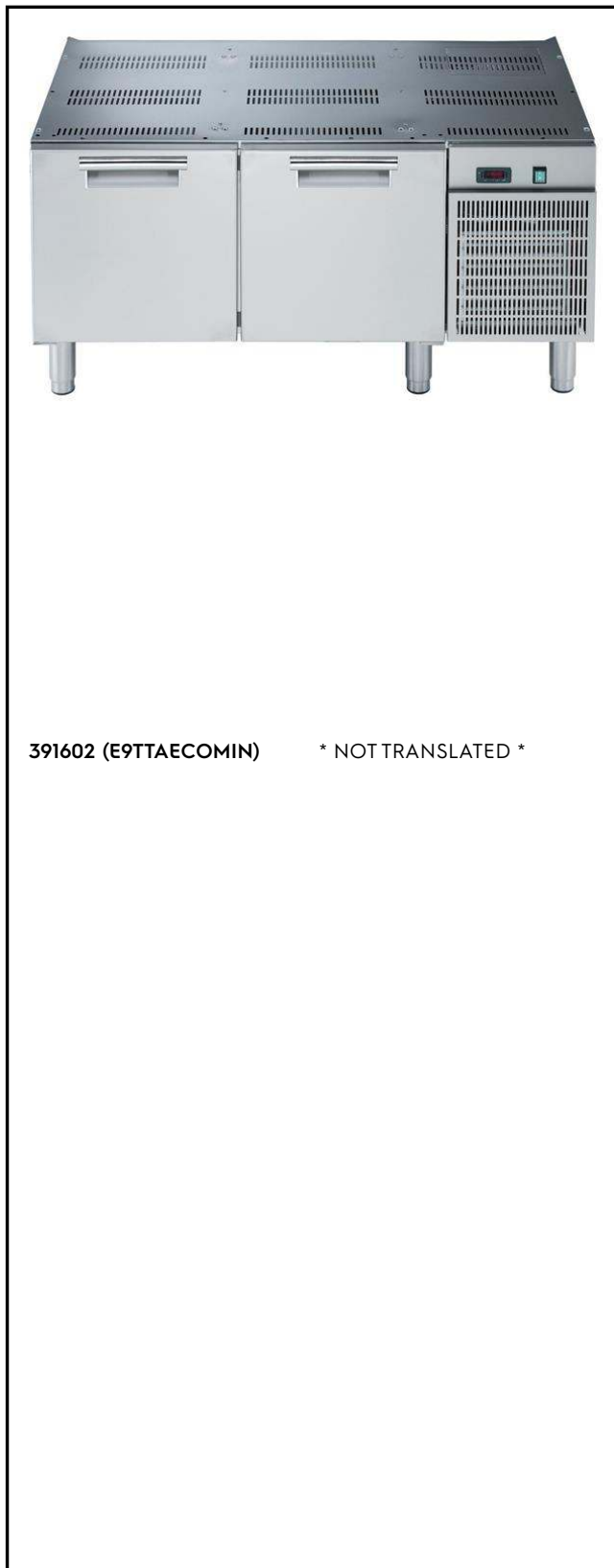




Electrolux
PROFESSIONAL

Modular Cooking Range Line 900XP 2 Drawer Refrigerated Base

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



391602 (E9TTAECOMIN)

* NOT TRANSLATED *

Main Features

- Unit can be easily installed below other 900 line top models.
- Adjustable temperature range from -2 °C to +10 °C to suit meat, fish and dairy storage requirements.
- Forced air circulation for rapid cooling and an even temperature distribution.
- Defrosting and automatic evaporation of condense drain: the condense is automatically evaporated thanks to the electric resistance in the condense drain container.
- GN compliant.
- Designed for modular installation into the cooking block.

Construction

- Constructed in Stainless steel with Scotch Brite finish to meet the highest hygiene standards.
- Built-in compressor to suit operating conditions.
- Access to all components from the front.
- Unit delivered with 150 mm height adjustable feet in Stainless steel. Feet can be extended up to 250 mm.

Sustainability



- CFC and HCFC free (highly ecological refrigerant type: R290).

Optional Accessories

- Flanged feet kit PNC 206136 ☐
- Frontal kicking strip for concrete installation, 1200mm PNC 206151 ☐
- Frontal kicking strip, 1200mm (not for refr-freezer base) PNC 206178 ☐
- Rear paneling - 1200mm (700/900) PNC 206376 ☐
- KIT 3 BASE SUPP.FOR WHEELS-LENGHTWISE900 PNC 206430 ☐
- KIT 6 WHEELS - 3SWIVELLING WITH BRAKE-UK PNC 206432 ☐

APPROVAL: _____



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2025.07.21