



Electrolux
PROFESSIONAL

Modular Cooking Range Line 900XP Half Module Gas Fry Top, Smooth Polished Chrome Plate

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391053 (E9FTGDCS00)

Half module gas fry top with
smooth sloped chromed
plate, thermostatic control

Short Form Specification

Item No. _____

Smooth cooking surface in chromium-plated mild steel. 10 kW gas powered burners with thermostatic valve and self stabilizing flame. To be installed on open base installations, bridging supports or cantilever systems. Removable drawer below the cooking surface for the collection of grease and fat. Body and work top of unit entirely in stainless steel with Scotch Brite finish. Extra strength work top in heavy duty 2 mm stainless steel. Right-angled side edges to allow flush-fitting junction between units.

Main Features

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Large drain hole on cooking surface permits the draining of fat into large 1 liter collector placed under the cooking surface.
- Safety thermostat with temperature markings for additional safety.
- Stainless steel high splash guards on the rear and sides of cooking surface. Splash guards can be easily removed for cleaning and are dishwasher-safe.
- Piezo spark ignition with thermostatic valve for added safety.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Temperature range from 90° up to 270°C.
- Cooking surface 15mm thick polished chrome for optimum grilling results and ease of use.
- Polished chromium surface avoids the mixing of flavors when passing from one type of food to another.
- Suitable for countertop installation.

Construction

- Cooking surface completely smooth.
- 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.

Included Accessories

- 1 of Scraper for smooth plate fry tops PNC 164255

Optional Accessories

- Scraper for smooth plate fry tops PNC 164255 ☐
- Junction sealing kit PNC 206086 ☐
- Draught diverter PNC 206126 ☐
- Matching ring for flue condenser PNC 206127 ☐
- Support for bridge type system, 800mm PNC 206137 ☐
- Support for bridge type system, 1000mm PNC 206138 ☐
- Support for bridge type system, 1200mm PNC 206139 ☐
- Support for bridge type system, 1400mm PNC 206140 ☐
- Support for bridge type system, 1600mm PNC 206141 ☐

APPROVAL: _____



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|---|------------|--------------------------|
| • Water drain for half module fry tops | PNC 206153 | ☐ |
| • Support for bridge type system, 400mm | PNC 206154 | ☐ |
| • Chimney upstand, 400mm | PNC 206303 | ☐ |
| • BACK HANDRAIL 800 MM - MARINE | PNC 206308 | ☐ |
| • BACK HANDRAIL 1200 MM - MARINE | PNC 206309 | ☐ |
| • Flue condenser for 1/2 module, 120 mm diameter | PNC 206310 | ☐ |
| • Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) | PNC 206346 | ☐ |
| • Base support for feet or wheels - 1600mm (700/900) | PNC 206369 | ☐ |
| • Chimney grid net, 400mm | PNC 206400 | ☐ |
| • - NOT TRANSLATED - | PNC 206455 | ☐ |
| • - NOT TRANSLATED - | PNC 206467 | ☐ |
| • Side handrail-right/left hand | PNC 216044 | ☐ |
| • Frontal handrail 400mm | PNC 216046 | ☐ |
| • Frontal handrail 800mm | PNC 216047 | ☐ |
| • Frontal handrail 1200mm | PNC 216049 | ☐ |
| • Frontal handrail 1600mm | PNC 216050 | ☐ |
| • Large handrail - portioning shelf, 400mm | PNC 216185 | ☐ |
| • Large handrail - portioning shelf, 800mm | PNC 216186 | ☐ |
| • 2 side covering panels for top, d=900mm | PNC 216278 | ☐ |
| • Pressure regulator for gas units | PNC 927225 | ☐ |

Recommended Detergents

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|--------------------|------------|--------------------------|
| • *NOT TRANSLATED* | PNC 0S2292 | ☐ |
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2025.11.10