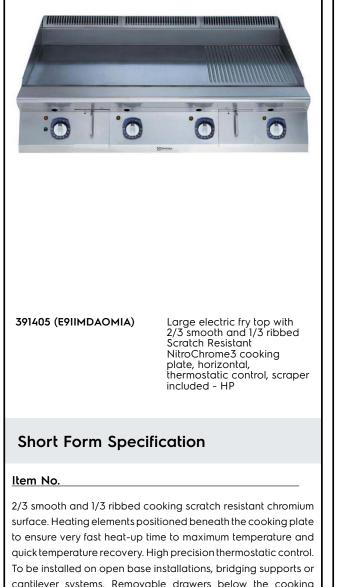
# Electrolux PROFESSIONAL

Modular Cooking Range Line 900XP 1200mm Electric Fry Top HP, Smooth and Ribbed scratch resistant chromium Plate



cantilever systems. Removable drawers 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. Rightangled side edges to allow flush-fitting junction between units.

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		

### Main Features

- Exclusive IcyHot installation: combine the Fry Top HP with the dual temperature refrigerated/freezer base HP and obtain a single appliance which simultaneously increases productivity and facilitates cooking and storage operations.
- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Infrared heating elements mounted below the cooking surface.
- Safety thermostat and thermostatic control.
- Two large drain holes on cooking surface permits the draining of fat into two separate 3 liter collectors placed under the cooking surface.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Units have 4 independent controls to regulate temperature of the cooking surface.
- Scratch resistant cooking surface thanks to a special treatment of the chromium plate.
- Easy to clean and corrosion resistant chromium surface.
- Temperature range from 120° up to 280°C.
- Suitable for countertop installation.

#### Construction

- Cooking surface 2/3 smooth and 1/3 ribbed.
- 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.
- Unit is 930 mm deep to give a larger working surface area.
- AISI 304 stainless steel worktop, 2mm thick.
- Non-scratch cooking surface 20mm thick for optimum grilling results and ease of use.

# Included Accessories

- 1 of Scraper for smooth plate fry PNC 164255 tops
- 1 of Scraper for ribbed plate fry PNC 206420 tops - kit includes knife blades for both smooth and ribbed surface

# **Optional Accessories**

- Scraper for smooth plate fry tops
   PNC 164255 □
- Junction sealing kit PNC 206086 🗆
- Support for bridge type PNC 206139 🗅 installation, 1200mm
- Support for bridge type PNC 206140 🗅 installation, 1400mm
- Support for bridge type PNC 206141 installation, 1600mm
- Frontal kicking strip, 1200mm (not PNC 206178 for refr-freezer base)

APPROVAL:



Support for bridge type installation, 1400mm Support for bridge type



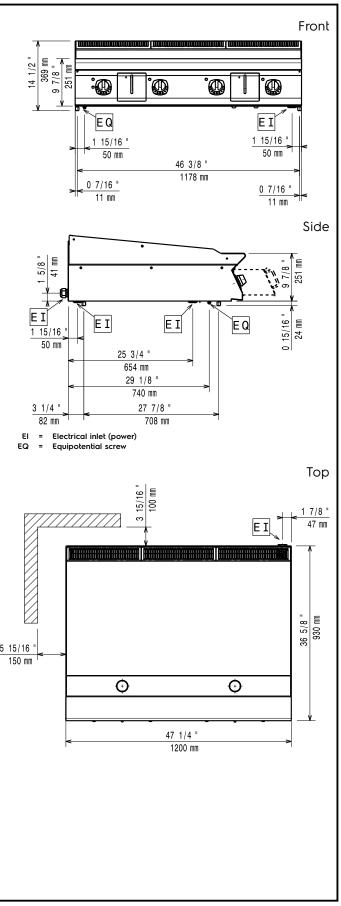
<ul> <li>Stopper for 900 fry top with horizontal plate</li> </ul>	PNC 206296	
Chimney upstand, 400mm	PNC 206303	
Back handrail 1200 mm	PNC 206309	
<ul> <li>Water drain for fry tops HP</li> </ul>	PNC 206345	
• Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module)	PNC 206346	
<ul> <li>Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface</li> </ul>	PNC 206420	
<ul> <li>Cloche for fry tops</li> </ul>	PNC 206455	
<ul> <li>Side handrail-right/left hand (900XP)</li> </ul>	PNC 216044	
<ul> <li>Frontal handrail, 1200mm</li> </ul>	PNC 216049	
<ul> <li>Frontal handrail, 1600mm</li> </ul>	PNC 216050	
Recommended Detergents		
• C41 HI-TEMP RAPID DEGREASER.	PNC 0S2292	

• C41 HI-TEMP RAPID DEGREASER. Suitable for cleaning plates and grills with high temperature surfaces (max 175°C). Pack of 6 11 bottles (includes 1 spray bottle code 0S2331)





# Modular Cooking Range Line 900XP 1200mm Electric Fry Top HP, Smooth and Ribbed scratch resistant chromium Plate



Supply voltage:	380-400 V/3 ph/50/60 Hz		
391405 (E911MDAOMIA)	20 kW		
Total Watts:	380-400V 3~ 50/60Hz		
Predisposed for:	18-20kW		
Key Information:			
Configuration:	Top		
Cooking surface width:	1194mm		
Cooking surface depth:	610mm		
External dimensions, Width:	1200mm		
External dimensions, Depth:	930mm		
External dimensions, Height:	250mm		
Net weight:	150 kg		
Shipping weight:	189 kg		
Shipping height:	580 mm		
Shipping width:	1020 mm		
Shipping depth:	1260 mm		
Shipping volume:	0.75 m <sup>3</sup>		
If appliance is set up or next to or against temperature			

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.

