Multifunctional cookers

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 multifunctional cookers in both electric and gas version.



391142

EASY TO INSTALL

- Main connections can be accessed via the bottom of the unit
- Access to all components from the front.
- Provided with a service duct to facilitate installations and can be mounted on feet or castors.

EASY TO CLEAN

- The stainless steel well features rounded corners and is seamlessly welded to the worktop of the appliance for fast, safe and easy
- One piece pressed worktop in 2 mm stainless steel with smooth, rounded corners.
- Exterior panels in stainless steel with Scotch Brite finish.

- All models have right-angled, laser cut side edges to allow flush-fitting joins between units eliminating gaps and possible dirt traps.
- Feet in stainless steel are adjustable up to 50 mm in height.

EASY TO USE

- The freestanding multifunctional cooker is a multi-purpose cooking appliance that may be used for shallow frying, cooking liquids or even as a bain marie. The unit may be used for sauteing, poaching, steaming, simmering, stewing, braising, boiling and preparing white sauces.
- The bottom of the base is compound made by a 3 mm layer

- of 316 AISI stainless steel on top of a 12 mm layer of mild steel. The mild steel guarantees resistance to high temperatures as well as the even spread of temperature throughout the entire cooking surface, while the 316 AISI stainless steel is ideal for protecting the appliance against corrosion.
- Temperature can be set from 100°C to 250°C for gas model and from 120°C to 300°C for the electric model. Short heat-up time of the empty pan.
- The gas model is equipped with burners having a double flame line to guarantee a uniform heat spread.
- Thermostatic gas valve with piezo ignition in gas models.







- Incoloy armoured heating elements in electric models positioned beneath the cooking surface guarantee uniform heat distribution.
- Electric models equipped with thermostatic control and energy regulator which allows the most precise cooking control and greatly reduces the fluctuation of energy around the set temperature.
- Accessories kit included: stopper, scraper for smooth plate and draining pipe for an easy food collection.

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.

installed-electric

Net weight - kg.

Supply voltage

	E9MFGHDIO0 391142	E9MFEHDIO0 391151	
TECHNICAL DATA			
Power supply	Gas	Electric	
External dimensions - mm			

width	800	800
depth	930	930
height	850	850
height adjustment	50	50
Thermostatic valve	•	
Temperature limiter	•	•
Control Knob	Pilot flame ignition; Thermostatic gas valve	Electrical thermostat; Energy regulator
Power - kW		
gas	14	
Power - kW		

10

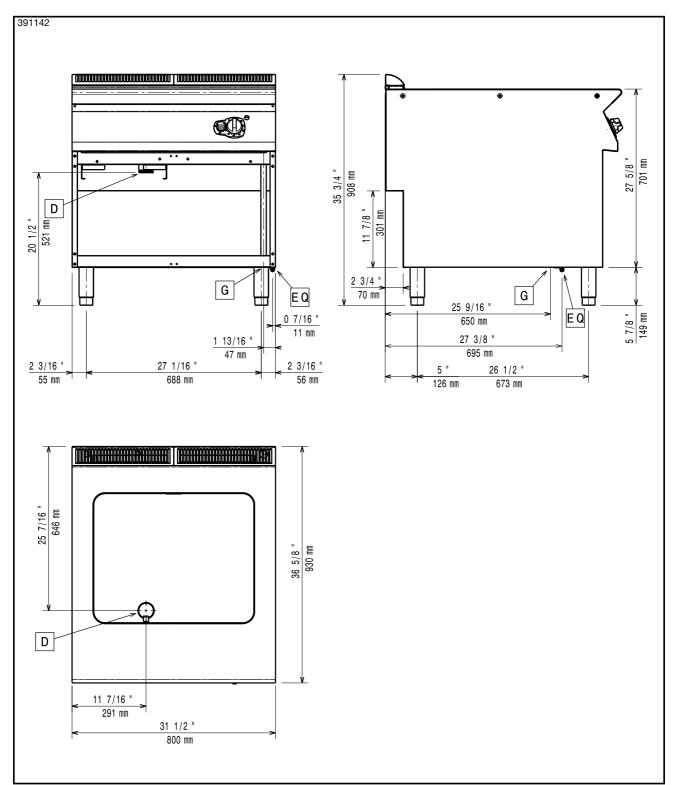
115 400 V, 3N, 50/60

115

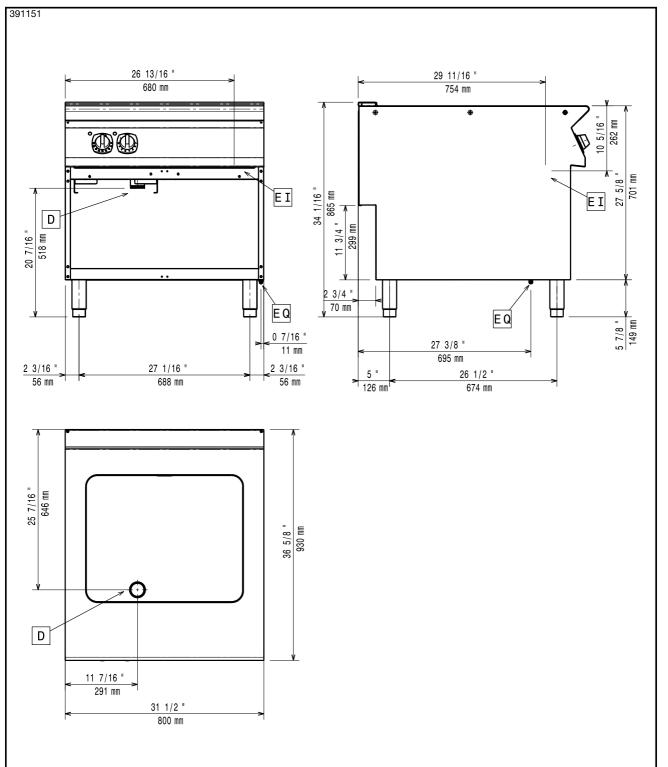
Subject to change without notice

	E9MFGHDIO0 391142	E9MFEHDIO0 391151
INCLUDED ACCESSORIES		
SCRAPER FOR SMOOTH PLATE FRY TOP	1	1
ACCESSORIES		
2 PANELS FOR SERVICE DUCT (BACK TO BACK)	206202	206202
2 PANELS FOR SERVICE DUCT (SINGLE INST.)	206181	206181
2 SIDE COVERING PANELS H=700 D=900-ELUX	216134	216134
2 SIDE KICKING STRIPS - 900 LINE	206180	206180
2 SIDE KICKING STRIPS-CONCRETE INST-900	206157	206157
4 FEET FOR CONCRETE INSTALLATION	206210	206210
CENTRAL SUPPORT FOR 800MM/1200MM CUPB.	206245	206245
CHIMNEY UPSTAND 800MM	206304	206304
DOOR FOR OPEN BASE CUPBOARD-ELUX	206350	206350
DRAUGHT DIVERTER WITH 150 MM DIAMETER	206132	
FLANGED FEET KIT	206136	206136
FLUE CONDENSER FOR 1 MODULE DIAM.150MM	206246	
FRONT.KICK.STRIP F.CONCRETE INST.1000 MM	206150	206150
FRONT.KICK.STRIP F.CONCRETE INST.1200 MM	206151	206151
FRONT.KICK.STRIP F.CONCRETE INST.1600 MM	206152	206152
FRONT.KICK.STRIP F.CONCRETE INST.800 MM	206148	206148
FRONTAL HANDRAIL 1200 MM	216049	216049
FRONTAL HANDRAIL 1600 MM	216050	216050
FRONTAL HANDRAIL 800 MM	216047	216047
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
JUNCTION SEALING KIT	206086	206086
LARGE HANDRAIL(PORTIONING SHELF)400 MM	216185	216185
LARGE HANDRAIL(PORTIONING SHELF)800 MM	216186	216186
MATCHING RING FOR FLUE CONDENSER 150DIAM	206133	
PRESSURE REGULATOR FOR GAS UNITS	927225	
SCRAPER FOR SMOOTH PLATE FRY TOP	164255	164255
SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE	216044	216044
WATER COLUMN WITH SWIVEL ARM	206289	206289





	E9MFGHDIO0 391142
LEGEND	
G - Gas connection	1/2"



	E9MFEHDIO0 391151
LEGEND	
El - Electrical connection	400 V, 3N, 50/60