



Electrolux
PROFESSIONAL

Modular Cooking Range Line 900XP 6-Burner Gas Range on Gas Oven with Cupboard

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391013 (E9GCGL6C10)

6-Burner (2x10 kW, 4x6 kW)
gas Range on gas Oven (8,5
kW) with Cupboard

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. 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 four 6 kW and two 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
- Cupboard compartment for storage of pots, pans, sheet pans etc.
- 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 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.
- 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.

Included Accessories

- 1 of GN2/1 chrome grid for static oven PNC 164250
- 1 of Door for open base cupboard PNC 206350

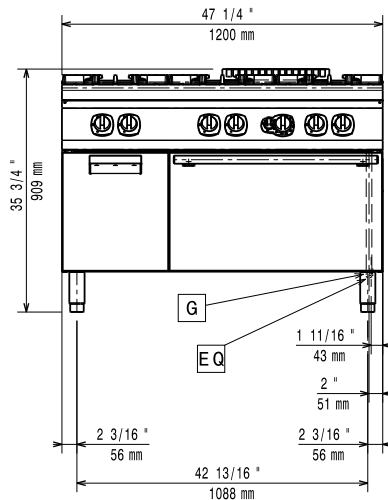
APPROVAL: _____



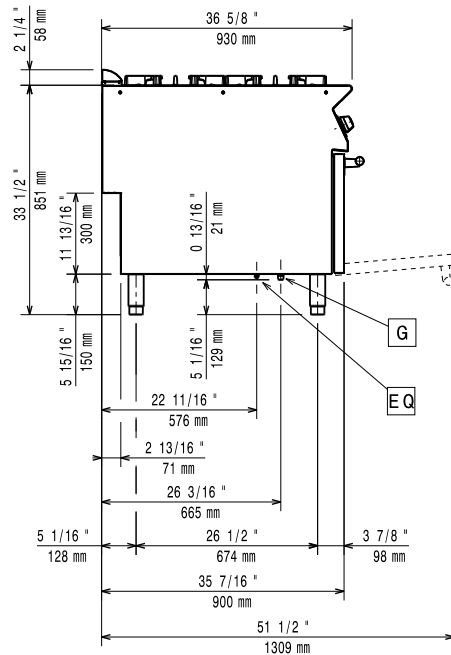
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Front

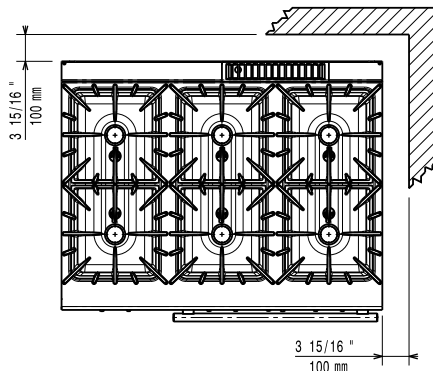


Side



G = Gas connection

Top



Gas

Gas Power:	52.5 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG; Natural Gas
Gas Inlet:	1/2"

Key Information:

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: 1200 mm

External dimensions, Depth: 930 mm

External dimensions, Height: 850 mm

Net weight: 156 kg

Shipping weight: 180 kg

Shipping height: 1080 mm

Shipping width: 1020 mm

Shipping depth: 1260 mm

Shipping volume: 1.39 m³

Front Burners Power: 6 - 6 kW

Back Burners Power: 10 - 10 kW

Middle Burners Power: 6 - 0/6 - 0 kW

Certification group: N9CG

Back Burners Dimension - mm Ø 100 Ø 100

Front Burners Dimension - mm Ø 60 Ø 60

Middle Burners Dimension - mm Ø 60 Ø 60

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.