



Electrolux
PROFESSIONAL

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391402 (E911NAAOMCA) * NOT TRANSLATED *

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 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.
- 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 completely smooth.

Included Accessories

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

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

APPROVAL: _____

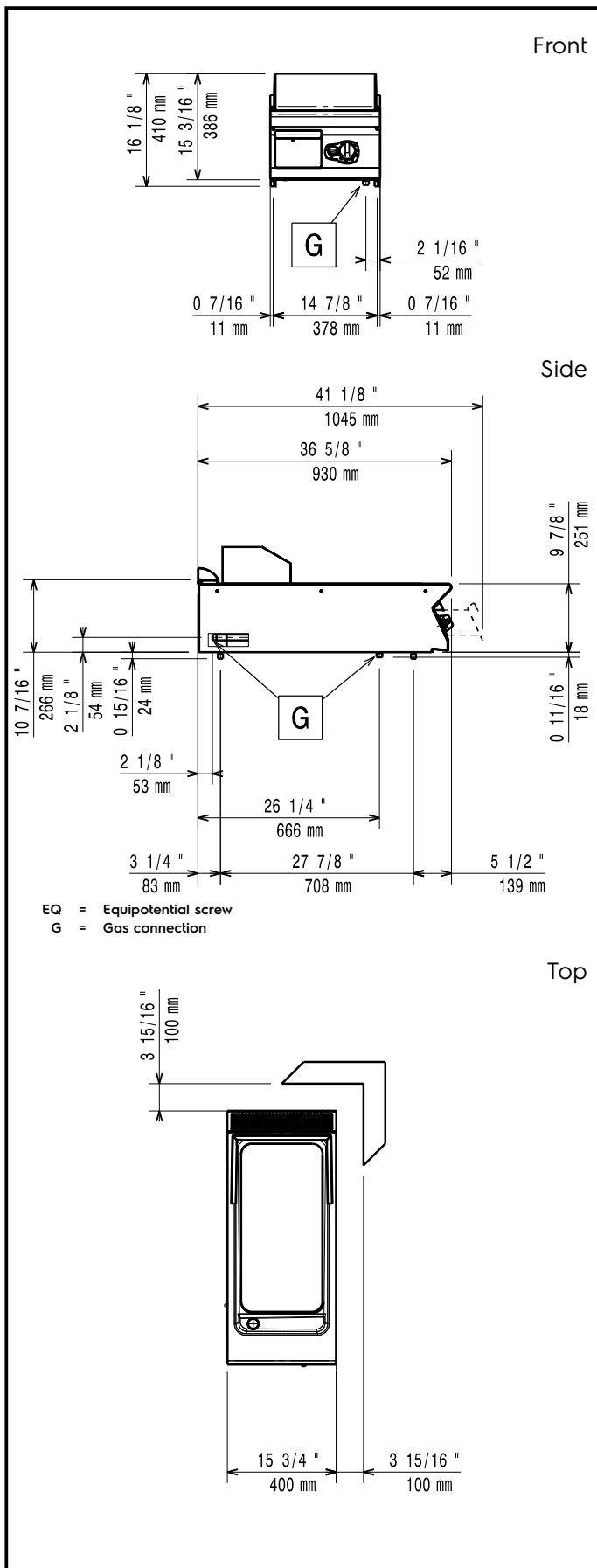


Experience the Excellence
www.electroluxprofessional.com

- Support for bridge type system, 1600mm PNC 206141
- Water drain for half module fry tops PNC 206153
- Support for bridge type system, 400mm 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



Gas

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

Key Information:

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 m ³
Cooking surface width:	330 mm
Cooking surface depth:	700 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.