



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

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_



391586 (E9IIDTAOMEI)

Full module gas Fry Top with smooth sloped polished chrome cooking Plate, thermostatic control, Q Mark

### Short Form Specification

#### Item No.

Smooth cooking polished chrome surface. 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

- 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 dishwasher-safe.
- Piezo spark ignition with thermostatic valve for added safety.
- Units have separate controls for each half module of the cooking surface.
- Cooking surface 15mm thick polished chrome for optimum grilling results and ease of use.
- 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.
- 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 completely smooth.
- Q Mark model delivered with nozzles for G30-50 mbar.

### Included Accessories

- 1 of Scraper for smooth plate fry tops PNC 164255

### Optional Accessories

- Scraper for smooth plate fry tops PNC 164255 ☐
- Junction sealing kit PNC 206086 ☐
- Draught diverter, 150 mm diameter PNC 206132 ☐
- Matching ring for flue condenser, 150 mm diameter PNC 206133 ☐
- Support for bridge type installation, 800mm PNC 206137 ☐
- Support for bridge type installation, 1000mm PNC 206138 ☐
- Support for bridge type installation, 1200mm PNC 206139 ☐
- Support for bridge type installation, 1400mm PNC 206140 ☐

APPROVAL: \_\_\_\_\_



Experience the Excellence  
[www.electroluxprofessional.com](http://www.electroluxprofessional.com)

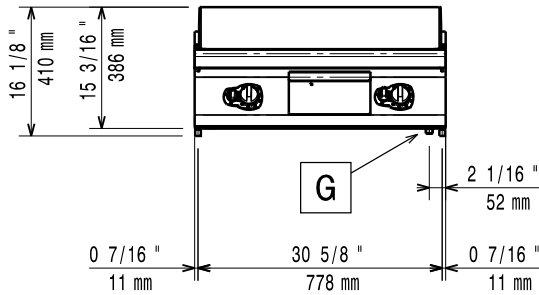
- |   |            |                          |
|---|------------|--------------------------|
| • Support for bridge type installation, 1600mm  | PNC 206141 | <input type="checkbox"/> |
| • Flue condenser for 1 module, 150 mm diameter  | PNC 206246 | <input type="checkbox"/> |
| • Chimney upstand, 800mm  | PNC 206304 | <input type="checkbox"/> |
| • Back handrail 800 mm  | PNC 206308 | <input type="checkbox"/> |
| • Back handrail 1200 mm   | 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 (700XP/900)   | PNC 206400 | <input type="checkbox"/> |
| • Kit 6 wheels - 3 swivelling with brake  | PNC 206432 | <input type="checkbox"/> |
| • Cloche for fry tops   | PNC 206455 | <input type="checkbox"/> |
| • Kit G.25.3 (NI) gas nozzles for 900 fryers  | PNC 206467 | <input type="checkbox"/> |
| • Side handrail-right/left hand (900XP)   | 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 appliances   | PNC 216278 | <input type="checkbox"/> |
| • Pressure regulator for gas units  | PNC 927225 | <input type="checkbox"/> |

### Recommended Detergents

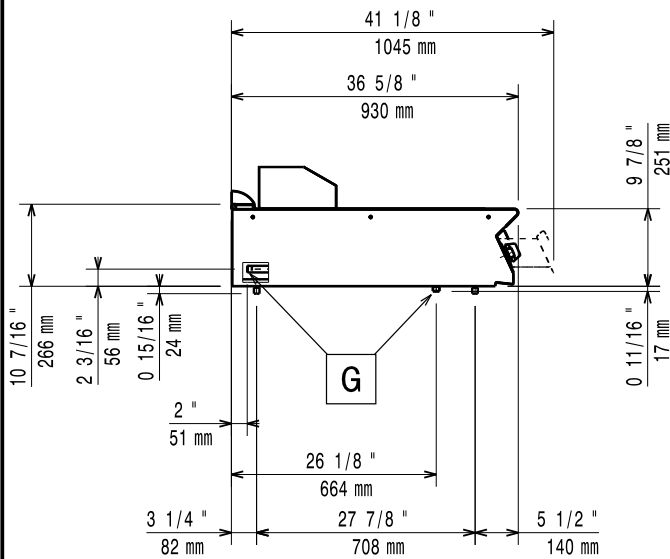
- |  |            |                          |
|--|------------|--------------------------|
| • C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) | PNC 0S2292 | <input type="checkbox"/> |
|--|------------|--------------------------|

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

Front

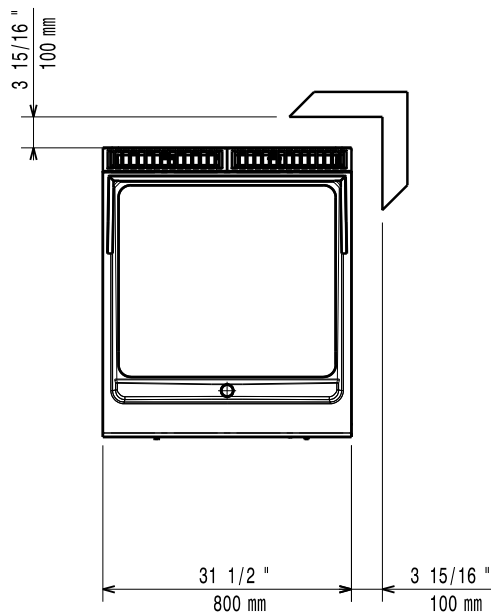


Side



EQ = Equipotential screw  
G = Gas connection

Top



### Gas

Gas Power:	20 kW
Standard gas delivery:	G30 - 50 mbar
Gas Type Option:	G31 37 mbar
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:	106 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.