



**Electrolux**  
PROFESSIONAL

**Modular Cooking Range Line  
900XP 4-Burner Gas Range 6 kW  
on Convection Oven**

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



391007 (E9GCGH4CVL)

4-Burner (6 kW each) gas  
Range on gas Convection  
Oven (10,5 kW)

**Short Form Specification**

**Item No.** \_\_\_\_\_

To be installed on stainless steel feet with height adjustment up to 50 mm. High efficiency flower flame burners with continuous power regulation and optimized combustion. Flame failure device as standard on burners to protect against accidental extinguishing. Oven chamber with 2 levels of runners to accommodate 2/1 GN shelves (2 steam pans). Ribbed, enamelled steel oven base plate. Exterior panels of unit in stainless steel with Scotch Brite finish. Pan supports in heavy duty cast iron. Extra strength work top in heavy duty 2 mm stainless steel. Right-angled side edges to allow flush-fitting junction between units.

**Main Features**

- Unit to be mounted on stainless steel feet with height adjustment up to 50 mm. Unit can be easily mounted on cantilever systems.
- The four 6 kW high efficiency burners are available in 60 mm diameter with continuous power regulation from 1,5 to 6 kW.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- Large sized pan support in cast iron (stainless steel as option) with long center fins to allow the use of the largest down to the smallest pans.
- Burners with optimized combustion.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Protected pilot light.
- Base compartment consists of a convection oven, with ON/OFF switch between static and convection mode, positioned beneath the base plate. Oven chamber to have 2 levels of runners to accommodate 2/1 GN shelves (2 steam pans) and ribbed enamelled steel base plate.
- Convection oven allows for simultaneous cooking on 2 levels thus reducing cooking times compared to standard static ovens (depending on food type).
- Oven temperature adjustable from 120 °C to 280 °C.
- 40 mm thick oven door for heat insulation.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Control knobs provide smooth, continuous rotation from min to max power level.

**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.
- Delivered with upstand chimney, mandatory to be installed.

**Included Accessories**

- 2 of GN2/1 chrome plated grid PNC 206243 for convection oven

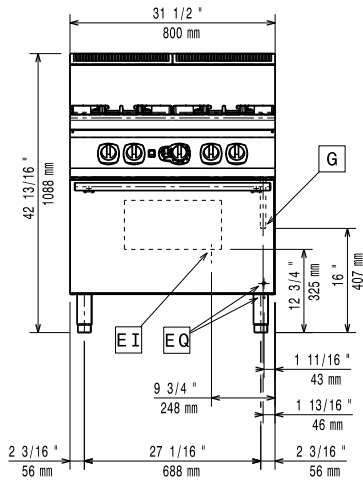
**Optional Accessories**

APPROVAL: \_\_\_\_\_

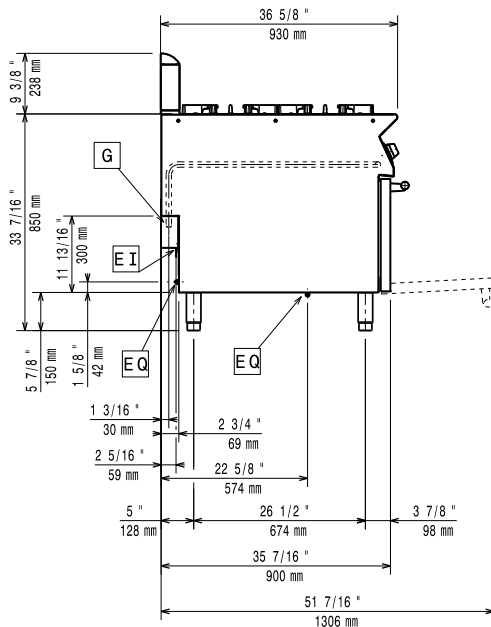


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Front

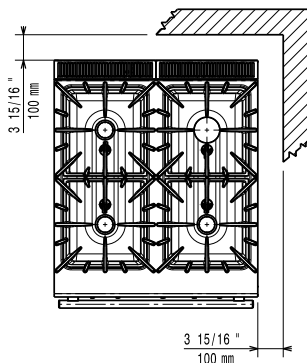


Side



EI = Electrical inlet (power)  
 G = Gas connection

Top



### Electric

Supply voltage:

391007 (E9GCGH4CVL) 220-230 V/1 ph/50/60 Hz

### Gas

Gas Power: 34.5 kW

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG; Natural Gas

Gas Inlet: 1/2"

### Key Information:

Front Burners Power: 6 - 6 kW

Back Burners Power: 6 - 6 kW

Back Burners Dimension - mm: Ø 60 Ø 60

Front Burners Dimension - mm: Ø 60 Ø 60

Oven Heat Input: 10.5 kW

Oven working Temperature: 120 °C MIN; 280 °C MAX

Oven Cavity Dimensions (width): 560 mm

Oven Cavity Dimensions (height): 270 mm

Oven Cavity Dimensions (depth): 680 mm

External dimensions, Width: 800 mm

External dimensions, Depth: 930 mm

External dimensions, Height: 850 mm

Net weight: 115 kg

Shipping weight: 184 kg

Shipping height: 1130 mm

Shipping width: 1020 mm

Shipping depth: 860 mm

Shipping volume: 0.99 m<sup>3</sup>

Certification group: N9CG

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.