Electrolux PROFESSIONAL

Modular Cooking Range Line 900XP Half Module Gas Grill

ITEM #	-
MODEL #	-
NAME #	-
<u>SIS #</u>	-
AIA #	-



To be used with natural or LPG gas. High efficiency 11 kW stainless steel burners with self stabilizing flame. Cooking surface grids in enameled cast iron, easily removable for cleaning. Includes drip tray for the collection of grease and fat. Exterior panels of unit in stainless steel with Scotch Brite finish. Extra strength work top in heavy duty 2 mm stainless steel. Rght-angled side edges to allow flush-fitting junction between units.

Main Features

- Stainless steel AISI441 burners with self stabilizing flame.
- Burners are protected by deflection trays to prevent fat dripping on them.
- Drip tray to collect residual cooking juices and fat.
- Stainless steel high splash guards on the rear and sides of cooking surface. Splash guards can be easily removed for cleaning and are dishwasher-safe.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Energy regulation through a control knob.
- Monoblock structure gives better stability and easier installation.
- The cooking surface is double-sided: one for meat and the other for fish and vegetables.
- The drawer can be filled with water to obtain vapor to cook softener food and to facilitate the cleaning of the drawer.
- The low temperature of the external panels allow to work in safety.
- Removable 2mm thick steel U-shaped grids in AISI 441 stainless steel for fast heating of cooking surface.
- Cooking grids made in highly resistant enameled cast iron for easy cleaning.

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.

Included Accessories

• 1 of Scraper for free standing PNC 206422 grills

Optional Accessories

- Junction sealing kit
 Draught diverter, 120 mm diameter
 Draught civerter, 120 mm
 DNC 206126 I
- Matching ring for flue condenser, PNC 206127 120 mm diameter
- Kit 4 wheels 2 swivelling with brake - it is mandatory to install Base support and wheels
- Flanged feet kit PNC 206136 🗅

APPROVAL:



•	Frontal kicking strip for concrete installation, 400mm	PNC 206147	
•	Frontal kicking strip for concrete	PNC 206148	
•	installation, 800mm Frontal kicking strip for concrete	PNC 206150	
•	installation, 1000mm Frontal kicking strip for concrete	PNC 206151	
•	installation, 1200mm Frontal kicking strip for concrete	PNC 206152	
•	installation, 1600mm Pair of side kicking strips for	PNC 206157	
	concrete installation Frontal kicking strip, 400mm (not for	PNC 206175	
	refr-freezer base) Frontal kicking strip, 800mm (not for	PNC 206176	
	refr-freezer base)	1110 2001/0	
•	Frontal kicking strip, 1000mm (not for refr-freezer base)	PNC 206177	
•	Frontal kicking strip, 1200mm (not for refr-freezer base)	PNC 206178	
•	Frontal kicking strip, 1600mm (not for refr-freezer base)	PNC 206179	
•	Pair of side kicking strips (not for refr-freezer base)	PNC 206180	
•	2 panels for service duct for single installation	PNC 206181	
•	2 panels for service duct for back to back installation	PNC 206202	
•	Kit 4 feet for concrete installation	PNC 206210	
•	(not for 900 line free standing grill) Flue condenser for 1 module, 150 mm	PNC 206246	
•	diameter Water filling tap for free standing	PNC 206280	
•	grills (1 per each drawer) Chimney upstand, 400mm	PNC 206303	
	Back handrail 800 mm	PNC 206308	
	Back handrail 1200 mm	PNC 206309	
	Flue condenser for 1/2 module, 120	PNC 206310	
	mm diameter		
•	Base support for feet or wheels - 400mm (700/900)	PNC 206366	
•	Base support for feet or wheels - 800mm (700/900)	PNC 206367	
•	Base support for feet or wheels - 1200mm (700/900)	PNC 206368	
•	Base support for feet or wheels - 1600mm (700/900)	PNC 206369	
•	Base support for feet or wheels - 2000mm (700/900)	PNC 206370	
•	Rear paneling - 600mm (700/900XP)	PNC 206373	
•	Rear paneling - 800mm (700/900)	PNC 206374	
•	Rear paneling - 1000mm (700/900)	PNC 206375	
•	Rear paneling - 1200mm (700/900)	PNC 206376	
•	Stainless steel grid for free standing	PNC 206408	
_	grills (900XP)		
•	Stainless steel grid with drainage channels for free standing V-shaped grills (900XP)	PNC 206409	
•	Scraper for grids with drainage channels - top grills	PNC 206421	
	Scraper for free standing grills	PNC 206422	
	Base support for feet or wheels -	PNC 206431	
-	600mm (700/900)		_

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.



 Kit G.25.3 (NI) gas nozzles for 700 and 900 gas grills (standard and HP) 	PNC 206462	
• Side handrail-right/left hand (900XP)	PNC 216044	
 Frontal handrail, 400mm 	PNC 216046	
 Frontal handrail, 800mm 	PNC 216047	
 Frontal handrail, 1200mm 	PNC 216049	
 Frontal handrail, 1600mm 	PNC 216050	
 2 side covering panels for free standing appliances 	PNC 216134	
 Large handrail - portioning shelf, 400mm 	PNC 216185	
 Large handrail - portioning shelf, 800mm 	PNC 216186	
 Pressure regulator for gas units 	PNC 927225	





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Gas

Gas Power:	10 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG;Natural Gas
Gas Inlet:	3/4"

Key Information:

External dimensions, Width:	400 mm		
External dimensions, Depth:	930 mm		
External dimensions, Height:	850 mm		
Net weight:	60 kg		
Shipping weight:	72 kg		
Shipping height:	1180 mm		
Shipping width:	480 mm		
Shipping depth:	1020 mm		
Shipping volume:	0.58 m³		
Certification group:	N9GG		
Cooking surface width:	316 mm		
Cooking surface depth:	640 mm		
If appliance is set up or payt to or against temporal			

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.

