

Modular Cooking Range Line 900XP Gas Cylindrical Boiling Pan 100lt indirect heat

ITEM #		
MODEL #		
		_
NAME #		
SIS #		
AIA #		



391100 (E9BSGHIPF0)

100-It gas Boiling Pan with pressure switch, indirect heating

Short Form Specification

Item No.

Suitable for natural gas or LPG. To be installed on cantilever systems but also incorporates fixing points for bridging. Robust burners in stainless steel with flame failure device and protected pilot light. Exterior panels 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.
- 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.
- 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.
- Solenoid valve to refill with hot and cold water.
- Smooth large surfaces, easy access for cleaning.
- The special design of the control knob system guarantees against water infiltration.
- Minimum load for correct funtioning is 20 liters.

Construction

- Pressed cooking vessel and double jacket in 316 AISI Stainless steel.
- Robust burners in stainless steel with flame failure device, protected pilot light and optimized combustion.
- All exterior panels in Stainless Steel with Scotch Brite finishina.
- 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.

Sustainability



- Kettle shall be double jacketed including high quality thermal insulation of the pan, saving energy and keeping ambient temperature low.
- Firmly fitting cover to reduce cooking time and save energy costs.
- Closed heating system no waste of energy.
- Pressure switch control monitors energy and water consumption.







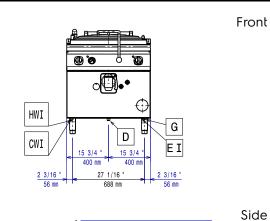
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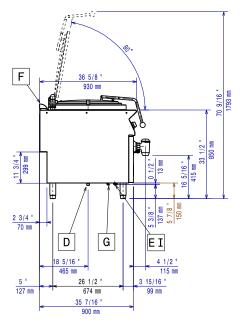
Included Accessories				NC 206375 NC 206376	
 1 of Water additive against corrosion for indirect boiling pans 	PNC 927222		•	NC 206400	
Optional Accessories				NC 206463	
 Junction sealing kit 	PNC 206086		boiling pans2 side covering panels for free	NC 216134	Г
 Draught diverter, 150 mm diameter 	PNC 206132		standing appliances	10154	٠
 Matching ring for flue condenser, 150 mm diameter 	PNC 206133		• Trolley with lifting & removable tank PN		
Kit 4 wheels - 2 swivelling with	PNC 206135			NC 925018	
brake - it is mandatory to install			boiling pansMeasuring rod for 100 I Boiling Pan PN	NC 927001	Г
Base support and wheels	DNC 204174		Water additive against corrosion for PN		
Flanged feet kit Frontal kicking strip for concrete	PNC 206136 PNC 206148		indirect boiling pans	(0 /2/222	•
 Frontal kicking strip for concrete installation, 800mm 	FINC 200146	_	• Pressure regulator for gas units PN	NC 927225	
 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				
 Frontal kicking strip, 800mm (not for refr-freezer base) 					
 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 					
 Kit 4 feet for concrete installation (not for 900 line free standing grill) 	PNC 206210				
 Flue condenser for 1 module, 150 mm diameter 	PNC 206246				
 Kit for automatic depressuring of the double jacket for 100/150 It indirect and autoclave boiling pans 	PNC 206279				
Chimney upstand, 800mm	PNC 206304				
 Base support for feet or wheels - 800mm (700/900) 	PNC 206367				
 Base support for feet or wheels - 1200mm (700/900) 	PNC 206368				
 Base support for feet or wheels - 1600mm (700/900) 	PNC 206369				
 Base support for feet or wheels - 2000mm (700/900) 	PNC 206370				
• Rear paneling - 800mm (700/900)	PNC 206374				





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CWI1 = Cold Water inlet 1 (cleaning)

D = Drain

EI = Electrical inlet (power)
G = Gas connection

HWI = Hot water inlet

Electric

Supply voltage:

391100 (E9BSGHIPF0) 220-230 V/1 ph/50 Hz

Total Watts: 0.1 kW

Gas

Gas Power: 21 kW

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG; Natural Gas

Gas Inlet: 1/2"

Key Information:

Pan useful capacity: 98 It Vessel (round) diameter: 600 mm Net weight: 135 kg Shipping weight: 132 kg Shipping height: 1210 mm Shipping width: 1110 mm Shipping depth: 860 mm Shipping volume: 1.16 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.

Certification group: N9PIC

