



Electrolux
PROFESSIONAL

Modular Cooking Range Line 900XP Gas Solid Top on Gas Oven

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391019 (E9STGH10G0)

Gas solid top (10,5 kW) on
gas oven (8,5 kW)

Short Form Specification

Item No. _____

High efficiency 10.5 kW central burner with flame failure device and protected pilot light. Large cooking surface with differentiated heating zones. Large flat cooking surface made in cast iron allows for the use of a number of various sized pots and pans, all easily moved across the surface without lifting. Oven chamber with 3 levels of runners to accommodate 2/1 GN shelves (2 steam pans). Ribbed, cast-iron oven base plate. Exterior panels in stainless steel. Worktop in 20/10, stainless steel. Right angled side edges eliminate gaps and possible dirt traps between units.

Main Features

- Gas heated, 10.5 kW central burner, solid top.
- Durable cast iron cooking plate, easy to clean.
- The center of the plate can reach a maximum temperature of 500 °C while decreasing outwards.
- Central burner with optimized combustion, flame failure device and protected pilot light.
- Piezo ignition.
- Temperature gradients to satisfy different cooking needs, provided over the whole plate thanks to the temperature fine-tuning by zone.
- Various sizes of pans can be used at the same time due to large surface area with no intermediate sectors.
- Pans can easily be moved from one area to another without lifting.
- Base compartment consists of a gas heated standard oven with stainless steel burners and self stabilizing flame positioned beneath the base plate. Oven chamber to have 3 levels of runners to accommodate 2/1 GN shelves (2 steam pans) and ribbed cast iron base plate.
- Oven thermostat adjustable from 120 °C to 280 °C.
- All major compartments located in front of unit for ease of maintenance.
- The special design of the control knob system guarantees against water infiltration.

Construction

- Unit is 930 mm deep to give a larger working surface area.
- 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.

Included Accessories

- 1 of GN2/1 chrome grid for static oven PNC 164250

Optional Accessories

- GN2/1 chrome grid for static oven PNC 164250 ☐
- Junction sealing kit PNC 206086 ☐
- Draught diverter with 150mm diameter PNC 206132 ☐
- Matching ring for flue condenser PNC 206133 ☐

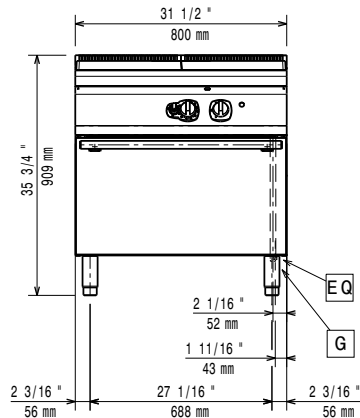
APPROVAL: _____



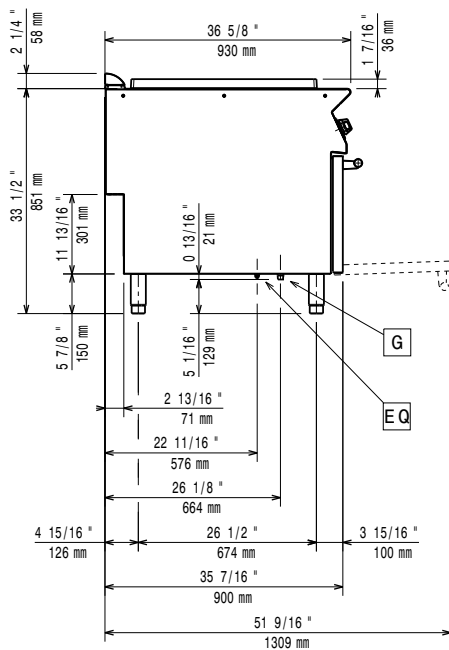
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• 4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install with base supports for feet/wheels.	PNC 206135	<input type="checkbox"/>
• Flanged feet kit	PNC 206136	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 800mm	PNC 206148	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1000mm	PNC 206150	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1200mm	PNC 206151	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1600mm	PNC 206152	<input type="checkbox"/>
• 2 SIDE KICKING STRIPS- CONCRETE INST-900	PNC 206157	<input type="checkbox"/>
• Frontal kicking strip, 800mm (not for refr-freezer base)	PNC 206176	<input type="checkbox"/>
• Frontal kicking strip, 1000mm (not for refr-freezer base)	PNC 206177	<input type="checkbox"/>
• Frontal kicking strip, 1200mm (not for refr-freezer base)	PNC 206178	<input type="checkbox"/>
• Frontal kicking strip, 1600mm (not for refr-freezer base)	PNC 206179	<input type="checkbox"/>
• Pair of side kicking strips (not for refr-freezer base)	PNC 206180	<input type="checkbox"/>
• 2 panels for service duct for single installation	PNC 206181	<input type="checkbox"/>
• 2 panels for service duct for back to back installation	PNC 206202	<input type="checkbox"/>
• 4 feet for concrete installation	PNC 206210	<input type="checkbox"/>
• Flue condenser for 1 module, 150 mm diameter	PNC 206246	<input type="checkbox"/>
• Water coulum with swivel arm (water column extension not included)	PNC 206289	<input type="checkbox"/>
• Water column extension for 900 line	PNC 206290	<input type="checkbox"/>
• Stopper for fry top with horizontal plate	PNC 206296	<input type="checkbox"/>
• Chimney upstand, 800mm	PNC 206304	<input type="checkbox"/>
• Base support for feet or wheels - 800mm (700/900)	PNC 206367	<input type="checkbox"/>
• Kit town gas nozzles (G150) for 900 solid top with burners	PNC 206386	<input type="checkbox"/>
• Chimney grid net, 400mm	PNC 206400	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 206459	<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"/>
• 2 side covering panels for free standing appliances	PNC 216134	<input type="checkbox"/>
• Large handrail - portioning shelf, 400mm	PNC 216185	<input type="checkbox"/>
• Large handrail - portioning shelf, 800mm	PNC 216186	<input type="checkbox"/>
• Pressure regulator for gas units	PNC 927225	<input type="checkbox"/>

Front

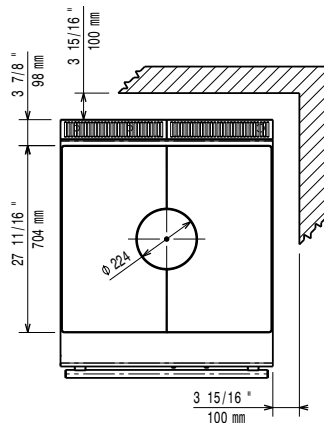


Side



EQ = Equipotential screw
 G = Gas connection

Top



Gas

Gas Power:	19 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG; Natural Gas; Town Gas
Gas Inlet:	1/2"

Key Information:

Oven working Temperature: 120 °C MIN; 280 °C MAX

Oven Cavity Dimensions (width): 575 mm

Oven Cavity Dimensions (height): 300 mm

Oven Cavity Dimensions (depth): 700 mm

External dimensions, Width: 800 mm

External dimensions, Depth: 930 mm

External dimensions, Height: 850 mm

Net weight: 171 kg

Shipping weight: 169 kg

Shipping height: 1080 mm

Shipping width: 1020 mm

Shipping depth: 860 mm

Shipping volume: 0.95 m³

Certification group: N9TG

Solid top usable surface (width): 795 mm

Solid top usable surface (depth): 696 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.