

Modular Cooking Range Line 900XP 6-Burner Gas Range 10 kW on Large Gas Oven

		<ul> <li>Main Featu</li> <li>Unit to be moneight adjustine asily mounted</li> <li>The six 10 k available in 10 power regula</li> <li>Gas appliance LPG gas, convolute as option the use of the 1</li> <li>Burners with control of the second part of the second part</li></ul>
391581 (E9AAOTBJMII)	6-Burner (10 kW each) gas Range on large gas Oven (12 kW), Q Mark	<ul> <li>base plate.</li> <li>Oven thermo 280 °C.</li> <li>40 mm thick c</li> </ul>
Short Form Speci	fication	<ul> <li>The special diguarantees at</li> <li>IPX5 water pr</li> <li>Control knob rotation from</li> </ul>
To be installed on stainless up to 50 mm. High efficie continuous power regulati Flame failure device as s against accidental exting levels of runners to accomo Ribbed, cast-iron oven ba	steel feet with height adjustment ency flower flame burners with on and optimized combustion. tandard on burners to protect uishing. Oven chamber with 3 date shelves (wxd 972x687mm). se plate. Exterior panels of unit cch Brite finish. Pan supports in	<ul> <li>Construction</li> <li>Unit is 930 mm surface area.</li> <li>All exterior pa Brite finishing.</li> <li>AISI 304 stain</li> <li>Model has rig flush fitting jo gaps and pos</li> </ul>

TEM #
10DEL #
IAME #
ils #
NA #

#### res

- ounted on stainless steel feet with ment up to 50 mm. Unit can be ed on cantilever systems.
- W high efficiency burners are 00 mm diameter with continuous tion from 2.2 kW to 10 kW.
- e supplied for use with natural or version jets supplied as standard.
- an support in cast iron (stainless on) with long center fins to allow largest down to the smallest pans.
- optimized combustion.
- device on each burner protects leakage when accidental of the flame occurs.
- ot light.
- rtment consists of a large gas dard oven with stainless steel self stabilizing flame positioned ase plate. Oven chamber to have unners to accomodate 2/1 GN eam pans) and ribbed cast iron
- ostat adjustable from 120 °C to
- oven door for heat insulation.
- lesign of the control knob system gainst water infiltration.
- rotection.
- os provide smooth, continuous min to max power level.

### n

- m deep to give a larger working
- inels in Stainless Steel with Scotch
- nless steel worktop, 2mm thick.
- ght-angled side edges to allow oints between units, eliminating ssible dirt traps.
- Q Mark model delivered with nozzles for G30-50 mbar.

## Included Accessories

• 1 of Chrome grid for large PNC 206204 oven

# **Optional Accessories**

- Lid for oil container for 23 l PNC 200171 🗅 Fryers
- Junction sealing kit PNC 206086 🗅

APPROVAL:

G30-50 mbar.

Experience the Excellence www.electroluxprofessional.com

heavy duty cast iron. Extra strength work top in heavy duty

2 mm Stainless steel. Right-angled side edges to allow flushfitting junction between units. Delivered with nozzles for



# Modular Cooking Range Line 900XP 6-Burner Gas Range 10 kW on Large Gas Oven

	Draught diverter, 150 mm diameter Matching ring for flue condenser, 150 mm diameter	PNC 206132 PNC 206133	<ul> <li>2 sidestar</li> <li>8 President</li> </ul>
•	Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels	PNC 206135	
•	Flanged feet kit	PNC 206136	
	Frontal kicking strip for concrete installation, 1200mm	PNC 206151	
•	Frontal kicking strip for concrete installation, 1600mm	PNC 206152	
•	Single burner smooth plate for direct cooking - fits frontal burners only	PNC 206171	
•	Single burner ribbed plate for direct cooking - fits frontal burners only	PNC 206172	
•	Frontal kicking strip, 1200mm (not for refr-freezer base)	PNC 206178	
•	Frontal kicking strip, 1600mm (not for refr-freezer base)	PNC 206179	
•	Pair of side kicking strips (not for refr-freezer base)	PNC 206180	
•	2 panels for service duct for single installation	PNC 206181	
•	2 panels for service duct for back to back installation	PNC 206202	
•	Chrome grid for large oven	PNC 206204	
•	Kit 4 feet for concrete installation (not for 900 line free standing grill)	PNC 206210	
	Flue condenser for 1 module, 150 mm diameter	PNC 206246	
•	Water column with swivel arm (water column extension not included)	PNC 206289	
•	Water column extension for 900 line	PNC 206290	
•	Stainless steel double grid for 2 burners	PNC 206298	
	Chimney upstand, 1200mm	PNC 206306	
	Back handrail 1200 mm	PNC 206309	
	Wok pan support for open burners (700/900)		
	Base support for feet or wheels - 1200mm (700/900)	PNC 206368	
	Base support for feet or wheels - 1600mm (700/900)	PNC 206369	
	Base support for feet or wheels - 2000mm (700/900)	PNC 206370	
	Rear paneling - 1200mm (700/900)	PNC 206376	
	Kit town gas nozzles (G150) for 900 gas ranges on gas oven	PNC 206385	
	Chimney grid net, 400mm (700XP/900)	PNC 206400	
	Kit G.25.3 (NI) gas nozzles for 900 freestanding gas cookers on oven	PNC 206458	
	Side handrail-right/left hand (900XP)	PNC 216044	
	Frontal handrail, 1200mm	PNC 216049	
•	Frontal handrail, 1600mm	PNC 216050	

• 2 side covering panels for free PNC 216134 standing appliances

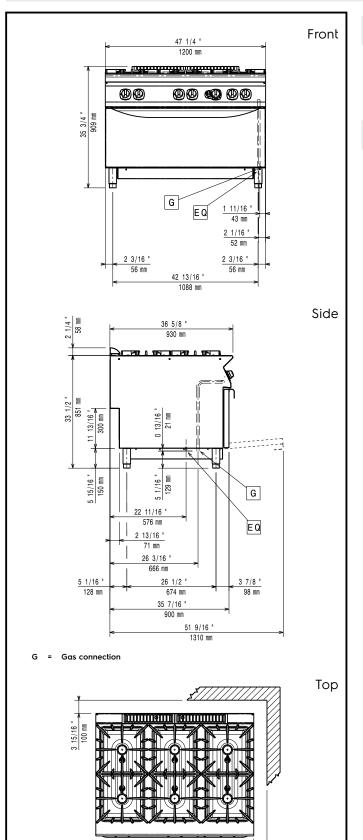
- Pressure regulator for gas units
- PNC 927225

Modular Cooking Range Line 900XP 6-Burner Gas Range 10 kW on Large Gas Oven

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

# Electrolux PROFESSIONAL

# Modular Cooking Range Line 900XP 6-Burner Gas Range 10 kW on Large Gas Oven



Gas	
Gas Power: 391581 (E9AAOTBJMII) Standard gas delivery: Gas Type Option: Gas Inlet:	72 kW G30 – 50 mbar G31 37 mbar 1/2"
Key Information:	
Front Burners Power: Back Burners Power: Middle Burners Power: Back Burners Dimension - mm Front Burners Dimension -	ISO 9001; ISO 14001 - ISO 9001; ISO 14001 kW 10 - 10 kW 10 - 0/10 - 0 kW Ø 100 Ø 100
mm Middle Burners Dimension -	Ø 100 Ø 100 Ø 100 Ø 100
mm Oven working Temperature: Oven Cavity Dimensions (width):	120 °C MIN; 280 °C MAX
Oven Cavity Dimensions (height): Oven Cavity Dimensions	380 mm
(depth):	700 mm
External dimensions, Width:	1200 mm 930 mm
External dimensions, Depth: External dimensions, Height:	850 mm
Net weight:	200 kg
Shipping weight: Shipping height:	221 kg 1080 mm 1020 mm
Shipping width: Shipping depth:	1260 mm
Shipping volume:	1.39 m <sup>3</sup>
Certification group:	N9CG
If appliance is set up or next to	or against temperature

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.



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

3 15/16 100 mm