Electrolux

Modular Cooking Range Line 900XP 400mm Gas Fry Top, **Smooth Brushed Chrome Plate**



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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.
- Stainless steel high splash guards on the rear and sides of cooking surface. Splash guards can be easily removed for cleaning and are dishwashersafe.
- 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.
- Rough brushed chrome surface is highly resistant to scratches and facilitates cleaning operations at the end of the day.
- Scraper for smooth plate included as standard.
- 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.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Cooking surface 15mm thick brushed chrome for optimum grilling results and ease of use.
- Cooking surface to be completely smooth.

Included Accessories

- 1 of Scraper for smooth plate PNC 164255 fry tops
- 1 of Stopper for fry top with PNC 206296 horizontal plate

Optional Accessories

- Scraper for smooth plate fry PNC 164255 🗅 tops
- PNC 206086 🗆 Junction sealing kit
- PNC 206126 🗅 Draught diverter
- Matching ring for flue condenser
- Support for bridge type PNC 206137 🗅 system, 800mm
- Support for bridge type PNC 206138 🗅 system, 1000mm

PNC 206127 🗅

- Support for bridge type PNC 206139 🗅 system, 1200mm
- Support for bridge type PNC 206140 🗅 system, 1400mm

APPROVAL:



 Support for bridge type system, 1600mm 	PNC 206141		
 Water drain for half module fry tops Support for bridge type system, 400mm 	PNC 206153 PNC 206154		
Stopper for fry top with horizontal plate	PNC 206296		
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		
Chimney grid net, 400mm	PNC 206400		
• KIT 3 BASE SUPP.FOR WHEELS- LENGHTWISE900	PNC 206430		
 - 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			
• *NOT TRANSLATED*	PNC 0S2292		



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Gas

Gas Power:	10 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG;Natural Gas
Gas Inlet:	1/2"

Key Information:

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Working Temperature MIN:	90 °C	
Working Temperature MAX:	270 °C	
External dimensions, Width:	400 mm	
External dimensions, Depth:	930 mm	
External dimensions, Height:	250 mm	
Net weight:	55 kg	
Shipping weight:	59 kg	
Shipping height:	580 mm	
Shipping width:	460 mm	
Shipping depth:	1020 mm	
Shipping volume:	0.27 m³	
Cooking surface width:	330 mm	
Cooking surface depth:	700 mm	
If appliance is set up or next to or against temperature		

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.



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