Electrolux PROFESSIONAL

Modular Cooking Range Line 900XP Full Module Gas Fry Top, Smooth Polished Chrome Plate



391054 (E9FTGHCS00)

Full module gas fry top with smooth sloped chromed plate, thermostatic control

Short Form Specification

Item No.

Smooth cooking surface in chromium-plated mild steel. 20 kW gas powered burners with thermostatic valve and self stabilizing flame. To be installed on open base installations, bridging supports or cantilever systems. Removable drawer below the cooking surface for the collection of grease and fat. Body and work top of unit entirely in stainless steel with Scotch Brite finish. Extra strength work top in heavy duty 2 mm stainless steel. Right-angled side edges to allow flush-fitting junction between units.

Main Features

ITEM #

<u>SIS #</u> AIA #

<u>MODEL #</u> NAME #

- 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.
- Safety thermostat with temperature markings for additional safety.
- 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.
- 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.
- Polished chromium surface avoids the mixing of flavors when passing from one type of food to another.
- Cooking surface 15mm thick polished chrome for optimum grilling results and ease of use.
- 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 to be completely smooth.

Included Accessories

• 1 of Scraper for smooth plate fry PNC 164255 tops

Optional Accessories

- Scraper for smooth plate fry tops PNC 164255 $\ \square$
- Junction sealing kit PNC 206086 🗆
- Draught diverter with 150mm PNC 206132 diameter
- Matching ring for flue condenser PNC 206133 🗅
- Support for bridge type system, PNC 206137 800mm
- Support for bridge type system, PNC 206138 1000mm
- Support for bridge type system, PNC 206139 1200mm
- Support for bridge type system, PNC 206140 1400mm
- Support for bridge type system, PNC 206141 1600mm

APPROVAL:

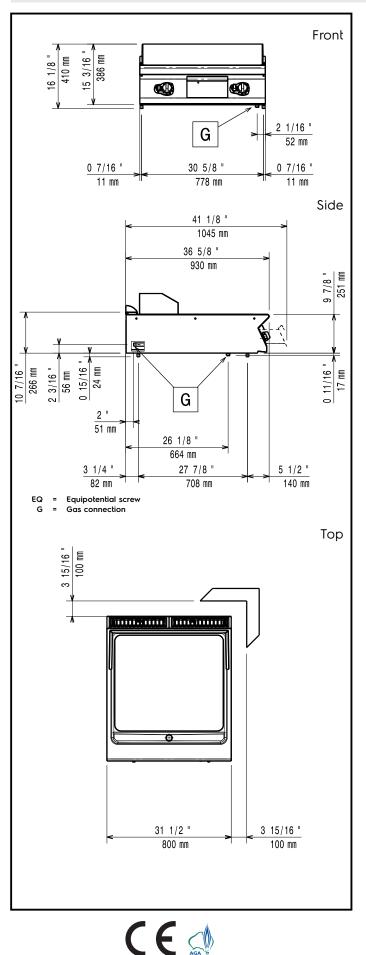




 Flue condenser for 1 module, 150 mm diameter 	PNC 206246		
Chimney upstand, 800mm	PNC 206304		
• BACK HANDRAIL 800 MM - MARINE	PNC 206308		
• BACK HANDRAIL 1200 MM - MARINE	PNC 206309		
 Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) 	PNC 206346		
 Base support for feet or wheels - 2000mm (700/900) 	PNC 206370		
 Chimney grid net, 400mm 	PNC 206400		
 - NOT TRANSLATED - 	PNC 206455		
 - NOT TRANSLATED - 	PNC 206467		
 Side handrail-right/left hand 	PNC 216044		
 Frontal handrail 800mm 	PNC 216047		
 Frontal handrail 1200mm 	PNC 216049		
 Frontal handrail 1600mm 	PNC 216050		
 Water drain for full module fry tops 	PNC 216153		
 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		

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

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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 m³
Certification group:	N9RG
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.



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