### Electrolux PROFESSIONAL

Modular Cooking Range Line 900XP 4 Zone Electric Induction Cooking Top

ITEM #		
MODEL #	 	 
NAME #		
SIS #		
AIA #		



#### **Short Form Specification**

#### Item No.

Glass ceramic cooking surface with 4 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.

#### **Main Features**

- Glass ceramic cooking surface with 4 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).

APPROVAL:



#### **Optional Accessories**

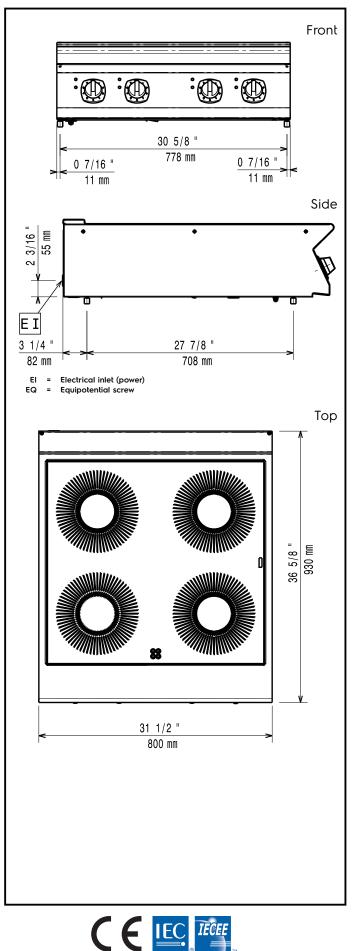
•		
<ul> <li>Junction sealing kit</li> </ul>	PNC 206086	
<ul> <li>Support for bridge type installation, 800mm</li> </ul>	PNC 206137	
<ul> <li>Support for bridge type installation, 1000mm</li> </ul>	PNC 206138	
<ul> <li>Support for bridge type installation, 1200mm</li> </ul>	PNC 206139	
<ul> <li>Support for bridge type installation, 1400mm</li> </ul>	PNC 206140	
<ul> <li>Support for bridge type installation, 1600mm</li> </ul>	PNC 206141	
• Water column extension for 900 line	PNC 206290	
<ul> <li>Chimney upstand, 800mm</li> </ul>	PNC 206304	
<ul> <li>Frontal handrail, 1600mm</li> </ul>	PNC 216050	
<ul> <li>2 side covering panels for top appliances</li> </ul>	PNC 216278	
• Stainless steel universal frying pan with stainless steel handle (diam. 200mm) suitable for induction and all other heating sources	PNC 653596	
<ul> <li>Universal frying pan with stainless steel handle (diam. 240mm) suitable for induction and all other heating sources</li> </ul>	PNC 653597	
• Universal frying pan with stainless steel	PNC 653598	

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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## Modular Cooking Range Line 900XP 4 Zone Electric Induction **Cooking Top**

#### Electric

Supply voltage:	380-415 V/3 ph/50/60 Hz 380-415V 3~ 50/60Hz 20kW
Predisposed for:	
Total Watts:	20 kW

#### **Key Information:**

Induction compatible pots & pans must be used.				
External dimensions, Width:	800 mm			
External dimensions, Depth:	930 mm			
External dimensions, Height:	250 mm			
Net weight:	65 kg			
Shipping weight:	76 kg			
Shipping height:	540 mm			
Shipping width:	1020 mm			
Shipping depth:	860 mm			
Shipping volume:	0.47 m³			
Certification group:	IH940			
Induction Top Dimensions (width):	800 mm			
Induction Top Dimensions (depth):	930 mm			
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.

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