



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.
- 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.
- IPX5 water resistance certification.

APPROVAL: _____

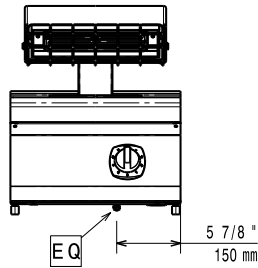


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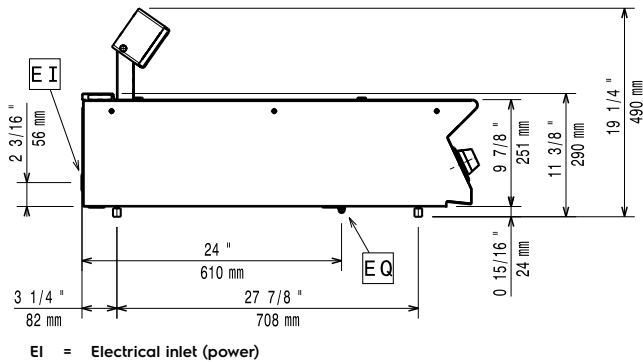
Optional Accessories

• 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"/>

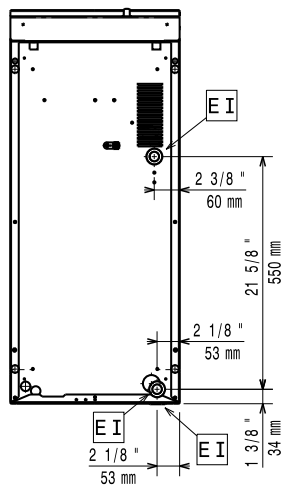
Front



Side



Top



Electric

Supply voltage:	220-230 V/1 ph/50-60 Hz
Predisposed for:	
Electrical power, max:	1 kW
Total Watts:	1 kW

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.