



Electrolux
PROFESSIONAL

Modular Cooking Range Line 900XP Half Module Gas PowerGrill Top HP

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391219 (E9GRGDGC0P)

* NOT TRANSLATED *

Main Features

- Stainless steel AISI441 burners with self stabilizing flame.
- Burners are protected by AISI441 stainless steel deflector reaching approx. 700°C; top and side radiant plates distribute evenly the heating power while protecting the deflector from direct contact with the dripping fat, thus reducing flare ups (PATENT US)
- Cooking grid reaching temperatures up to 350°C.
- Full-depth grease collection drawer, with hole to indicate when full, to collect residual cooking grease and fat. Can be filled-up with water for vapor-emission effect.
- Stainless-steel removable splash guards on the rear and sides
- All components (deflector, radiant plates, cooking grids, splash guards) can be dismantled for cleaning purposes.
- "Power Control" exclusive function: control knob allows fine-tuning of the power on a 240° rotation range between max and min, to optimize consumption while perfectly adapting to the food being cooked.
- "Stand-by" position on the control knob allows minimizing power consumption during non-peak periods, while allowing a fast recovery at the moment of need.
- The special design of the control knob system guarantees against water infiltration.
- Cooking grids made in highly resistant enameled cast iron for easy cleaning.
- Suitable for countertop installation.

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.
- Side and rear panel in AISI 304 stainless steel.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- All the functional components are accessible via the front of the appliance.

Optional Accessories

- Junction sealing kit PNC 206086 ☐
- 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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- Support for bridge type system, 400mm PNC 206154 ☐
- Chimney upstand, 400mm PNC 206303 ☐
- CHIMNEY UPSTAND 1000MM PNC 206305 ☐
- BACK HANDRAIL 800 MM - MARINE PNC 206308 ☐
- BACK HANDRAIL 1200 MM - MARINE PNC 206309 ☐
- Kit scraper with hooks for HP grills PNC 206347 ☐
- - NOT TRANSLATED - PNC 206462 ☐
- 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 ☐
- Pressure regulator for gas units PNC 927225 ☐

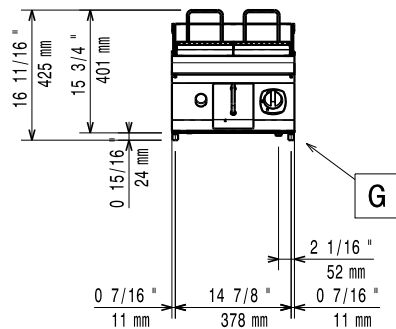


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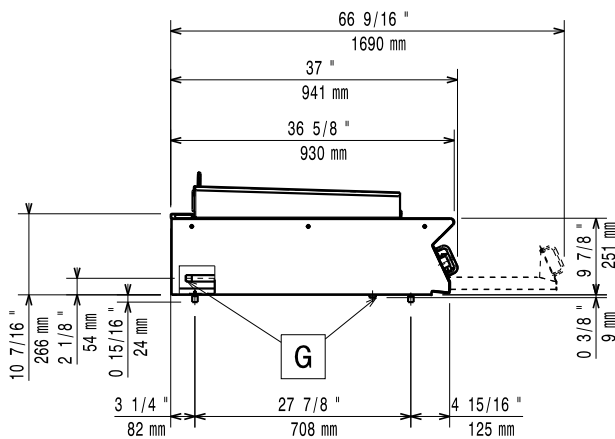
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2026.07.07

Front

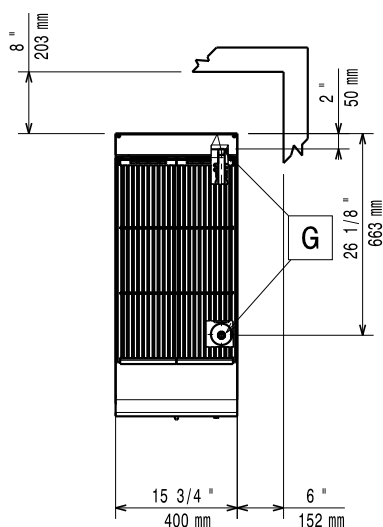


Side



EQ = Equipotential screw
 G = Gas connection

Top



Gas

Gas Power:	10.5 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG; Natural Gas
Gas Inlet:	3/4"

Key Information:

External dimensions, Width:	400 mm
External dimensions, Depth:	930 mm
External dimensions, Height:	250 mm
Net weight:	60 kg
Shipping weight:	65 kg
Shipping height:	580 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.27 m ³
Certification group:	N9EGG
Cooking surface width:	371 mm
Cooking surface depth:	644 mm

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.