



Electrolux
PROFESSIONAL

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391008 (E9GCGH4CV)

4-Burner (1x10 kW, 3x6 kW)
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 three 6 kW and one 10 kW high efficiency burners are available in two different sizes to suit high performing cooking requirements of the most demanding customers:
 - 60 mm burners with continuous power regulation from 1,5 to 6 kW
 - 100 mm burners with continuous power regulation from 2.2 kW to 10 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.

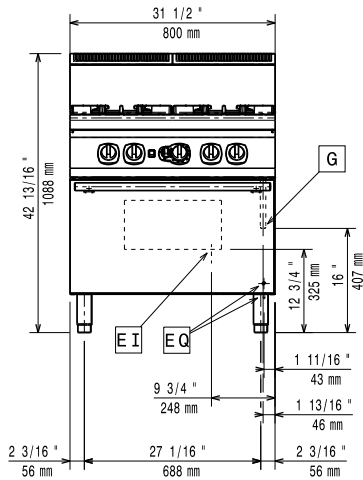
Included Accessories

APPROVAL: _____

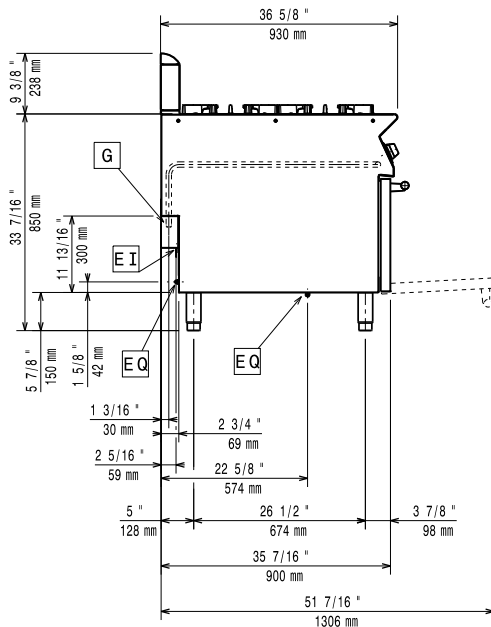


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Front

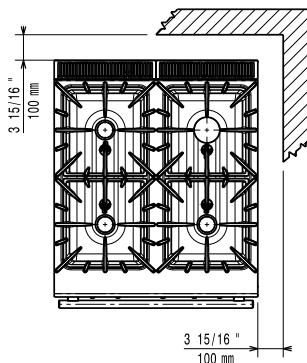


Side



EI = Electrical inlet (power)
 G = Gas connection

Top



Electric

Supply voltage:
 391008 (E9GCGH4CV) 220-230 V/1 ph/50/60 Hz
 Total Watts: 0.2 kW

Gas

Gas Power: 38.5 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 - 10 kW
 Back Burners Dimension - mm: Ø 60 Ø 100
 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: 158 kg
 Shipping weight: 184 kg
 Shipping height: 1100 mm
 Shipping width: 1020 mm
 Shipping depth: 860 mm
 Shipping volume: 0.96 m³

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.

Certification group: N9CG