



Electrolux
PROFESSIONAL

Modular Cooking Range Line 900XP 400mm Electric Fry Top, Ribbed Brushed Chrome Plate

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391395
(E9IILIAOMCA)

Half module electric Fry Top with ribbed brushed chrome cooking Plate, sloped, thermostatic control, scraper included, 230V

Short Form Specification

Item No. _____

Ribbed cooking surface in brushed chrome. Temperature range from 120°C to 280°C. To be installed on open base installations, bridging supports or cantilever systems. Removable drawer below the cooking surface for the collection of grease and fat. 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. Right-angled side edges to allow flush-fitting junction between units.

Main Features

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Large drain hole on cooking surface permits the draining of fat into large 1 liter collector placed under the cooking surface.
- Electric elements in incoloy positioned under the cooking plate.
- Safety thermostat and thermostatic control.
- Stainless steel high splash guards on the rear and sides of cooking surface. Splash guards can be easily removed for cleaning and are dishwasher-safe.
- Temperature range from 120° up to 280°C.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Rough brushed chrome surface is highly resistant to scratches and facilitates cleaning operations at the end of the day.
- Scraper for ribbed plate included as standard.
- 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.
- Cooking surface 15mm thick brushed chrome for optimum grilling results and ease of use.
- Cooking surface completely ribbed.

Included Accessories

- 1 of Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface PNC 206420

Optional Accessories

- Junction sealing kit PNC 206086 ☐
- Support for bridge type installation, 800mm PNC 206137 ☐
- Support for bridge type installation, 1000mm PNC 206138 ☐
- Support for bridge type installation, 1200mm PNC 206139 ☐
- Support for bridge type installation, 1400mm PNC 206140 ☐
- Support for bridge type installation, 1600mm PNC 206141 ☐

APPROVAL: _____



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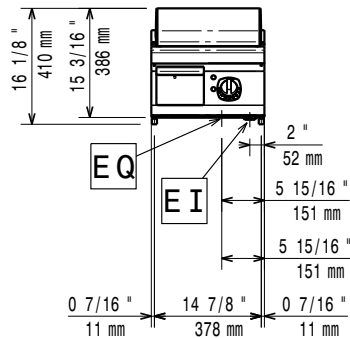
- Water drain for half module fry tops PNC 206153 ☐
- Support for bridge type installation, 400mm PNC 206154 ☐
- Back handrail 800 mm PNC 206308 ☐
- Back handrail 1200 mm PNC 206309 ☐
- Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) PNC 206346 ☐
- Chimney grid net, 400mm (700XP/900) PNC 206400 ☐
- Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface PNC 206420 ☐
- Cloche for fry tops PNC 206455 ☐
- Side handrail-right/left hand (900XP) PNC 216044 ☐
- Frontal handrail, 400mm PNC 216046 ☐
- Frontal handrail, 800mm PNC 216047 ☐
- Frontal handrail, 1200mm PNC 216049 ☐
- Frontal handrail, 1600mm PNC 216050 ☐
- Large handrail - portioning shelf, 400mm PNC 216185 ☐
- Large handrail - portioning shelf, 800mm PNC 216186 ☐
- 2 side covering panels for top appliances PNC 216278 ☐

Recommended Detergents

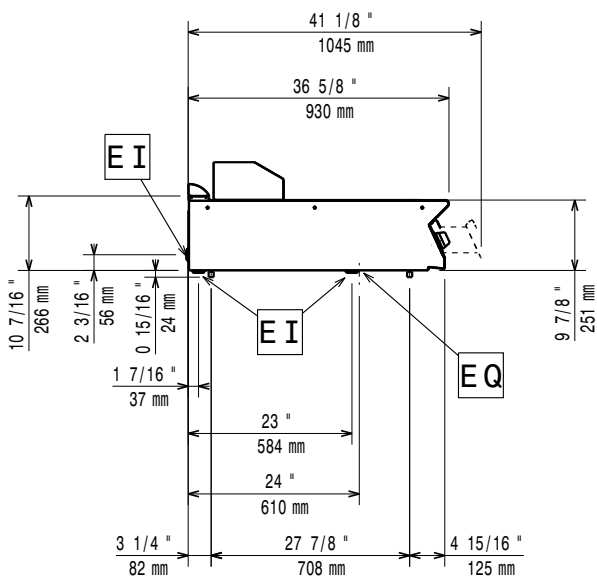
- C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) PNC 0S2292 ☐



Front

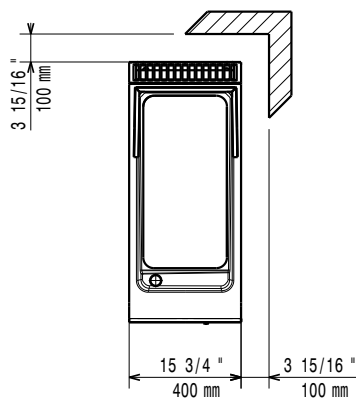


Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top



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.

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

2025.07.02

