



**Electrolux**  
PROFESSIONAL

## Modular Cooking Range Line 900XP 4-Eco Burner Gas Range 10 kW on Gas Oven

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

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

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

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

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



391642 (E9AARABBME)

\* NOT TRANSLATED \*

### Main Features

- Unit to be mounted on stainless steel feet with height adjustment up to 50 mm. Unit can be easily mounted on cantilever systems.
- Four 10 kW high efficiency burners are equipped with continuous power regulation from 2.2 kW to 10 kW.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- Large sized pan support in cast iron (stainless steel as option) with long center fins to allow the use of the largest down to the smallest pans.
- Burners with optimized combustion.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Protected pilot light.
- Base compartment consists of a gas heated standard oven with stainless steel burners and self stabilizing flame positioned beneath the base plate. Oven chamber to have 3 levels of runners to accommodate 2/1 GN shelves (2 steam pans) and ribbed cast iron base plate.
- Oven thermostat adjustable from 120 °C to 280 °C.
- 40 mm thick oven door for heat insulation.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Control knobs provide smooth, continuous rotation from min to max power level.

### Construction

- Unit is 930 mm deep to give a larger working surface area.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- AISI 304 stainless steel worktop, 2mm thick.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.

### Sustainability



- Model is supplied with EcoFlame pan detection system, which reduces energy consumption - up to 20%\* in gas savings - and unnecessary heat dispersion in the kitchen. (\* based on internal tests performed by professional chefs in comparison vs correspondent model without EcoFlame).

### Included Accessories

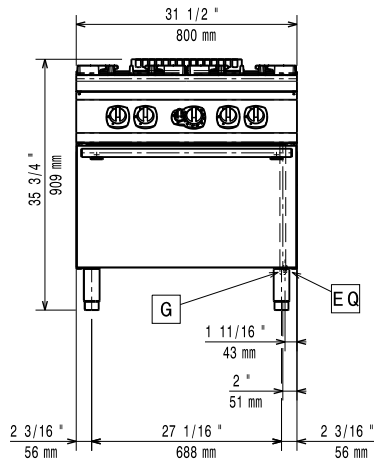
- 1 of GN2/1 chrome grid for static oven PNC 164250

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

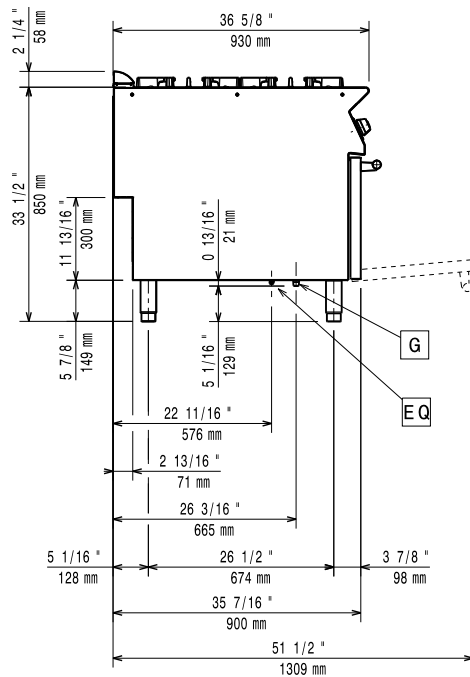


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Front

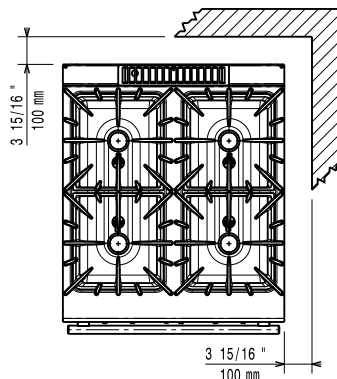


Side



G = Gas connection

Top



### Gas

Gas Power:	48.5 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG; Natural Gas
Gas Inlet:	1/2"

### Key Information:

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted.

**Oven working Temperature:** 120 °C MIN; 280 °C MAX

**Oven Cavity Dimensions (width):** 575 mm

**Oven Cavity Dimensions (height):** 300 mm

**Oven Cavity Dimensions (depth):** 700 mm

**External dimensions, Width:** 800 mm

**External dimensions, Depth:** 930 mm

**External dimensions, Height:** 850 mm

**Net weight:** 119 kg

**Shipping weight:** 137 kg

**Shipping height:** 1090 mm

**Shipping width:** 1020 mm

**Shipping depth:** 870 mm

**Shipping volume:** 0.97 m<sup>3</sup>

**Front Burners Power:** ISO 9001; ISO 14001 - ISO 9001; ISO 14001 kW

**Back Burners Power:** 10 - 10 kW

**Certification group:** N9CG

**Back Burners Dimension - mm** Ø 100 Ø 100

**Front Burners Dimension - mm** Ø 100 Ø 100