



**Electrolux**  
PROFESSIONAL

## Modular Cooking Range Line 900XP Full Module Electric Fry Top, Smooth Polished Chrome Plate

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

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

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

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

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



**391073**  
**(E9FTEHCS00)**

Full module electric Fry Top with smooth polished chrome cooking Plate, sloped, thermostatic control

**391176**  
**(E9FTEHCS0N)**

Electric Fry Top with smooth sloped polished chrome cooking Plate, thermostatic control - 230V

### Short Form Specification

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

Smooth cooking polished chrome surface. To be installed on open base installations, bridging supports or cantilever systems. Removable drawer below the cooking surface for the collection of grease and fat. Body and work top of unit entirely in stainless steel with Scotch Brite finish. Extra strength work top in heavy duty 2 mm stainless steel. Right-angled side edges to allow flush-fitting junction between units.

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

### Main Features

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Large drain hole on cooking surface permits the draining of fat into large 1 liter collector placed under the cooking surface.
- Electric elements in incoloy positioned under the cooking plate.
- Safety thermostat and thermostatic control.
- Units have separate controls for each half module of the cooking surface.
- Stainless steel high splash guards on the rear and sides of cooking surface. Splash guards can be easily removed for cleaning and are dishwasher-safe.
- Cooking surface 15mm thick polished chrome for optimum grilling results and ease of use.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Temperature range from 120° up to 280°C.
- Polished chromium surface avoids the mixing of flavors when passing from one type of food to another.
- Suitable for countertop installation.

### Construction

- Unit is 930 mm deep to give a larger working surface area.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- AISI 304 stainless steel worktop, 2mm thick.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Cooking surface completely smooth.

### 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 ☐
- 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 ☐
- 2 panels for service duct for back to back installation (only for 391176) PNC 206202 ☐
- Back handrail 800 mm PNC 206308 ☐
- Back handrail 1200 mm PNC 206309 ☐



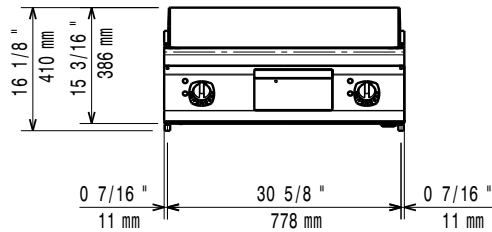
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- |   |            |                          |
|---|------------|--------------------------|
| • Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) | PNC 206346 | <input type="checkbox"/> |
| • Rear paneling - 1200mm (700/900) (only for 391073)  | PNC 206376 | <input type="checkbox"/> |
| • Chimney grid net, 400mm (700XP/900)   | PNC 206400 | <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"/> |
| • Water drain for full module fry tops  | PNC 216153 | <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"/> |

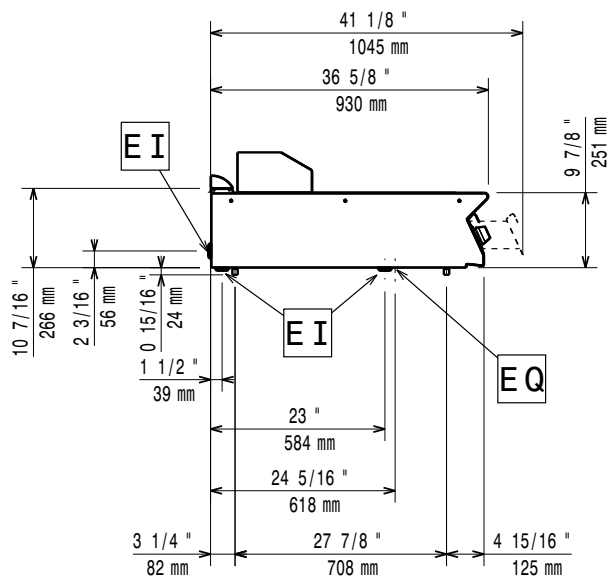
### Recommended Detergents

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

Front

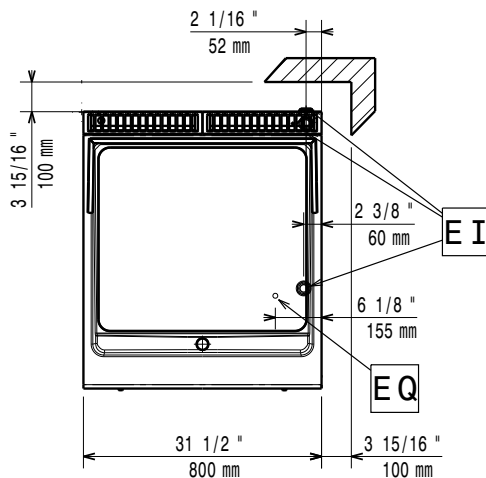


Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw

Top



### Electric

#### Supply voltage:

391073 (E9FTEHCS00)	380-400 V/3 ph/50-60 Hz
391176 (E9FTEHCS0N)	230 V/3 ph/50/60 Hz

#### Predisposed for:

Electrical power, max:	15 kW
Total Watts:	15 kW

### Key Information:

Working Temperature MIN:	120 °C
Working Temperature MAX:	280 °C
External dimensions, Width:	800 mm
External dimensions, Depth:	930 mm
External dimensions, Height:	250 mm

#### Net weight:

391073 (E9FTEHCS00)	90.5 kg
391176 (E9FTEHCS0N)	105 kg

#### Shipping weight:

391073 (E9FTEHCS00)	101 kg
391176 (E9FTEHCS0N)	102 kg

#### Shipping height:

391073 (E9FTEHCS00)	560 mm
391176 (E9FTEHCS0N)	540 mm

#### Shipping width:

391073 (E9FTEHCS00)	1020 mm
391176 (E9FTEHCS0N)	900 mm

#### Shipping depth:

391073 (E9FTEHCS00)	860 mm
391176 (E9FTEHCS0N)	1020 mm

#### Shipping volume:

391073 (E9FTEHCS00)	0.49 m <sup>3</sup>
391176 (E9FTEHCS0N)	0.5 m <sup>3</sup>

#### Certification group:

391073 (E9FTEHCS00)	EFT92
391176 (E9FTEHCS0N)	N9RE1

#### Cooking surface width:

730 mm

#### Cooking surface depth:

700 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.