# Electrolux PROFESSIONAL

## Modular Cooking Range Line 900XP Half Module Gas Grill

ITEM #
MODEL #
NAME #
<u>SIS #</u>
<u>AIA #</u>



in cast iron, easily removable for cleaning. Cast iron grids can be rotated for the grilling of fish or meats. Includes drip tray for the collection of grease and fat. Exterior panels of unit in stainless steel with Scotch Brite finish. Extra strength work top in heavy duty 2 mm stainless steel. Rght-angled side edges to allow flushfitting junction between units.

#### APPROVAL:

# Main Features

- Stainless steel AISI441 burners with self stabilizing flame.
- Burners are protected by deflection trays to prevent fat dripping on them.
- Drip tray to collect residual cooking juices and fat.
- 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.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Energy regulation through a control knob.
- Monoblock structure gives better stability and easier installation.
- The cooking surface is double-sided: one for meat and the other for fish and vegetables.
- The drawer can be filled with water to obtain vapor to cook softener food and to facilitate the cleaning of the drawer.
- The low temperature of the external panels allow to work in safety.
- Removable 2mm thick steel U-shaped grids in AISI 441 stainless steel for fast heating of cooking surface.
- Cooking grids made in highly resistant enameled cast iron for easy cleaning.

### 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.

### **Included Accessories**

• 1 of SCRAPER FOR PNC 206422 FREESTANDING GRILLS

### Optional Accessories

- Junction sealing kit PNC 206086 □
- Draught diverter PNC 206126
- Matching ring for flue condenser PNC 206127
- 4 wheels, 2 swivelling with brake PNC 206135 □ (700/900XP). It is mandatory to install with base supports for feet/wheels.
- Flanged feet kit PNC 206136 🗅
- Frontal kicking strip for concrete PNC 206147 □ installation, 400mm



•	Frontal kicking strip for concrete installation, 800mm	PNC 206148	
•	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	
•	2 SIDE KICKING STRIPS-CONCRETE INST-900	PNC 206157	
•	Frontal kicking strip, 400mm (not for refr-freezer base)	PNC 206175	
•	Frontal kicking strip, 800mm (not for refr-freezer base)	PNC 206176	
•	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	PNC 206202	
	4 feet for concrete installation	PNC 206210	
	Flue condenser for 1 module, 150 mm diameter		
	Water filling tap for 400 mm free standing grills	PNC 206280	
	Chimney upstand, 400mm BACK HANDRAIL 800 MM -	PNC 206303 PNC 206308	
•	MARINE BACK HANDRAIL 1200 MM - MARINE	PNC 206309	
•	Flue condenser for 1/2 module, 120 mm diameter	PNC 206310	
•	Base support for feet or wheels - 400mm (700/900XP)	PNC 206366	
•	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 - 600mm (700/900XP)	PNC 206373	
•	Rear paneling - 800mm (700/900)	PNC 206374	
•	Rear paneling - 1000mm (700/900)	PNC 206375	
•	Rear paneling - 1200mm (700/900)	PNC 206376	
	Stainless steel grid for free standing grills (900XP)	PNC 206408	
•	Stainless steel grid with drainage channels for free standing V-shaped grills (900XP)	PNC 206409	
•	Scraper for grids with drainage channels - top grills	PNC 206421	
•	SCRAPER FOR FREESTANDING GRILLS	PNC 206422	
•	BASE SUPPORT FOR FEET/WHEELS	PNC 206431	
•	- NOT TRANSLATED -	PNC 206462	

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.



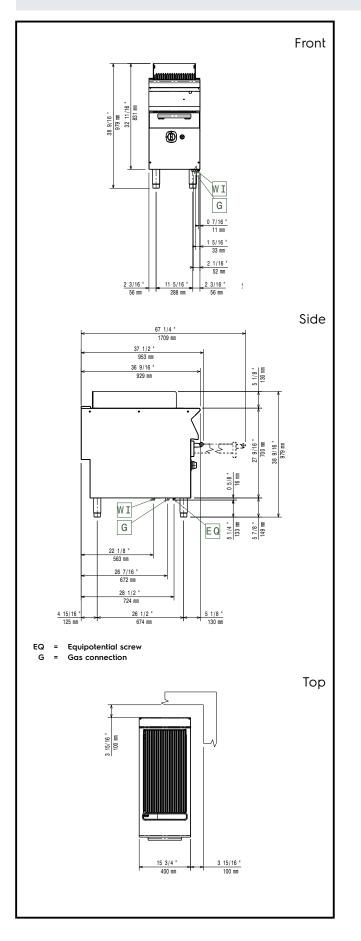
<ul> <li>Side handrail-right/left hand</li> </ul>	PNC 216044	
<ul> <li>Frontal handrail 400mm</li> </ul>	PNC 216046	
<ul> <li>Frontal handrail 800mm</li> </ul>	PNC 216047	
<ul> <li>Frontal handrail 1200mm</li> </ul>	PNC 216049	
<ul> <li>Frontal handrail 1600mm</li> </ul>	PNC 216050	
<ul> <li>2 side covering panels for free standing appliances</li> </ul>	PNC 216134	
<ul> <li>Large handrail - portioning shelf, 400mm</li> </ul>	PNC 216185	
<ul> <li>Large handrail - portioning shelf, 800mm</li> </ul>	PNC 216186	
<ul> <li>Pressure regulator for gas units</li> </ul>	PNC 927225	



2025.02.14



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#### Gas

Gas Power: 391266 (E9GRGDGCFU)	10 kW Natural Gas G20			
Standard gas delivery: Gas Type Option:	(20mbar) LPG;Natural Gas			
Gas Inlet:	3/4"			
Key Information:				
Cooking surface width:	316 mm			
Cooking surface depth:	640 mm			
External dimensions, Width:	400 mm			
External dimensions, Depth:	930 mm			
External dimensions, Height:	850 mm			
Net weight:	60 kg			
Shipping weight:	72 kg			
Shipping height:	1180 mm			
Shipping width:	480 mm			
Shipping depth:	1020 mm			
Shipping volume:	0.58 m³			
Certification group:	N9GG			
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.

