**Modular Cooking Range Line
900XP 4-Eco Burner Gas Range 10
kW on Gas Oven**

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	

391642 (E9AARABBME)   4-Burner EcoFlame (10 kW each) gas Range on gas Oven (8,5 kW)

Short Form Specification

Item No.

To be installed on stainless steel feet with height adjustment up to 50 mm. High efficiency flower flame burners with 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. Oven chamber with 3 levels of runners to accomodate 2/1 GN shelves (2 steam pans). Ribbed, cast-iron oven base plate. 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.

APPROVAL:

Main Features

- Unit to be mounted on stainless steel feet with height adjustment up to 50 mm. Unit can be easily mounted on cantilever systems.
- Four 10 kW high efficiency burners are equipped with 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.
- 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 accomodate 2/1 GN shelves (2 steam pans) and ribbed cast iron base plate.
- Oven thermostat adjustable from 120 °C to 280 °C.
- 40 mm thick oven door for heat insulation.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.

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 corrispondent model without EcoFlame).

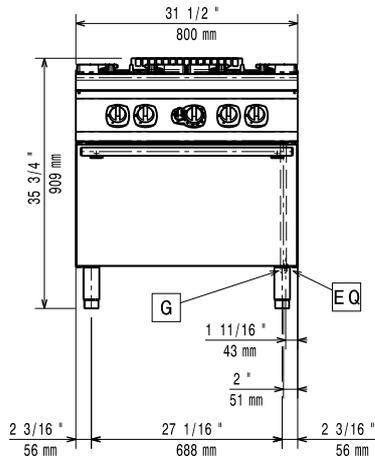## Included Accessories

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

Optional Accessories

![Electrolux Professional logo]

Front

Side
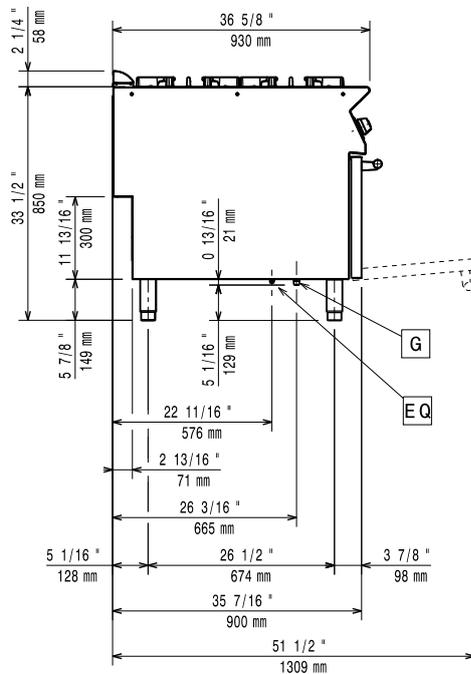
G = Gas connection

Top
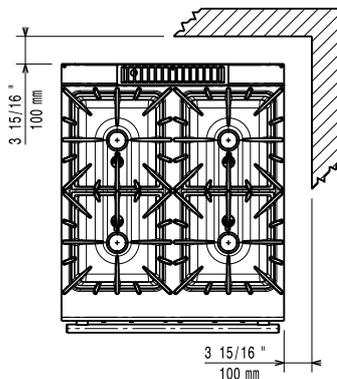
Gas

Gas Power:	48.5 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.

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:	119 kg
Shipping weight:	142 kg
Shipping height:	1090 mm
Shipping width:	1020 mm
Shipping depth:	870 mm
Shipping volume:	0.97 m³
Front Burners Power:	ISO 9001; ISO 14001 - ISO 9001; ISO 14001 kW
Back Burners Power:	10 - 10 kW
Certification group:	N9CG
Back Burners Dimension - mm	Ø 100 Ø 100
Front Burners Dimension - mm	Ø 100 Ø 100