



Electrolux
PROFESSIONAL

**Modular Cooking Range Line
900XP Electric Chip Scuttle**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391098 (E9CSPDC000)

Electric chip scuttle top with
1 well

Short Form Specification

Item No. _____

Heating via infrared heating elements positioned on the back of the unit. Perforated false bottom GN 1/1 specially shaped for easier food collection. One piece pressed worktop in stainless steel. Easy to use control panel with ON/OFF switch. Exterior panels in stainless steel. Design of control knobs protects against water infiltration.

Main Features

- Typically used in combination with a fryer to allow fried portions to drip excess oil into the well basin.
- The appliance is used to keep servings warm until ready to be served to customer.
- Unit to have infrared heating elements positioned on the back of the unit to increase holding time.
- Well able to contain 1/1 GN container with a maximum height of 150 mm.
- Easy-to-use control panel.
- Unit supplied with a perforated GN 1/1 false bottom specially shaped for easier food collection.
- One-piece pressed working top in 2mm stainless steel with Scotch Brite finish to facilitate cleaning.
- All major compartments located in front of unit for ease of maintenance.
- The special design of the control knob system guarantees against water infiltration.
- Suitable for countertop installation.

Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- IPX5 water resistance certification.

APPROVAL: _____



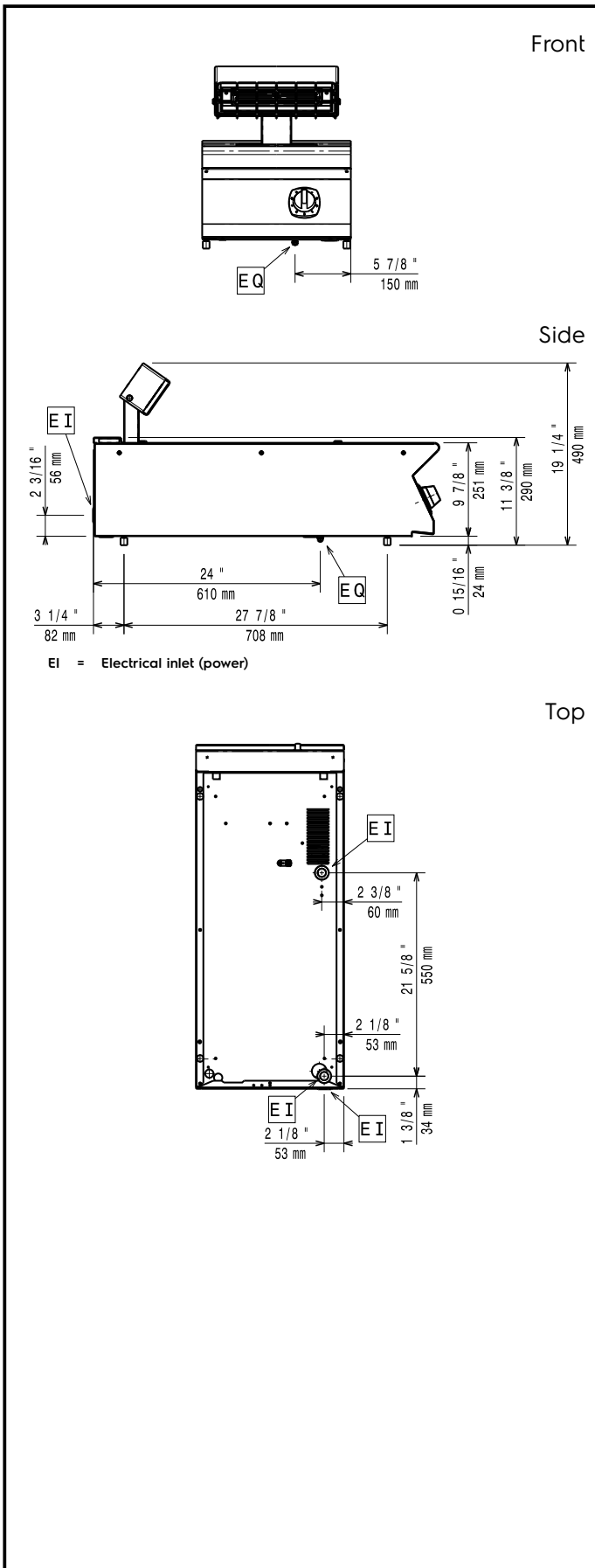
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Optional Accessories

- Junction sealing kit PNC 206086
- 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
- Support for bridge type system, 1400mm PNC 206140
- Support for bridge type system, 1600mm PNC 206141
- Support for bridge type system, 400mm PNC 206154
- Chimney upstand, 400mm PNC 206303
- BACK HANDRAIL 800 MM - MARINE PNC 206308
- BACK HANDRAIL 1200 MM - MARINE PNC 206309
- 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





Electric

Supply voltage:	391098 (E9CSPDC000)	220-230 V/1 ph/50/60 Hz
Electrical power max.:		1 kW
Total Watts:		1 kW
		220-230V 1~ 50/60Hz
Predisposed for:		0,9-1kW

Key Information:

Usable well dimensions (width):	306 mm
Usable well dimensions (height):	156 mm
Usable well dimensions (depth):	510 mm
External dimensions, Width:	400 mm
External dimensions, Depth:	930 mm
External dimensions, Height:	250 mm
Net weight:	28 kg
Shipping weight:	ISO 9001 kg
Shipping height:	640 mm
Shipping width:	480 mm
Shipping depth:	1020 mm
Shipping volume:	0.31 m ³
Certification group:	ECS9

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.