Electrolux PROFESSIONAL

Modular Cooking Range Line 900XP 3-Burner Gas Boiling Top

MODEL #		
NAME #		
SIS #		



391024 (E9GCGH3C00)

3-concentrical Burners gas Boiling Top (1x5 kW, 1x10 kW, 1x15 kW) - HP

Short Form Specification

Item No.

To be installed on open base installations, bridging supports or cantilever systems. 3 high efficiency burners (5 kW, 10 kW and 15 kW) with optimized combustion and protected pilot light. Flame failure device as standard on burners to protect against accidental extinguishing. Exterior panels of unit in stainless steel with Scotch Brite finish. Pan supports in cast iron. Extra strength work top in 20/10 stainless steel.

Main Features

ITEM #

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- The concentric one 5 kW, one 10 kW and one 15 kW high efficiency burners with optimized combustion, flame failure and protected pilot light are supplied in three sizes to suit high performing cooking requirements of the most demanding customers:
 - -60 mm diameter with a power of 5kW -180 mm diameter with a power of 10 kW -350 mm diameter with a power of 15 kW
- Gas appliance supplied for use with LPG gas, conversion jets supplied as standard.
- Large sized pan support in cast iron with long center fins to allow the use of the largest down to the smallest pans.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Separate controls for each burner to be ignited based on the size of the paella pan (manual ignition of the top burners).
- The special design of the control knob system guarantees against water infiltration.
- Work top in 20/10 Stainless steel.
- IPX5 water protection.
- Suitable for countertop installation.

Construction

• All exterior panels in Stainless Steel with Scotch Brite finishing.

Optional Accessories

- Junction sealing kit PNC 206086 🖵 Draught diverter, 150 mm PNC 206132 🗅 • diameter Matching ring for flue PNC 206133 🗅 condenser, 150 mm diameter Support for bridge type PNC 206137 🗅 installation, 800mm 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 • Flue condenser for 1 module, PNC 206246 🗅 150 mm diameter
- Ground frame for 3 burners PNC 206283 gas boiling top

APPROVAL:

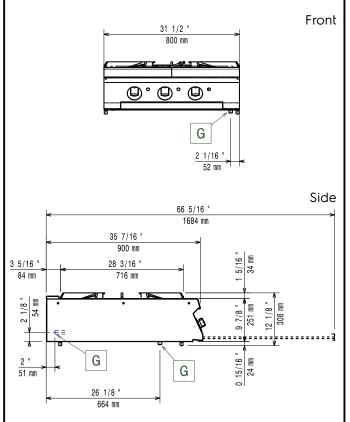


bain-marie

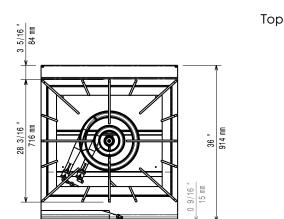
 Water column with swivel arm (water column extension not included) 	PNC 206289	
• Water column extension for 900 line	PNC 206290	
 Chimney upstand, 800mm 	PNC 206304	
 Back handrail 800 mm 	PNC 206308	
 Back handrail 1200 mm 	PNC 206309	
 Side handrail-right/left hand (900XP) 	PNC 216044	
 Frontal handrail, 800mm 	PNC 216047	
 Frontal handrail, 1200mm 	PNC 216049	
 Frontal handrail, 1600mm 	PNC 216050	
 Large handrail - portioning shelf, 800mm 	PNC 216186	
 2 side covering panels for top appliances 	PNC 216278	
• Drilled false bottom full module for	PNC 921623	

Electrolux PROFESSIONAL





G = Gas connection



Gas

Gas Power: 391024 (E9GCGH3C00) Standard gas delivery: Gas Type Option: Gas Inlet:	30 kW Natural Gas G20 (20mbar) LPG 1/2"
Key Information:	
Back Burners Power: Middle Burners Power: Back Burners Dimension -	5 - 0 kW 0 - 0/10 - 15 kW
mm Middle Burners Dimension - mm	Ø 60 Ø 180 Ø 350
External dimensions, Width: External dimensions, Depth:	800 mm 930 mm
External dimensions, Height: Net weight:	250 mm 92 kg
Shipping weight: Shipping height:	69 kg 530 mm
Shipping width: Shipping depth:	1010 mm 860 mm
Shipping volume:	0.46 m³
Certification group: If appliance is set up or next to	N9PG
II ODDIIONCE IS SELUD OF NEXT IC	o or addinst 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.

Modular Cooking Range Line 900XP 3-Burner Gas Boiling Top

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