

### **Modular Cooking Range Line** 900XP Electric Bratt Pan 80lt with mild steel bottom, auto tilting

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



391144 (E9BREHMOFM)

80-It electric automatic tilling braising pan with mild steel cooking surface, thermostatic control

## **Short Form Specification**

#### Item No.

Infrared heating elements positioned under the cooking surface. Polished mild steel plated cooking surface for roasting, browning, stewing, preparation of sauces, sautéing, boiling and braising. To be installed on stainless steel feet with height adjustment up to 50 mm and can be installed on cantilever systems. Installation on wheels is not available. Includes mechanism to automatically 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.

#### Main Features

- 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 through adjustable thermostat.
- Working temperature can be set from 120° C to 300 °C.
- Energy input controlled regulator.
- Heat-insulated: limited heat radiation and low energy consumption.
- Automatic tilting mechanism to facilitate pan emplying.
- Large stainless steel tap.
- Smooth large surfaces, easy access for cleaning.
- The special design of the control knob system guarantees against water infiltration.
- Unit to be mounted on stainless steel feet with height adjustment up to 50 mm. Unit can be easily mounted on cantilever systems.

#### Construction

- Cooking surface in mild steel for sautéing, poaching, steaming, boiling, stewing and regular frying.
- 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 66 liters.

# Optional Accessories

<ul> <li>Flanged feet kit</li> </ul>	PNC
· ·	206136 🗖
• Frontal kicking strip for concrete	PNC
installation, 8Ŏ0mm	206148 🗖
• Frontal kicking strip for concrete	PNC
installation, 1000mm	206150 🗆
• Frontal kicking strip for concrete	PNC

installation, 1200mm 206151

APPROVAL:

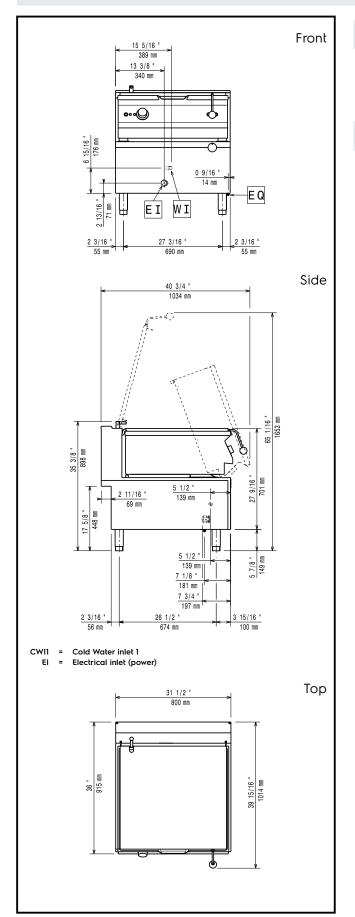


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<ul> <li>Frontal kicking strip for concrete installation, 1600mm</li> </ul>	PNC	206152
<ul> <li>Frontal kicking strip, 800mm (not for refr-freezer base)</li> </ul>	PNC	206176
<ul> <li>Frontal kicking strip, 1000mm (not fo refr-freezer base)</li> </ul>	r PNC	206177
<ul> <li>Frontal kicking strip, 1200mm (not fo refr-freezer base)</li> </ul>	PNC	206178
<ul> <li>Frontal kicking strip, 1600mm (not fo refr-freezer base)</li> </ul>	r PNC	206179
<ul> <li>Pair of side kicking strips (not for refr-freezer base)</li> </ul>	PNC	206180
<ul> <li>2 panels for service duct for single installation</li> </ul>	PNC	206181
<ul> <li>2 panels for service duct for back to back installation</li> </ul>	PNC	206202
<ul> <li>Kit 4 feet for concrete installation (not for 900 line free standing grill)</li> </ul>	PNC	206210
• Chimney upstand, 800mm	PNC	206304
• Rear paneling - 800mm (700/900)	PNC	206374
• Rear paneling - 1000mm (700/900)	PNC	206375
• Rear paneling - 1200mm (700/900)	PNC	206376
<ul> <li>Trolley with lifting &amp; removable tank</li> </ul>	PNC	922403



### Modular Cooking Range Line 900XP Electric Bratt Pan 80It with mild steel bottom, auto tilting



#### **Electric**

Supply voltage:

**391144 (E9BREHMOFM)** 380-400 V/3N ph/50/60 Hz

Total Watts: 13

380-400V 3N~ 50/60Hz

Predisposed for: 11.7-13kW

### **Key Information:**

Cooking Surface Depth: 565 mm Cooking Surface Width: 680 mm Cooking Well Height: 130 mm Well Capacity, Max: 80 It Working Temperature MIN: 120 °C Working Temperature MAX: 300 °C Shipping weight: 170 kg Shipping height: 1040 mm Shipping width: 1020 mm 860 mm Shipping depth: 0.91 m<sup>3</sup> Shipping volume:

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.