# Electrolux PROFESSIONAL

Modular Cooking Range Line 900XP 2 Drawer Ref-freezer Base (R290)



Refrigerated base with 2 drawers, able to operate both as refrigerator or freezer, with temperature range from -22°C to +8°C. Each drawer can accommodate one GN 2/1 container. The heavy duty drawer guides are equipped with a safety stop mechanism and are removable for cleaning, as well as the magnetic snap-in gaskets. CFC and HCFC free, highly ecological refrigerant type: R290 (ecological gas in foam: cyclopentane). Hydrocarbon refrigerant gas R290 for the lowest environmental impact (GWP=3), to reduce green house and ozone depletion effects. Large digital white-digit soft touch display. Stainless steel exterior panels and heavy duty tubular drawer handles. To be installed below other 900XP top units. Delivered with 100 mm height adjustable feet. IPX3 water resistance certification. Connectivity ready.

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #	 	 

# Main Features

- Exclusive IcyHot installation: combine 1200 mm PowerGrillsHP or NitroChrome3 Fry Top HP with the dual temperature ref/ freezer base, obtaining a single appliance with higher productivity and more efficient cooking and storage operations.
- Two Drawer Refrigerated/Freezer Base with built-in compressor unit.
- Unit able to operate both as refrigerator or as freezer, with temperature range from -22°C to +8°C.
- Suitable for use in ambient temperatures of up to 40 °C.
- Designed for modular installation into the cooking block.
- All major components may be easily accessed from the front.
- Each drawer to accommodate one GN 2/1 container max 150 mm high.
- Magnetic snap-in drawer gaskets are removable for cleaning.
- Forced air circulation for rapid cooling and an even temperature distribution.
- Unit may be installed on castors.
- Connectivity ready for real time access to connected appliances from remote and data monitoring (requires optional accessory).
- Perforated top surface and bottom plate for a better air circulation.
- Heavy-duty stainless steel tubular drawer handles.

# Construction

- Large digital white-digit display with soft touch buttons.
- Supplied with 100 mm height adjustable feet.
- Constructed in Stainless steel with Scotch Brite finish to meet the highest hygiene standards.
- Built-in compressor to suit operating conditions.
- IPX3 protected.

## Sustainability

• CFC and HCFC free, highly ecological refrigerant type: R290 (ecological gas in foam: cyclopentane). Hydrocarbon refrigerant gas R290 for the lowest environmental

APPROVAL:





impact (GWP=3), to reduce green house and ozone depletion effects.

# **Optional Accessories**

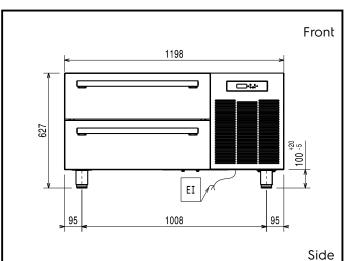
•	4 wheels - 2 with brake for re-	PNC 880123	
	Freezer Base, H=145mm - to be		
	used only for standalone installation		
•	Pair of side kicking strips for refr- freezer base	PNC 880221	

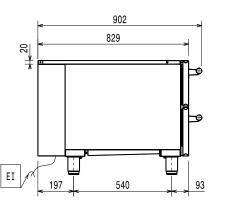
- 4 wheels, 2 with bakes, for Refrigerated and Freezer Base, H=125mm
  PNC 880234 □
- Support GN container for PNC 880249 refrigerated/freezer base
- Frontal kicking strip for freezer/ PNC 880336 refrigerated base
- Ethernet connector for IR33 PNC 881299 (CAREL) Refrigerated Cabinets and Counters



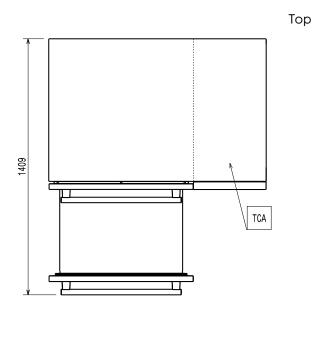
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#### EI = Electrical inlet (power)



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### Electric

Refrigerant weight:

Supply voltage: Electrical power max: Total Watts:	220-240 V/1 ph/50 Hz 0.55 kW 0.55 kW
Key Information:	
External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight: Shipping weight: Shipping height: Shipping width: Shipping depth: Shipping volume:	1198 mm 902 mm 627 mm 118 kg 161 kg 940 mm 1050 mm 1400 mm 1.38 m <sup>3</sup>
Refrigeration Data	
Compressor power:	3/4 hp
Sustainability	
Current consumption: Refrigerant type: Refrigeration power:	4.2 Amps R290 0 W

120 g

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