

Modular Cooking Range Line 900XP 6-Burner Gas Range on Large Gas Oven with 3mm worktop and electric ignition

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391255 (E9GCGLTCL0)

6-Burner (2x10 kW, 4x6 kW)
gas Range on large gas
Oven (12 kW) with 3mm
WorkTop and electronic
ignition

Short Form Specification

Item No. _____

To be installed on stainless steel feet with height adjustment up to 50 mm. 3mm worktop. High efficiency flower flame burners with optimized combustion. Flame failure device as standard on burners to protect against accidental extinguishing. Oven chamber with 3 levels of runners to accommodate shelves (wxd 972x687mm). 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 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 power regulation from 1,5 to 6 kW
 - 100 mm burners with 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.
- Protected pilot light.
- Base compartment consists of a large 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 Chrome grid for large oven PNC 206204

Optional Accessories

- Junction sealing kit PNC 206086 ☐
- Draught diverter, 150 mm diameter PNC 206132 ☐

APPROVAL: _____

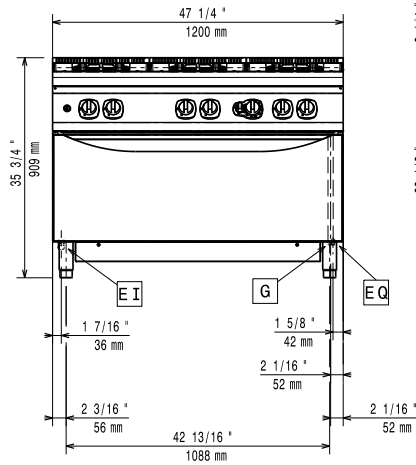
• Matching ring for flue condenser, 150 mm diameter	PNC 206133	☐
• Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels	PNC 206135	☐
• Flanged feet kit	PNC 206136	☐
• Frontal kicking strip for concrete installation, 1200mm	PNC 206151	☐
• Frontal kicking strip for concrete installation, 1600mm	PNC 206152	☐
• 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, 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	☐
• Chrome grid for large oven	PNC 206204	☐
• 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, 1200mm	PNC 206306	☐
• Back handrail 1200 mm	PNC 206309	☐
• Wok pan support for open burners (700/900)	PNC 206363	☐
• 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 - 1200mm (700/900)	PNC 206376	☐
• Chimney grid net, 400mm (700XP/900)	PNC 206400	☐
• Side handrail-right/left hand (900XP)	PNC 216044	☐
• Frontal handrail, 1200mm	PNC 216049	☐
• Frontal handrail, 1600mm	PNC 216050	☐
• 2 side covering panels for free standing appliances	PNC 216134	☐
• Large handrail - portioning shelf, 800mm	PNC 216186	☐
• 3 round baskets diam. 181mm for 40lt pasta cookers (927219 must be ordered together)	PNC 927212	☐
• Pressure regulator for gas units	PNC 927225	☐



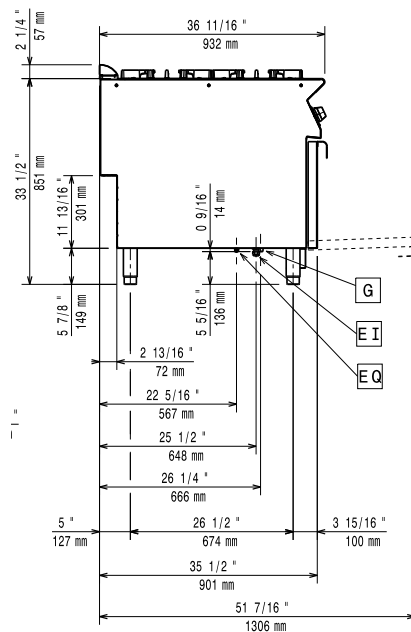
Electrolux
PROFESSIONAL

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Oven with 3mm worktop and electric ignition

Front

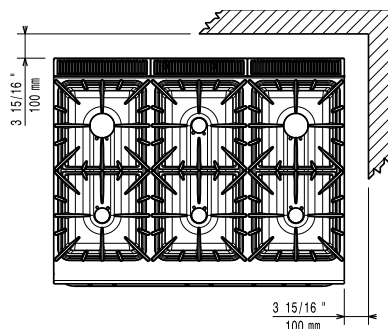


Side



EI = Electrical inlet (power)
G = Gas connection

Top



Gas

Gas Power:	56 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): 1000 mm

Oven Cavity Dimensions (height): 380 mm

Oven Cavity Dimensions (depth): 700 mm

External dimensions, Width: 1200 mm

External dimensions, Depth: 930 mm

External dimensions, Height: 850 mm

Net weight: 200 kg

Shipping weight: 235 kg

Shipping height: 1030 mm

Shipping width: 1300 mm

Shipping depth: 1020 mm

Shipping volume: 1.37 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.



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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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