

## Modular Cooking Range Line 900XP Electric Cylindrical Boiling Pan 100lt automatic refill

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_


**391119 (E9BSEHIPFR)**

100-lt electric Boiling Pan with pressure switch, indirect heating, with automatic double-jacket refill

### Short Form Specification

**Item No.** \_\_\_\_\_

To be installed on cantilever systems but also incorporates fixing points for bridging. Incoloy armoured elements with safety thermostat positioned in the jacket cavity base. Automatic water refill through electrovalve. Exterior panels of unit in stainless steel with Scotch Brite finish. Double jacketed lid made in 2mm thick AISI 316 stainless steel. Pressed well with rounded edges manufactured from AISI 316 stainless steel. Right-angled side edges to allow flush-fitting junction between units. Includes safety valve to control working pressure. Temperature limiter for power regulation allowing precise temperature cooking.

### Main Features

- Round kettle is suitable to cook, sauté or poach all kinds of produce.
- Produce is uniformly heated in the base and side walls of the kettle by an indirect heating system that uses integrally generated saturated steam at a temperature of 110° C in the jacket.
- Incoloy armoured elements with safety thermostat positioned in the jacket cavity base.
- External valve allows to manually evacuate excess air accumulated in the jacket during heating phase.
- Appliance is IPX5 water resistance certified.
- Manometer allows to correctly control the functioning of the pan.
- Energy regulation through a control knob.
- Safety thermostat protects against low water level.
- Safety valve avoids overpressure of the steam in the jacket.
- No overshooting of cooking temperatures, fast reaction.
- Large capacity food tap enables safe and effortless discharging of contents.
- Firmly fitting cover to reduce cooking time and save energy costs.
- Ergonomic: the depth of the vessel facilitates stirring the food, also the most delicate food.
- Discharge tube and tap are very easy to clean from outside.
- Closed heating system - no waste of energy.
- Solenoid valve automatically refills vessel with water.
- Smooth large surfaces, easy access for cleaning.
- Pressure switch control monitors energy and water consumption.
- The special design of the control knob system guarantees against water infiltration.
- Minimum load for correct functioning is 20 liters.

### Construction

- Kettle shall be double jacketed including high quality thermal insulation of the pan, saving energy and keeping ambient temperature low.
- Pressed cooking vessel and double jacket in 316 AISI Stainless steel.
- 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.

### Included Accessories

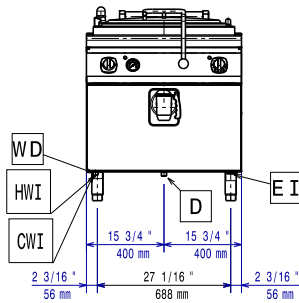
- 1 of Water additive against corrosion for indirect boiling pans PNC  
927222

### Optional Accessories

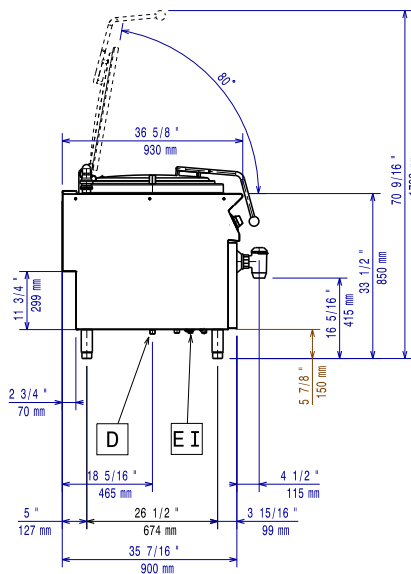
**APPROVAL:** \_\_\_\_\_

- Junction sealing kit PNC 206086
- Kit 4 wheels - 2 swivelling with brake PNC 206135  
 - it is mandatory to install Base   
 support and wheels
- Flanged feet kit PNC 206136
- Frontal kicking strip for concrete PNC 206148  
 installation, 800mm
- Frontal kicking strip for concrete PNC 206150  
 installation, 1000mm
- Frontal kicking strip for concrete PNC 206151  
 installation, 1200mm
- Frontal kicking strip for concrete PNC 206152  
 installation, 1600mm
- Frontal kicking strip, 800mm (not for PNC 206176  
 refr-freezer base)
- Frontal kicking strip, 1000mm (not for PNC 206177  
 refr-freezer base)
- Frontal kicking strip, 1200mm (not for PNC 206178  
 refr-freezer base)
- Frontal kicking strip, 1600mm (not for PNC 206179  
 refr-freezer base)
- Pair of side kicking strips (not for PNC 206180  
 refr-freezer base)
- 2 panels for service duct for single PNC 206181  
 installation
- 2 panels for service duct for back to PNC 206202  
 back installation
- Kit 4 feet for concrete installation PNC 206210  
 (not for 900 line free standing grill)
- Kit for automatic depressuring of the PNC 206279  
 double jacket for 100/150 lt indirect   
 and autoclave boiling pans
- Chimney upstand, 800mm PNC 206304
- Base support for feet or wheels - PNC 206367  
 800mm (700/900)
- Base support for feet or wheels - PNC 206368  
 1200mm (700/900)
- Base support for feet or wheels - PNC 206369  
 1600mm (700/900)
- Base support for feet or wheels - PNC 206370  
 2000mm (700/900)
- Rear paneling - 800mm (700/900) PNC 206374
- Rear paneling - 1000mm (700/900) PNC 206375
- Rear paneling - 1200mm (700/900) PNC 206376
- 2 side covering panels for free PNC 216134  
 standing appliances
- Filter for total demineralization PNC 864367
- Trolley with lifting & removable tank PNC 922403
- 2-section universal basket for 100lt PNC 925018  
 boiling pans
- Water additive against corrosion for PNC 927222  
 indirect boiling pans

Front

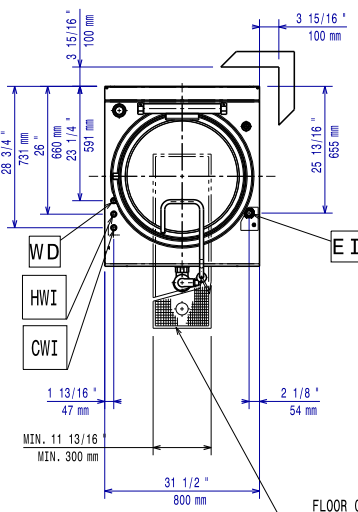


Side



- CWI = Cold Water inlet 1 (cleaning)
- D = Drain
- EI = Electrical inlet (power)
- HWI = Hot water inlet

Top



### Electric

Supply voltage:	391119 (E9BSEHIPFR)	380-400 V/3N ph/50/60 Hz
Total Watts:		21.5 kW
Predisposed for:		380-400V 3N- 50/60Hz
		19,5-21,5kW

### Key Information:

Pan useful capacity:	98 lt
Vessel (round) diameter:	600 mm
Net weight:	135 kg
Shipping weight:	125 kg
Shipping height:	1240 mm
Shipping width:	1120 mm
Shipping depth:	870 mm
Shipping volume:	1.21 m <sup>3</sup>

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.

Certification group: N9PIE