Electrolux PROFESSIONAL

Modular Cooking Range Line 900XP 2 Zone Electric Induction Cooking Top, 230V



391168 (E9INED200N)

2-zone (5 kW each) electric Induction Cooking Top

Short Form Specification

Item No.

Glass ceramic cooking surface with 2 independently controlled 5 kW induction zones. Induction top surface with seamless transition between individual heating zones. 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.

APPROVAL:

ITEM # MODEL # NAME # SIS # AIA #	
MODEL # NAME # SIS #	
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AIA #	SIS #
	ALA #

Main Features

- Glass ceramic cooking surface with 2 independently controlled induction zones with a power of 5 kW per zone.
- Almost the entire surface of the ceramic plate can be used without "dead" spots.
- One indicating lamp for each zone located on control console.
- Induction plates endowed with overheating safety device.
- Power to the individual zones can be set with progressive output i.e. fine regulation at the lower and larger progress at the upper levels.
- Low heat dissipation to the kitchen.
- The smooth, glass ceramic plate is not directly heated, so there is no burning on cooking surface.
- IPX5 water protection.
- Pots diameter to be used : min 12cm, max 28 cm in order to obtain maximum heating efficiency.
- Suitable for countertop installation.

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

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

Optional Accessories

- Junction sealing kit
 Support for bridge type installation, 800mm
 PNC 206086 □
 PNC 206137 □
- Support for bridge type PNC 206138
 installation, 1000mm
- Support for bridge type PNC 206139 installation, 1200mm
- Support for bridge type PNC 206140 installation, 1400mm
- Support for bridge type PNC 206141 installation, 1600mm
- Support for bridge type PNC 206154 □ installation, 400mm
- Water column extension for PNC 206290 900 line
- Chimney upstand, 400mm
 PNC 206303



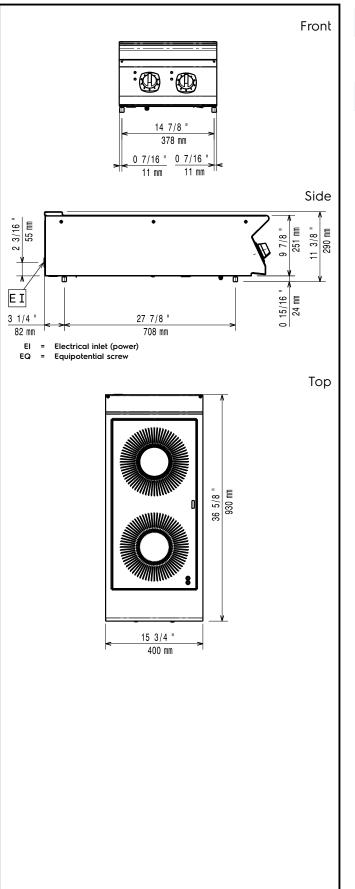


- Stainless steel grid for free standing PNC 206408 grills (900XP)
- Frontal handrail, 1600mm
 2 side covering panels for top
 PNC 216050
 PNC 216278
- 2 side covering panels for top PNC 216278 appliances
- Stainless steel universal frying pan PNC 653596 with stainless steel handle (diam. 200mm) suitable for induction and all other heating sources
- Universal frying pan with stainless PNC 653597 steel handle (diam. 240mm) suitable for induction and all other heating sources
- Universal frying pan with stainless PNC 653598 steel handle (diam. 280mm) suitable for induction and all other heating sources



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

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Electric

Supply voltage:	230 V/3 ph/50/60 Hz
Predisposed for:	
Total Watts:	10 kW

Key Information:

Induction compatible pots & p	ans must be used.
External dimensions, Width:	400 mm
External dimensions, Depth:	930 mm
External dimensions, Height:	250 mm
Net weight:	40 kg
Shipping weight:	46 kg
Shipping height:	540 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.25 m³
Certification group:	NIN49F
Induction Top Dimensions	(
(width):	400 mm
Induction Top Dimensions	070
(depth):	930 mm

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.



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