Electrolux

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



391354 (E9IILAAOMCA)

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

Short Form Specification

Item No.

Ribbed cooking surface in brushed chrome. 10 kW gas powered burners with thermostatic valve and self stabilizing flame. Temperature range up to 270°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 flushfitting junction between units.

APPROVAL:

ITEM #	-
MODEL #	-
NAME #	-
SIS #	-
AIA #	-

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.
- Stainless steel high splash guards on the rear and sides of cooking surface. Splash guards can be easily removed for cleaning and are dishwashersafe.
- Piezo spark ignition with thermostatic valve for added safety.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Temperature range from 90° up to 270°C. •
- 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 PNC 206420 fry tops - kit includes knife blades for both smooth and ribbed surface

Optional Accessories

 Junction sealing kit PNC 206086 🖵 • Draught diverter, 120 mm PNC 206126 🗅 diameter Matching ring for flue PNC 206127 🗅 • condenser, 120 mm diameter Support for bridge type PNC 206137 🗅 • installation, 800mm • Support for bridge type PNC 206138 🔲 installation, 1000mm Support for bridge type PNC 206139 🗆 installation, 1200mm Support for bridge type PNC 206140 🗅 • installation, 1400mm Support for bridge type PNC 206141 🗖 installation, 1600mm

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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	
• Flue condenser for 1/2 module, 120 mm diameter	PNC 206310	
• 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	
 Kit G.25.3 (NI) gas nozzles for 900 fryers 	PNC 206467	
• Base support for feet or wheels (lateral) 900mm, only for US pasta cookers	PNC 206470	
 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	
Pressure regulator for gas units	PNC 927225	
Recommended Detergents		

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







Front 410 mm 15 3/16 " 386 mm 16 1/8 " Œ G 2 1/16 " 52 mm 0 7/16 " 0 7/16 " 14 7/8 378 mm 11 mm 11 mm Side 41 1/8 " 1045 mm 36 5/8 " 930 mm 9 7/8 " 251 mm ŕ, E 266 mm 2 1/8 " 54 mm 15/16 24 mm 10 7/16 0 11/16 " 18 mm G 0 2 1/8 53 mm 26 1/4 " 666 mm 3 1/4 " 5 1/2 " 27 7/8 " 708 mm 83 mm 139 mm EQ Equipotential screw = G = Gas connection Тор 15/16 " E 8 ന te 3 15/16 " 15 3/4 " 400 mm 100 mm

Gas

Gas Power:	
391354 (E9IILAAOMCA)	10 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG;Natural Gas
Gas Inlet:	1/2"
Key Information:	

Cooking surface width: 330 mm Cooking surface depth: 700 mm Working Temperature MIN: 90 °C Working Temperature MAX: 270 °C External dimensions, Width: 400 mm External dimensions, Depth: 930 mm External dimensions, Height: 250 mm Net weight: 55 kg Shipping weight: 56 kg Shipping height: 580 mm Shipping width: 460 mm Shipping depth: 1020 mm Shipping volume: 0.27 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.



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