



Electrolux
PROFESSIONAL

Modular Cooking Range Line 900XP 800mm Gas Fry Top, Smooth Brushed Chrome Plate

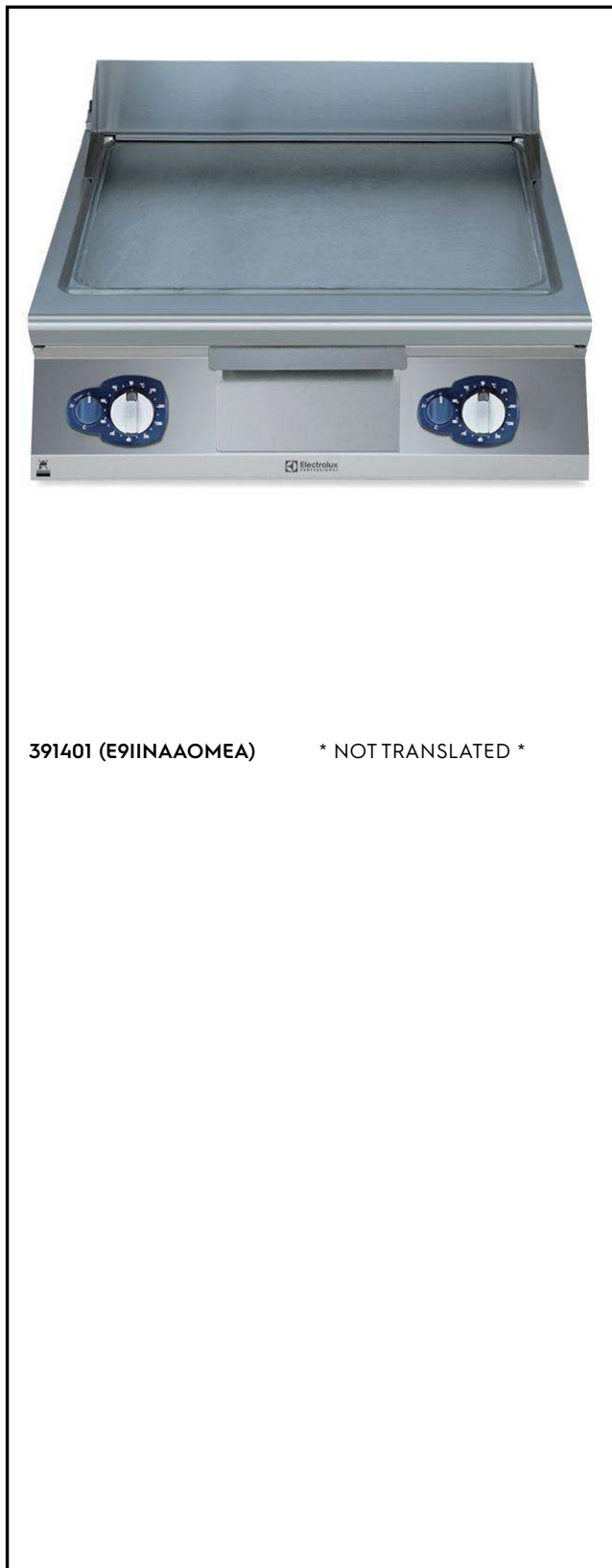
ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391401 (E9IINAAOMEA)

* 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 1,5 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.
- Units have separate controls for each half module of the cooking surface.
- 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 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 with 150mm diameter PNC 206132 ☐
- Matching ring for flue condenser PNC 206133 ☐
- 4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install with base supports for feet/wheels. PNC 206135 ☐
- Support for bridge type system, 800mm PNC 206137 ☐
- Support for bridge type system, 1000mm PNC 206138 ☐
- Support for bridge type system, 1200mm PNC 206139 ☐

APPROVAL: _____



Experience the Excellence
www.electroluxprofessional.com

- | | | |
|-------------------------------------------------------------------------------------------------|------------|--------------------------|
| • Support for bridge type system, 1400mm | PNC 206140 | <input type="checkbox"/> |
| • Support for bridge type system, 1600mm | PNC 206141 | <input type="checkbox"/> |
| • Flue condenser for 1 module, 150 mm diameter | PNC 206246 | <input type="checkbox"/> |
| • Stopper for fry top with horizontal plate | PNC 206296 | <input type="checkbox"/> |
| • Chimney upstand, 800mm | PNC 206304 | <input type="checkbox"/> |
| • BACK HANDRAIL 800 MM - MARINE | PNC 206308 | <input type="checkbox"/> |
| • BACK HANDRAIL 1200 MM - MARINE | PNC 206309 | <input type="checkbox"/> |
| • Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) | PNC 206346 | <input type="checkbox"/> |
| • Chimney grid net, 400mm | PNC 206400 | <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 206455 | <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 206467 | <input type="checkbox"/> |
| • Side handrail-right/left hand | PNC 216044 | <input type="checkbox"/> |
| • Frontal handrail 800mm | PNC 216047 | <input type="checkbox"/> |
| • Frontal handrail 1200mm | PNC 216049 | <input type="checkbox"/> |
| • Frontal handrail 1600mm | PNC 216050 | <input type="checkbox"/> |
| • Water drain for full module fry tops | PNC 216153 | <input type="checkbox"/> |
| • Large handrail - portioning shelf, 800mm | PNC 216186 | <input type="checkbox"/> |
| • 2 side covering panels for top, d=900mm | PNC 216278 | <input type="checkbox"/> |
| • Pressure regulator for gas units | PNC 927225 | <input type="checkbox"/> |

Recommended Detergents

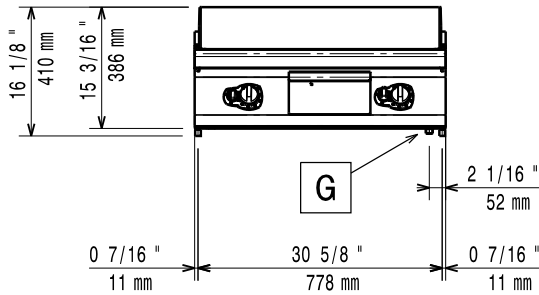
- | | | |
|--------------------|------------|--------------------------|
| • *NOT TRANSLATED* | PNC 0S2292 | <input type="checkbox"/> |
|--------------------|------------|--------------------------|



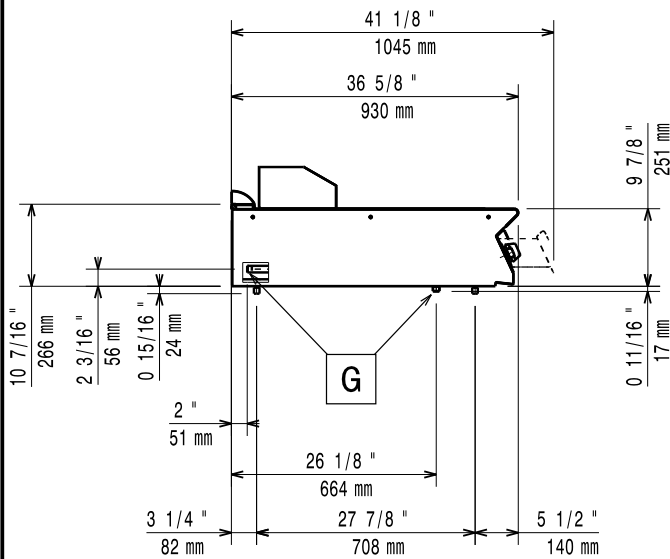
Electrolux
PROFESSIONAL

Modular Cooking Range Line 900XP 800mm Gas Fry Top, Smooth Brushed Chrome Plate

Front

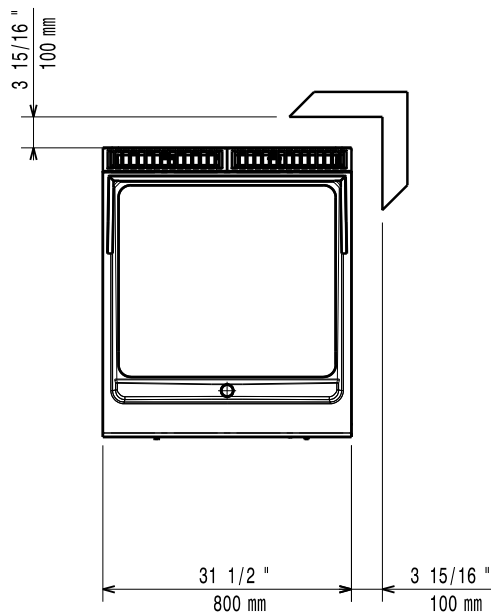


Side



EQ = Equipotential screw
G = Gas connection

Top



Gas

Gas Power:	20 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:	800 mm
External dimensions, Depth:	930 mm
External dimensions, Height:	250 mm
Net weight:	105 kg
Shipping weight:	102 kg
Shipping height:	580 mm
Shipping width:	1010 mm
Shipping depth:	860 mm
Shipping volume:	0.5 m ³
Cooking surface width:	730 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.



Modular Cooking Range Line
900XP 800mm Gas Fry Top, Smooth Brushed Chrome Plate

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

2025.07.07