Electrolux PROFESSIONAL

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



391402 (E91INAAOMCA) Half module gas Fry Top with smooth brushed chrome cooking Plate, horizontal, thermostatic control, scraper and sTopper included

Short Form Specification

Item No.

Smooth 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. Rright-angled side edges to allow flush-fitting 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 dishwasher-safe.
- 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 smooth 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 smooth.

Included Accessories

- 1 of Scraper for smooth plate PNC 164255 fry tops
- 1 of Stopper for 900 fry top PNC 206296 with horizontal plate

Optional Accessories

- Scraper for smooth plate fry PNC 164255 tops
- 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

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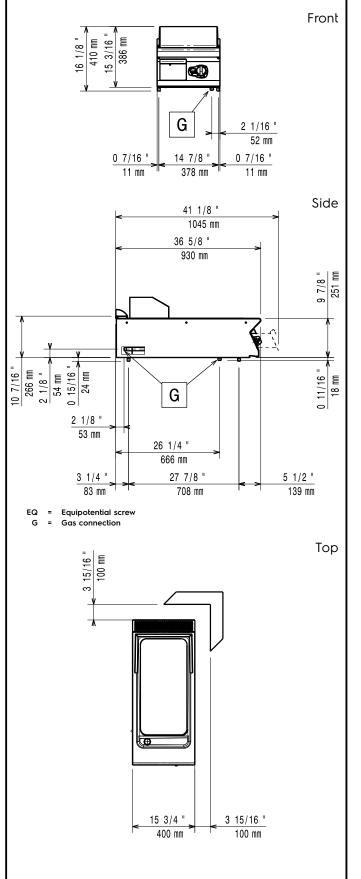
• Support for bridge type installation, 1600mm	PNC 206141	
 Water drain for half module fry tops Support for bridge type installation, 400mm 	PNC 206153 PNC 206154	
 Stopper for 900 fry top with horizontal plate 	PNC 206296	
 Back handrail 800 mm Back handrail 1200 mm Flue condenser for 1/2 module, 120 mm diameter 	PNC 206308 PNC 206309 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	
 Kit 3 base support for wheels Cloche for fry tops Kit G.25.3 (NI) gas nozzles for 900 fryers 	PNC 206430 PNC 206455 PNC 206467	
 Side handrail-right/left hand (900XP) 	PNC 216044	
 Frontal handrail, 400mm Frontal handrail, 800mm Frontal handrail, 1200mm Frontal handrail, 1600mm Large handrail - portioning shelf, 400mm 	PNC 216046 PNC 216047 PNC 216049 PNC 216050 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	



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Gas

Gas Power: 391402 (E911NAAOMCA) Standard gas delivery: Gas Type Option: Gas Inlet:	ISO 9001; ISO 14001 kW Natural Gas G20 (20mbar) LPG;Natural Gas 1/2"
Key Information:	·) -
Cooking surface width:	330 mm 700 mm

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: 59 kg	
Shipping height: 580 mm	
Shipping width: 460 mm	
Shipping depth: 1020 mm	
Shipping volume: 0.27 m ³	

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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