Electrolux

Modular Cooking Range Line 900XP Electric Bratt Pan 100lt with Duomat bottom

ITEM #

MODEL #

NAME #

SIS #

AIA #



391149 (E9BREJDPF0) 100-lt electric tilting braising pan with Duomat cooking surface, thermostatic control

Short Form Specification

Item No.

Infrared heating elements positioned below the cooking surface. Duomat cooking surface for roasting, browning, stewing, preparation of sauces, sautéing, boiling and braising. Can be installed on cantilever systems. Includes mechanism to manually tilt the pan and double-skinned lid in stainless steel. Cooking temperature can be set through thermostat and the energy input through an energy regulator. Exterior panels of unit in stainless steel with Scotch Brite finish. Right-angled side edges to allow flush-fitting junction between units.

APPROVAL:

Main Features

- Bratt pan ideal for sautéing, poaching, steaming, boiling, stewing and damp cooking.
- Duomat cooking surface allows to perform wet and dry cooking alternatively.
- Double-skin well and lid to reduce heat dispersion.
- Infrared heating elements mounted below the cooking surface.
- Lid is double-lined, insulated in 20/10 Stainless steel.
- IPX5 water resistance certification.
- Actual cooking temperature setting through adjustable thermostat.
- Working temperature can be set from 120 °C to 300 °C.
- Energy input controlled by energy regulator.
- Heat-insulated: limited heat radiation and low energy consumption.
- Manual tilting mechanism to facilitate pan emptying.
- Smooth large surfaces, easy access for cleaning.
- The special design of the control knob system guarantees against water infiltration.

Construction

- Cooking surface with Duomat bottom: a 10 mm-thick alloy obtained from the combination of 2 different stainless steels for better thermal stability and corrosion resistance.
- All pan internal surfaces round and polished for better hygiene.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Usable capacity of the well 85 liters.

Optional Accessories

- Flanged feet kit PNC 206136 ❑
- Frontal kicking strip for concrete installation, 1000mm PNC 206150 ❑
- Frontal kicking strip for concrete installation, 1200mm PNC 206151 ❑
- Frontal kicking strip for concrete installation, 1600mm PNC 206152 ❑

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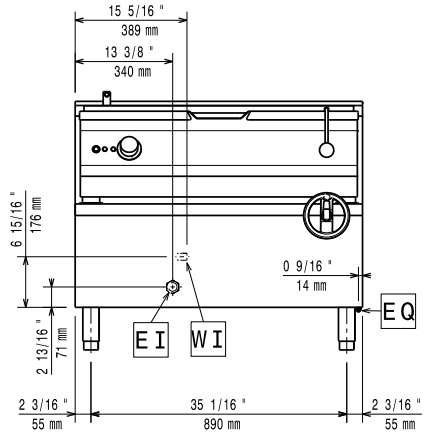
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- Frontal kicking strip, 1000mm (not for refr-freezer base) PNC 206177 ❑
- Frontal kicking strip, 1200mm (not for refr-freezer base) PNC 206178 ❑
- Frontal kicking strip, 1600mm (not for refr-freezer base) PNC 206179 ❑
- Pair of side kicking strips (not for refr-freezer base) PNC 206180 ❑
- 2 panels for service duct for single installation PNC 206181 ❑
- 2 panels for service duct for back to back installation PNC 206202 ❑
- 4 feet for concrete installation PNC 206210 ❑
- CHIMNEY UPSTAND 1000MM PNC 206305 ❑
- Rear paneling - 1000mm (700/900) PNC 206375 ❑
- Rear paneling - 1200mm (700/900) PNC 206376 ❑
- Trolley with lifting & removable tank PNC 922403 ❑

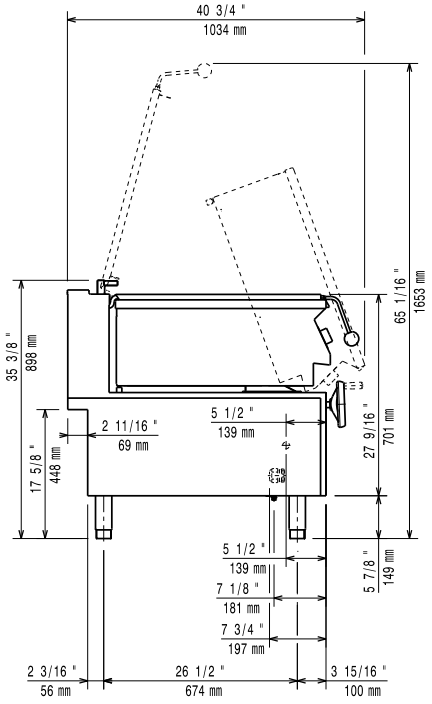
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Front

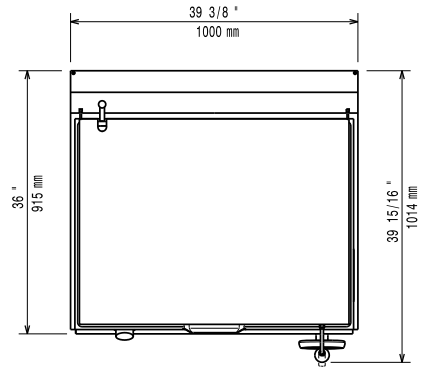


Side



CWI1 = **Cold Water inlet**
EI = **Electrical connection**

Top



Electric

Supply voltage:	
391149 (E9BREJDPF0)	380-400 V/3N ph/50/60 Hz
Total Watts:	17 kW

Key Information

Cooking Surface Depth:	565 mm
Cooking Surface Width:	880 mm
Cooking Well Height:	130 mm
Well Capacity, Max:	100 lt
Working Temperature MIN:	120 °C
Working Temperature MAX:	300 °C
Net weight:	148.75 kg
Shipping weight:	175 kg
Shipping height:	1070 mm
Shipping width:	1020 mm
Shipping depth:	1070 mm
Shipping volume:	1.17 m³

No clearance needed on rear sides of unit if wall is of non combustible type. If wall is combustible, minimum 50 mm wall clearance should be maintained.

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