



Electrolux
PROFESSIONAL

Modular Cooking Range Line e-XP 900 Free-zone Induction 800mm

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391667 (E9HHEDBAMEA)

e-XP Free-zone Induction
Cook Top, electric, 16 coils
(2kW each)

Short Form Specification

Item No. _____

The Free-Zone Induction is engineered for performance, flexibility, efficiency, and ease of use and maintenance. Featuring four independent cooking zones, each equipped with a multi-coil system, allowing the use of multiple pots and pans of various sizes (minimum Ø 7 cm), making it ideal for à la carte cooking. Induction technology ensures low heat dissipation to the kitchen, and easy cleaning, guaranteeing maximum hygiene. The surface is not directly heated, preventing food from burning onto the plate. Constructed with a one-piece 2 mm pressed stainless-steel worktop, AISI 304 Scotch Brite-finished panels, and IPX5 water resistance, the unit ensures durability and protection. The 930 mm depth provides an extended working area, while right-angled side edges allow seamless alignment with adjacent equipment. The unit includes a closed technical base housing generators, ventilation system, and filters, all accessible from the front for simplified maintenance operations and service. Each cooking zone features a dedicated user interface with a display and control knob, managing all four coils in the zone. Operating options include 30 power levels or temperature control from 30 to 250 °C, with an electronic sensor located beneath the glass to measure pan-bottom temperature. Compliant with the Swiss Energy Efficiency Ordinance (730.02), this model combines energy-efficient technology and superior cooking flexibility.

Main Features

- The free zone induction offers the possibility to use multiple pots and pans, even small sizes (min diameter 7 cm), thanks to the multi-coil system design that makes all the surface active, ideal for à la carte menu.
- Each zone UI features a display and a knob, controlling simultaneously the 4 coils in the same zone.
- The smooth glass-ceramic surface features limited temperature increase and it can be quickly and easily cleaned, thus providing maximum hygiene.
- Power level setting from 1 to 30 or temperature settings from 30 to 250° C.
- Low heat dissipation to the kitchen.
- The smooth, glass ceramic plate is not directly heated, so there is no burning on cooking surface.

Construction

- 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.
- One piece pressed 2 mm work top in Stainless steel.
- Unit is 930 mm deep to give a larger working surface area.
- Closed technical base, containing generators, ventilation system and filters.
- Electronic sensor, placed underneath the glass, below the coil center position, to measure the temperature of the pan/pot bottom.
- All major components may be easily accessed from the front, including the induction filters.
- IPX5 water resistance certification.
- Minimum pan base diameter: 7cm.
- 16 coils - 2 kW each.

Sustainability



- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

APPROVAL: _____



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Optional Accessories

• Junction sealing kit	PNC 206086	☐
• 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	☐
• Support for bridge type installation, 1600mm	PNC 206141	☐
• Water column extension for 900 line	PNC 206290	☐
• Chimney upstand, 800mm	PNC 206304	☐
• Frontal handrail, 1600mm	PNC 216050	☐
• 2 side covering panels for top appliances	PNC 216278	☐



2025.12.20