



**Electrolux**  
PROFESSIONAL

## Modular Cooking Range Line 900XP 2-Eco Burner Gas Boiling Top, 10 kW

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



391640 (E9AAQAAOMC)

2-Burner EcoFlame (10 kW  
each) gas Boiling Top

### Short Form Specification

Item No. \_\_\_\_\_

To be installed on open base installations, bridging supports or cantilever systems. High efficiency flower flame burners with continuous power regulation and optimized combustion. Flame failure device as standard on burners to protect against accidental extinguishing. EcoFlame pan detection system to save energy and to reduce unnecessary heat radiation in the kitchen. Exterior panels of unit in stainless steel with Scotch Brite finish. Pan supports in heavy duty cast iron. 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.
- The two 10 kW high efficiency burners are available in 100 mm diameter with continuous power regulation from 2.2 kW to 10 kW.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- Large sized pan support in cast iron (stainless steel as option) with long center fins to allow the use of the largest down to the smallest pans.
- Burners with optimized combustion.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Protected pilot light.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Suitable for countertop installation.
- Control knobs provide smooth, continuous rotation from min to max power level.

### 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.

### Sustainability



- Model is supplied with EcoFlame pan detection system, which reduces energy consumption - up to 20%\* in gas savings - and unnecessary heat dispersion in the kitchen. (\* based on internal tests performed by professional chefs in comparison vs correspondent model without EcoFlame).

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

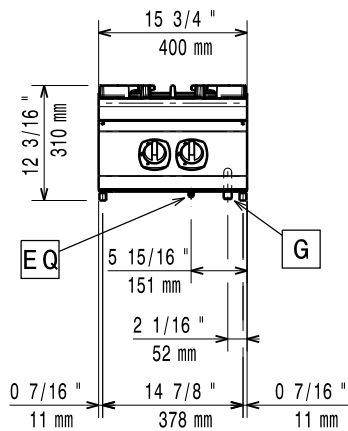


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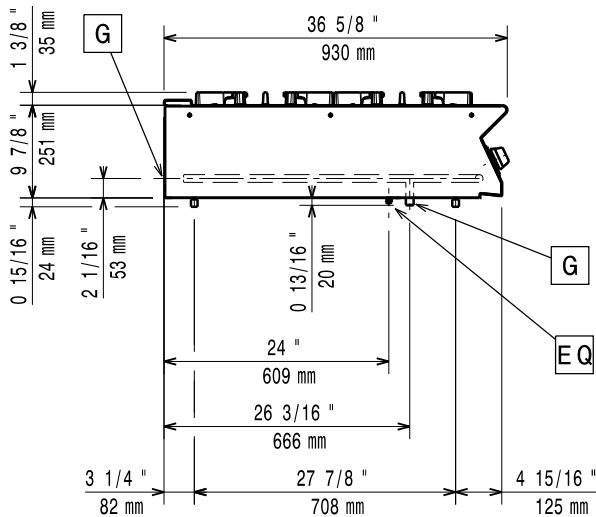
## Optional Accessories

- |   |            |                          |
|---|------------|--------------------------|
| • Junction sealing kit  | PNC 206086 | <input type="checkbox"/> |
| • Draught diverter, 120 mm diameter   | PNC 206126 | <input type="checkbox"/> |
| • Matching ring for flue condenser, 120 mm diameter                         | PNC 206127 | <input type="checkbox"/> |
| • Support for bridge type installation, 800mm                               | PNC 206137 | <input type="checkbox"/> |
| • Support for bridge type installation, 1000mm                              | PNC 206138 | <input type="checkbox"/> |
| • Support for bridge type installation, 1200mm                              | PNC 206139 | <input type="checkbox"/> |
| • Support for bridge type installation, 1400mm                              | PNC 206140 | <input type="checkbox"/> |
| • Support for bridge type installation, 1600mm                              | PNC 206141 | <input type="checkbox"/> |
| • Support for bridge type installation, 400mm                               | PNC 206154 | <input type="checkbox"/> |
| • Single burner smooth plate for direct cooking - fits frontal burners only | PNC 206171 | <input type="checkbox"/> |
| • Single burner ribbed plate for direct cooking - fits frontal burners only | PNC 206172 | <input type="checkbox"/> |
| • Water column with swivel arm (water column extension not included)        | PNC 206289 | <input type="checkbox"/> |
| • Water column extension for 900 line                                       | PNC 206290 | <input type="checkbox"/> |
| • Stainless steel double grid for 2 burners                                 | PNC 206298 | <input type="checkbox"/> |
| • Chimney upstand, 400mm  | PNC 206303 | <input type="checkbox"/> |
| • Back handrail 800 mm  | PNC 206308 | <input type="checkbox"/> |
| • Back handrail 1200 mm   | PNC 206309 | <input type="checkbox"/> |
| • Flue condenser for 1/2 module, 120 mm diameter                            | PNC 206310 | <input type="checkbox"/> |
| • Wok pan support for open burners (700/900)                                | PNC 206363 | <input type="checkbox"/> |
| • Kit town gas nozzles (G150) for 900 gas boiling top                       | PNC 206384 | <input type="checkbox"/> |
| • Kit G.25.3 (NI) gas nozzles for 900 top gas cookers                       | PNC 206457 | <input type="checkbox"/> |
| • Side handrail-right/left hand (900XP)                                     | PNC 216044 | <input type="checkbox"/> |
| • Frontal handrail, 400mm   | PNC 216046 | <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"/> |
| • Large handrail - portioning shelf, 400mm                                  | PNC 216185 | <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"/> |

Front



Side



G = Gas connection

Top



### Gas

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

### Key Information:

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.

External dimensions, Width:	400 mm
External dimensions, Depth:	930 mm
External dimensions, Height:	250 mm
Net weight:	38 kg
Shipping weight:	47 kg
Shipping height:	530 mm
Shipping width:	470 mm
Shipping depth:	1020 mm
Shipping volume:	0.25 m <sup>3</sup>
Front Burners Power:	ISO 9001; ISO 14001 - kW
Back Burners Power:	10 - 0 kW
Certification group:	N9CG
Back Burners Dimension - mm	Ø 100
Front Burners Dimension - mm	Ø 100