



## 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.
- 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.

### 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)

### Included Accessories

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

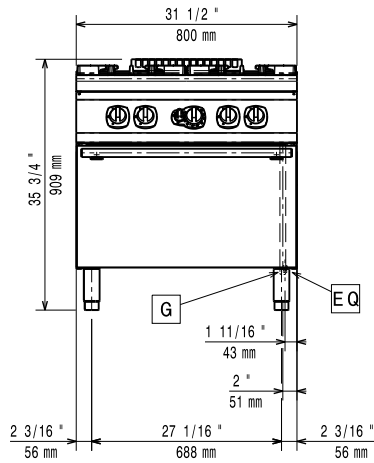
### Optional Accessories

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

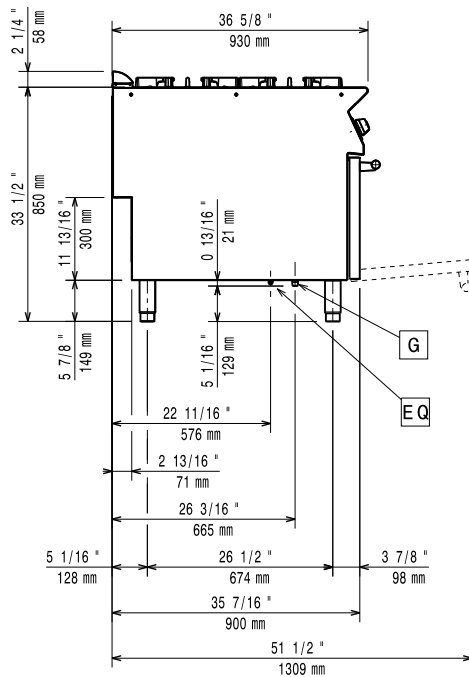


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Front

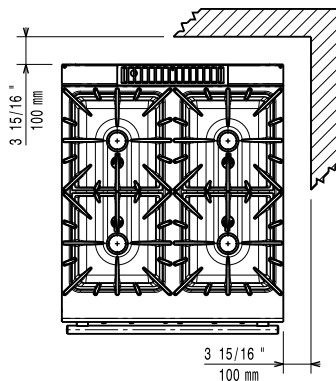


Side



G = Gas connection

Top



### Gas

<b>Gas Power:</b>	48.5 kW
<b>Standard gas delivery:</b>	Natural Gas G20 (20mbar)
<b>Gas Type Option:</b>	LPG; Natural Gas
<b>Gas Inlet:</b>	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.

<b>Oven working Temperature:</b>	120 °C MIN; 280 °C MAX
<b>Oven Cavity Dimensions (width):</b>	575 mm
<b>Oven Cavity Dimensions (height):</b>	300 mm
<b>Oven Cavity Dimensions (depth):</b>	700 mm
<b>External dimensions, Width:</b>	800 mm
<b>External dimensions, Depth:</b>	930 mm
<b>External dimensions, Height:</b>	850 mm
<b>Net weight:</b>	119 kg
<b>Shipping weight:</b>	142 kg
<b>Shipping height:</b>	1090 mm
<b>Shipping width:</b>	1020 mm
<b>Shipping depth:</b>	870 mm
<b>Shipping volume:</b>	0.97 m <sup>3</sup>

<b>Front Burners Power:</b>	ISO 9001; ISO 14001 - ISO 9001; ISO 14001 kW
<b>Back Burners Power:</b>	10 - 10 kW
<b>Certification group:</b>	N9CG
<b>Back Burners Dimension - mm</b>	Ø 100 Ø 100
<b>Front Burners Dimension - mm</b>	Ø 100 Ø 100