



**Electrolux**  
PROFESSIONAL

## Modular Cooking Range Line 900XP Electric Multifunctional Cooker with compound bottom

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



391151 (E9MFEHDIO0)

22-lt electric Multifunctional  
Cooker with compound steel  
cooking surface

### Short Form Specification

Item No. \_\_\_\_\_

Incoloy armoured heating elements to guarantee heat uniformity. To be installed on 50 mm high feet for cleaning ease. Well to have rounded corners and cooking surface in compound steel (a 3mm layer of 316 AISI stainless steel on top of a 12mm layer of mild steel). Exterior panels of unit in stainless steel with Scotch Brite finish.

### Main Features

- Multi purpose cooking appliance that can be used to shallow fry, cook liquids or even as a bain marie. Unit can be used for sautéing, poaching, steaming, simmering, stewing, braising, boiling and preparing white sauces.
- Well cooking surface made in compound steel (a 3mm layer of 316 AISI stainless steel on top of a 12mm layer of mild steel) for optimum grilling results.
- The stainless steel well to have rounded corners to facilitate cleaning.
- Bottom temperature control is precisely set by a thermostat on the control panel.
- Uniform temperature distribution over the whole base.
- Short heat-up time of the empty pan.
- Incoloy armoured heating elements for better thermic distribution.
- The special design of the control knob system guarantees against water infiltration.
- Working temperature can be set from 80 °C to 300 °C.

### Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Delivered with runners for gastronorm container.

### Sustainability



- Thermostatic control and energy regulator to reduce energy fluctuation.

### Included Accessories

- 1 of Scraper for smooth plate fry tops PNC 164255

### Optional Accessories

- Scraper for smooth plate fry tops PNC 164255 ☐
- Junction sealing kit PNC 206086 ☐
- 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, 800mm PNC 206148 ☐
- Frontal kicking strip for concrete installation, 1000mm PNC 206150 ☐
- Frontal kicking strip for concrete installation, 1200mm PNC 206151 ☐
- Frontal kicking strip for concrete installation, 1600mm PNC 206152 ☐

APPROVAL: \_\_\_\_\_



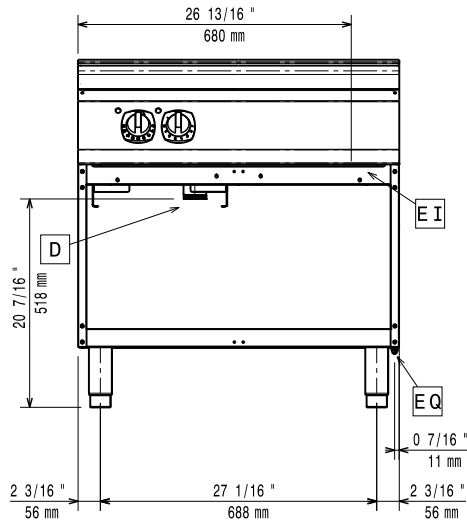
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- |   |            |                          |
|---|------------|--------------------------|
| • Pair of side kicking strips for concrete installation   | PNC 206157 | <input type="checkbox"/> |
| • Frontal kicking strip, 800mm (not for refr-freezer base)  | PNC 206176 | <input type="checkbox"/> |
| • Frontal kicking strip, 1000mm (not for refr-freezer base)   | PNC 206177 | <input type="checkbox"/> |
| • Frontal kicking strip, 1200mm (not for refr-freezer base)   | PNC 206178 | <input type="checkbox"/> |
| • Frontal kicking strip, 1600mm (not for refr-freezer base)   | PNC 206179 | <input type="checkbox"/> |
| • Pair of side kicking strips (not for refr-freezer base)   | PNC 206180 | <input type="checkbox"/> |
| • 2 panels for service duct for single installation   | PNC 206181 | <input type="checkbox"/> |
| • 2 panels for service duct for back to back installation   | PNC 206202 | <input type="checkbox"/> |
| • Kit 4 feet for concrete installation (not for 900 line free standing grill)                               | PNC 206210 | <input type="checkbox"/> |
| • Central support for installation of drawers and grid (on 800/1200mm bases) and of doors (on 1200mm bases) | PNC 206245 | <input type="checkbox"/> |
| • Electric heating kit for cupboards  | PNC 206259 | <input type="checkbox"/> |
| • Chimney upstand, 800mm  | PNC 206304 | <input type="checkbox"/> |
| • 2 drawers for open base cupboards, 100mm height   | PNC 206334 | <input type="checkbox"/> |
| • Door for open base cupboard   | PNC 206350 | <input type="checkbox"/> |
| • Base support for feet or wheels - 800mm (700/900)   | PNC 206367 | <input type="checkbox"/> |
| • Base support for feet or wheels - 1200mm (700/900)  | PNC 206368 | <input type="checkbox"/> |
| • Base support for feet or wheels - 1600mm (700/900)  | PNC 206369 | <input type="checkbox"/> |
| • Base support for feet or wheels - 2000mm (700/900)  | PNC 206370 | <input type="checkbox"/> |
| • Rear paneling - 800mm (700/900)   | PNC 206374 | <input type="checkbox"/> |
| • Rear paneling - 1000mm (700/900)  | PNC 206375 | <input type="checkbox"/> |
| • Rear paneling - 1200mm (700/900)  | PNC 206376 | <input type="checkbox"/> |
| • Kit G.25.3 (NI) gas nozzles for 900 freestanding gas cookers on oven                                      | PNC 206458 | <input type="checkbox"/> |
| • Side handrail-right/left hand (900XP)   | PNC 216044 | <input type="checkbox"/> |
| • Frontal handrail, 800mm   | PNC 216047 | <input type="checkbox"/> |
| • Frontal handrail, 1200mm  | PNC 216049 | <input type="checkbox"/> |
| • Frontal handrail, 1600mm  | PNC 216050 | <input type="checkbox"/> |
| • 2 side covering panels for free standing appliances   | PNC 216134 | <input type="checkbox"/> |
| • Large handrail - portioning shelf, 800mm  | PNC 216186 | <input type="checkbox"/> |
| • Lid for 22lt multifunctional cooker   | PNC 921690 | <input type="checkbox"/> |
| • Blades with rounded sides for scraper for multifunctional cookers   | PNC 921694 | <input type="checkbox"/> |

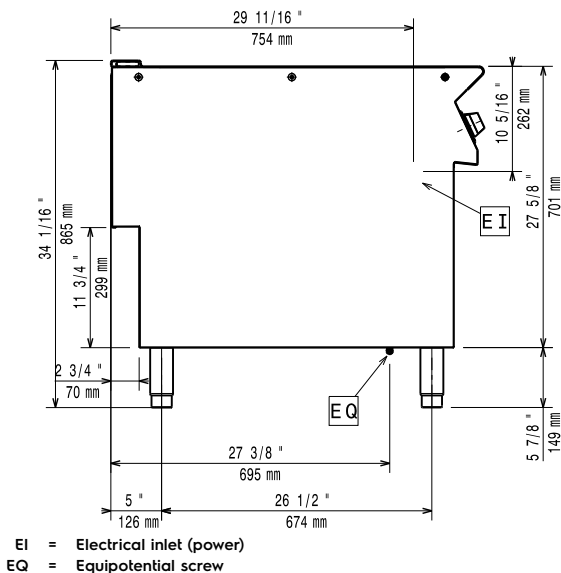
### Recommended Detergents

- |  |            |                          |
|--|------------|--------------------------|
| • C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) | PNC 0S2292 | <input type="checkbox"/> |
|--|------------|--------------------------|

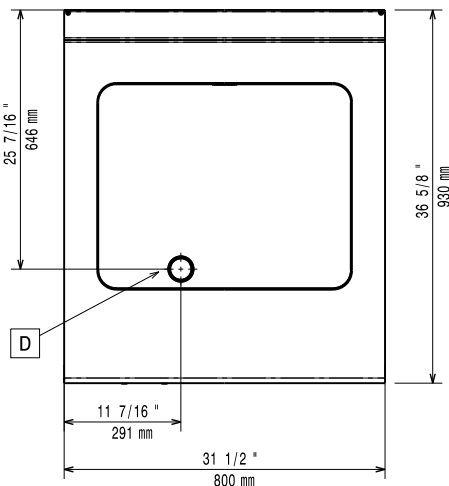
Front



Side



Top



### Electric

Supply voltage:	380-400 V/3N ph/50-60 Hz
Predisposed for:	
Total Watts:	10 kW

### Key Information:

Cooking Well Height:	70 mm
Working Temperature MIN:	80 °C
Working Temperature MAX:	300 °C
Net weight:	115 kg
Shipping weight:	103 kg
Shipping height:	1120 mm
Shipping width:	1020 mm
Shipping depth:	860 mm
Shipping volume:	0.98 m <sup>3</sup>
Certification group:	EBP9F4
Cooking surface width:	630 mm
Cooking surface depth:	510 mm

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.