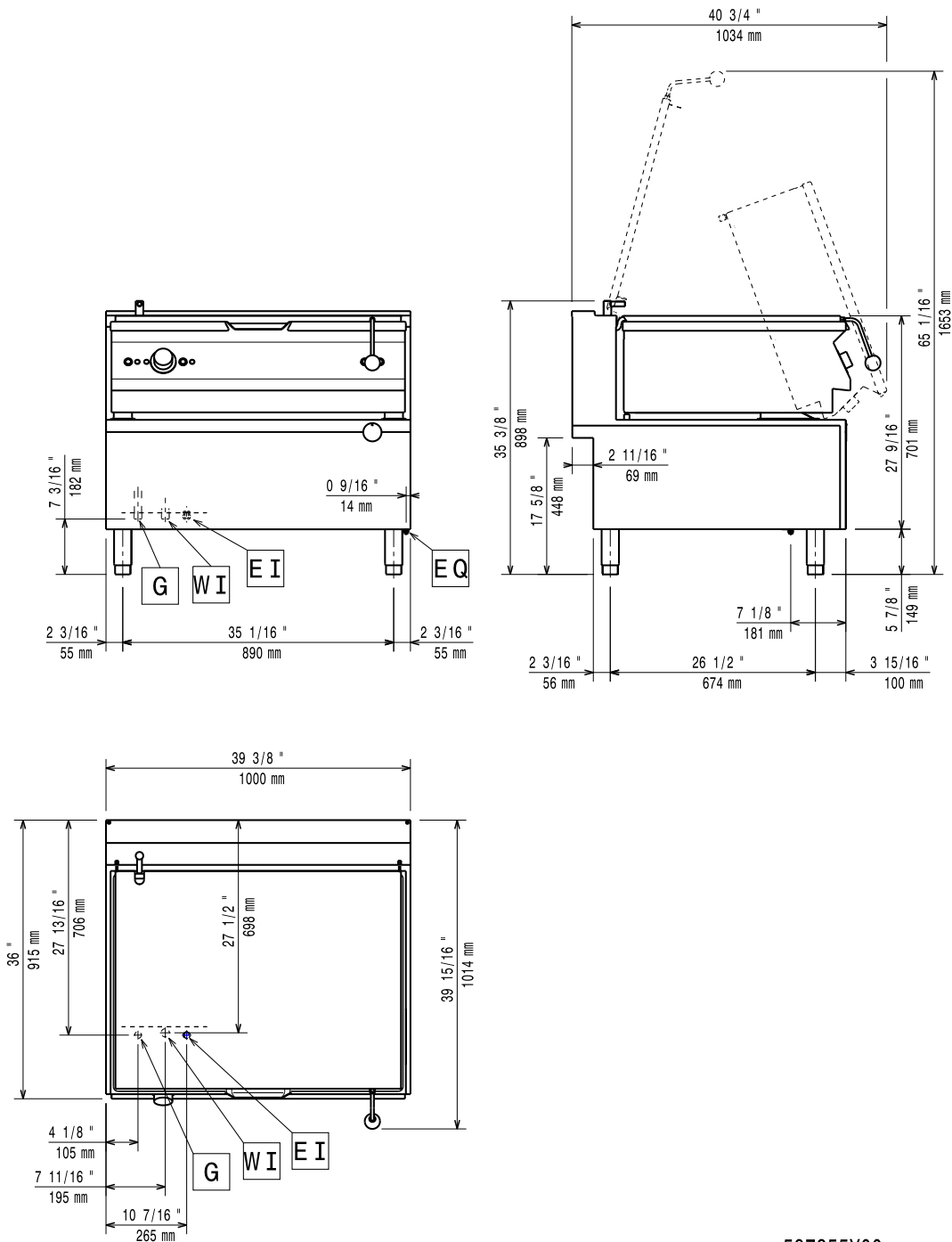
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**900XP
100lt Gas Braising Pans**

391139



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