



Electrolux
PROFESSIONAL

**Modular Cooking Range Line
900XP Electric Chip Scuttle**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391098 (E9CSPDC000)

Electric Chip Scuttle Top with
1 well

Short Form Specification

Item No. _____

Heating via infrared heating elements positioned on the back of the unit. Perforated false bottom GN 1/1 specially shaped for easier food collection. One piece pressed worktop in stainless steel. Easy to use control panel with ON/OFF switch. Exterior panels in stainless steel. Design of control knobs protects against water infiltration.

Main Features

- Typically used in combination with a fryer to allow fried portions to drip excess oil into the well basin.
- The appliance is used to keep servings warm until ready to be served to customer.
- Unit to have infrared heating elements positioned on the back of the unit to increase holding time.
- Well able to contain 1/1 GN container with a maximum height of 150 mm.
- Easy-to-use control panel.
- Unit supplied with a perforated GN 1/1 false bottom specially shaped for easier food collection.
- One-piece pressed working top in 2mm stainless steel with Scotch Brite finish to facilitate cleaning.
- All major compartments located in front of unit for ease of maintenance.
- IPX5 water resistance certification.
- The special design of the control knob system guarantees against water infiltration.
- Suitable for countertop installation.

Construction

- 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.

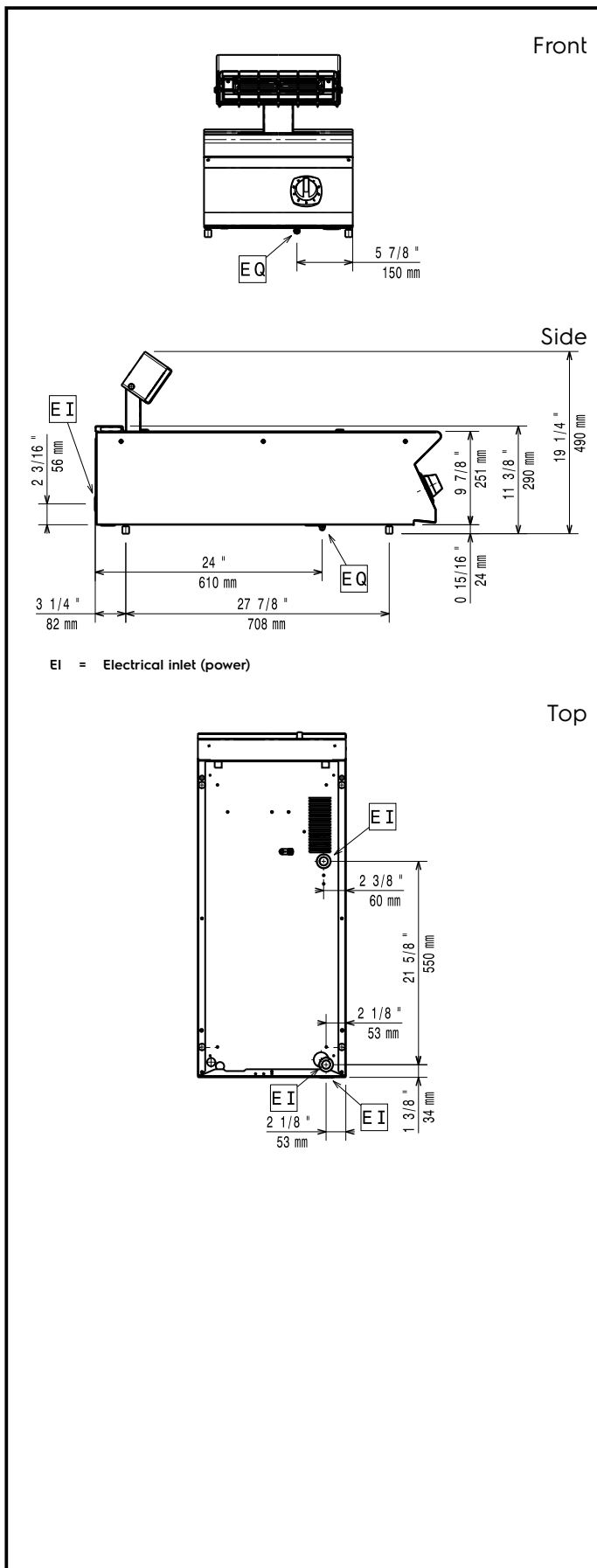
APPROVAL: _____



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Optional Accessories

- | | | |
|---|------------|--------------------------|
| • Junction sealing kit | PNC 206086 | <input type="checkbox"/> |
| • Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels | PNC 206135 | <input type="checkbox"/> |
| • Support for bridge type installation, 800mm | PNC 206137 | <input type="checkbox"/> |
| • Support for bridge type installation, 1000mm | PNC 206138 | <input type="checkbox"/> |
| • Support for bridge type installation, 1200mm | PNC 206139 | <input type="checkbox"/> |
| • Support for bridge type installation, 1400mm | PNC 206140 | <input type="checkbox"/> |
| • Support for bridge type installation, 1600mm | PNC 206141 | <input type="checkbox"/> |
| • Support for bridge type installation, 400mm | PNC 206154 | <input type="checkbox"/> |
| • Chimney upstand, 400mm | PNC 206303 | <input type="checkbox"/> |
| • Back handrail 800 mm | PNC 206308 | <input type="checkbox"/> |
| • Back handrail 1200 mm | PNC 206309 | <input type="checkbox"/> |
| • Side handrail-right/left hand (900XP) | PNC 216044 | <input type="checkbox"/> |
| • Frontal handrail, 400mm | PNC 216046 | <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"/> |
| • Large handrail - portioning shelf, 400mm | PNC 216185 | <input type="checkbox"/> |
| • Large handrail - portioning shelf, 800mm | PNC 216186 | <input type="checkbox"/> |
| • 2 side covering panels for top appliances | PNC 216278 | <input type="checkbox"/> |



Electric

Supply voltage:	391098 (E9CSPDC000)	220-230 V/1 ph/50/60 Hz
Electrical power max.:		1 kW
Total Watts:		1 kW
Predisposed for:		220-230V 1~ 50/60Hz 0,9-1kW

Key Information:

Usable well dimensions (width):	306 mm
Usable well dimensions (height):	156 mm
Usable well dimensions (depth):	510 mm
External dimensions, Width:	400 mm
External dimensions, Depth:	930 mm
External dimensions, Height:	250 mm
Net weight:	28 kg
Shipping weight:	ISO 9001 kg
Shipping height:	640 mm
Shipping width:	480 mm
Shipping depth:	1020 mm
Shipping volume:	0.31 m ³
Certification group:	ECS9

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.