

Modular Cooking Range Line 900XP 4-Burner Gas Range on Gas Oven with 3mm worktop and electric ignition

ITEM # _____
 MODEL # _____
 NAME # _____
 SIS # _____
 AIA # _____



391245 (E9GCGHTCG0)

4-Burner (1x10 kW, 3x6 kW)
 gas Range on gas Oven (8,5
 kW) with 3 mm WorkTop and
 electronic ignition

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 3 levels of runners to accommodate 2/1 GN shelves (2 steam pans). Ribbed, cast-iron oven base plate. Electronic ignition for burners. 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 3 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.
- Base compartment consists of a gas heated standard oven with stainless steel burners and self stabilizing flame positioned beneath the base plate. Oven chamber to have 3 levels of runners to accommodate 2/1 GN shelves (2 steam pans) and ribbed cast iron base plate.
- Oven thermostat 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.

Construction

- Unit is 930 mm deep to give a larger working surface area.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Electric ignition.
- AISI 304 stainless steel worktop, 3mm thick.

Included Accessories

- 1 of GN2/1 chrome grid for static oven PNC 164250

Optional Accessories

- GN2/1 chrome grid for static oven PNC 164250 ☐
- Junction sealing kit PNC 206086 ☐
- Draught diverter, 150 mm diameter PNC 206132 ☐
- Matching ring for flue condenser, 150 mm diameter PNC 206133 ☐

APPROVAL: _____

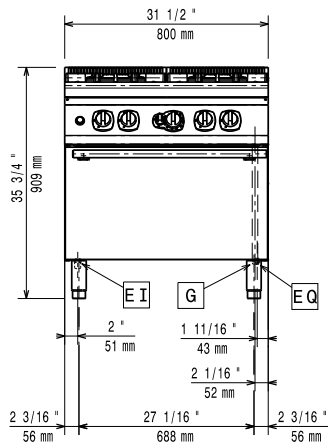
• Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels	PNC 206135	☐	• Frontal handrail, 800mm	PNC 216047	☐
• Flanged feet kit	PNC 206136	☐	• Frontal handrail, 1200mm	PNC 216049	☐
• Frontal kicking strip for concrete installation, 800mm	PNC 206148	☐	• Frontal handrail, 1600mm	PNC 216050	☐
• Frontal kicking strip for concrete installation, 1000mm	PNC 206150	☐	• 2 side covering panels for free standing appliances	PNC 216134	☐
• Frontal kicking strip for concrete installation, 1200mm	PNC 206151	☐	• Large handrail - portioning shelf, 800mm	PNC 216186	☐
• Frontal kicking strip for concrete installation, 1600mm	PNC 206152	☐	• Pressure regulator for gas units	PNC 927225	☐
• Pair of side kicking strips for concrete installation	PNC 206157	☐			
• Single burner radiant plate for pan support	PNC 206170	☐			
• Single burner smooth plate for direct cooking - fits frontal burners only	PNC 206171	☐			
• Single burner ribbed plate for direct cooking - fits frontal burners only	PNC 206172	☐			
• Frontal kicking strip, 800mm (not for refr-freezer base)	PNC 206176	☐			
• Frontal kicking strip, 1000mm (not for refr-freezer base)	PNC 206177	☐			
• Frontal kicking strip, 1200mm (not for refr-freezer base)	PNC 206178	☐			
• Frontal kicking strip, 1600mm (not for refr-freezer base)	PNC 206179	☐			
• Pair of side kicking strips (not for refr-freezer base)	PNC 206180	☐			
• 2 panels for service duct for single installation	PNC 206181	☐			
• 2 panels for service duct for back to back installation	PNC 206202	☐			
• Kit 4 feet for concrete installation (not for 900 line free standing grill)	PNC 206210	☐			
• Flue condenser for 1 module, 150 mm diameter	PNC 206246	☐			
• Water column with swivel arm (water column extension not included)	PNC 206289	☐			
• Water column extension for 900 line	PNC 206290	☐			
• Stainless steel double grid for 2 burners	PNC 206298	☐			
• Chimney upstand, 800mm	PNC 206304	☐			
• Back handrail 800 mm	PNC 206308	☐			
• Back handrail 1200 mm	PNC 206309	☐			
• Energy saving device for pasta cookers	PNC 206344	☐			
• Wok pan support for open burners (700/900)	PNC 206363	☐			
• Base support for feet or wheels - 800mm (700/900)	PNC 206367	☐			
• Base support for feet or wheels - 1200mm (700/900)	PNC 206368	☐			
• Base support for feet or wheels - 1600mm (700/900)	PNC 206369	☐			
• Base support for feet or wheels - 2000mm (700/900)	PNC 206370	☐			
• Rear paneling - 800mm (700/900)	PNC 206374	☐			
• Rear paneling - 1000mm (700/900)	PNC 206375	☐			
• Rear paneling - 1200mm (700/900)	PNC 206376	☐			
• Kit town gas nozzles (G150) for 900 gas ranges on gas oven	PNC 206385	☐			
• Chimney grid net, 400mm (700XP/900)	PNC 206400	☐			
• Side handrail-right/left hand (900XP)	PNC 216044	☐			



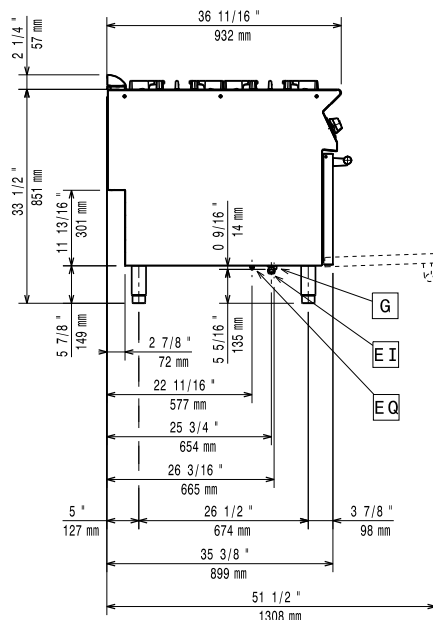
Electrolux
PROFESSIONAL

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Front

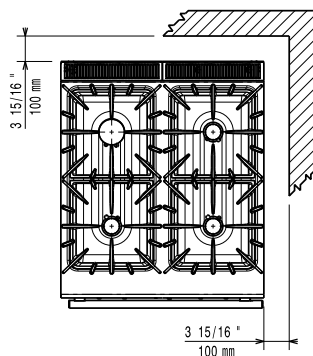


Side



EI = Electrical inlet (power)
G = Gas connection

Top



Gas

Gas Power:	36.5 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG; Natural Gas
Gas Inlet:	1/2"

Key Information:

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.

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

Oven Cavity Dimensions (width): 575 mm

Oven Cavity Dimensions (height): 300 mm

Oven Cavity Dimensions (depth): 700 mm

External dimensions, Width: 800 mm

External dimensions, Depth: 930 mm

External dimensions, Height: 850 mm

Net weight: 115 kg

Shipping weight: 146 kg

Shipping height: 1080 mm

Shipping width: 1030 mm

Shipping depth: 860 mm

Shipping volume: 0.96 m³

Front Burners Power: 6 - 6 kW

Back Burners Power: 6 - 10 kW

Certification group: N9CG

Back Burners Dimension - mm Ø 60 Ø 100

Front Burners Dimension - mm Ø 60 Ø 60



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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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