



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.

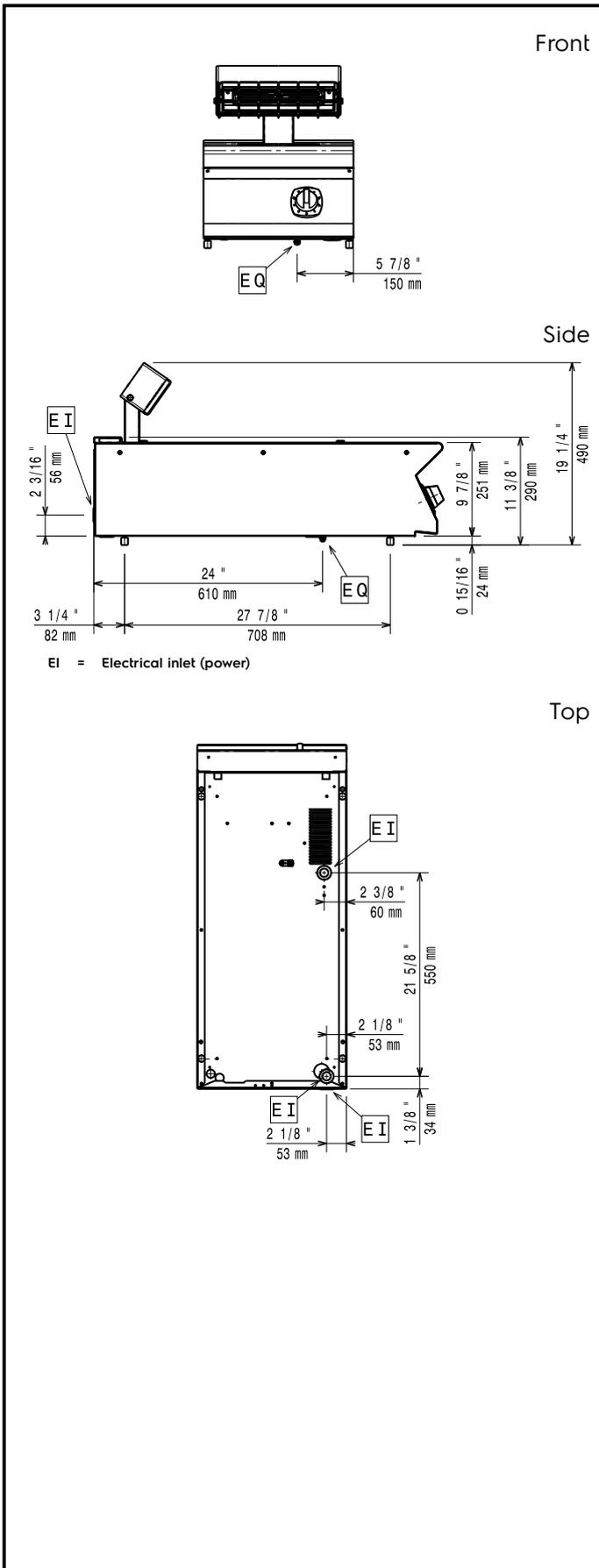
APPROVAL: _____



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Optional Accessories

- Junction sealing kit PNC 206086
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels PNC 206135
- Support for bridge type installation, 800mm PNC 206137
- Support for bridge type installation, 1000mm PNC 206138
- Support for bridge type installation, 1200mm PNC 206139
- Support for bridge type installation, 1400mm PNC 206140
- Support for bridge type installation, 1600mm PNC 206141
- Support for bridge type installation, 400mm PNC 206154
- Chimney upstand, 400mm PNC 206303
- Back handrail 800 mm PNC 206308
- Back handrail 1200 mm PNC 206309
- Side handrail-right/left hand (900XP) PNC 216044
- Frontal handrail, 400mm PNC 216046
- Frontal handrail, 800mm PNC 216047
- Frontal handrail, 1200mm PNC 216049
- Frontal handrail, 1600mm PNC 216050
- Large handrail - portioning shelf, 400mm PNC 216185
- Large handrail - portioning shelf, 800mm PNC 216186
- 2 side covering panels for top appliances PNC 216278



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.