



Electrolux
PROFESSIONAL

Modular Cooking Range Line 900XP Full Module Gas Grill

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391267 (E9GRGHGCFU)

Full module gas Grill free standing

Short Form Specification

Item No. _____

To be used with natural or LPG gas. High efficiency 11 kW stainless steel burners with self stabilizing flame. Cooking surface grids in enameled cast iron, easily removable for cleaning. Includes drip tray for the collection of grease and fat. Exterior panels of unit 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.

Main Features

- Stainless steel AISI441 burners with self stabilizing flame.
- Burners are protected by deflection trays to prevent fat dripping on them.
- Drip tray to collect residual cooking juices and fat.
- 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.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Energy regulation through a control knob.
- Monoblock structure gives better stability and easier installation.
- The cooking surface is double-sided: one for meat and the other for fish and vegetables.
- The drawer can be filled with water to obtain vapor to cook softer food and to facilitate the cleaning of the drawer.
- The low temperature of the external panels allow to work in safety.
- Removable 2mm thick steel U-shaped grids for fast heating of cooking surface.
- Cooking grids made in highly resistant enameled cast iron for easy cleaning.

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.

Included Accessories

- 1 of Scraper for free standing grills PNC 206422

Optional Accessories

- Junction sealing kit PNC 206086 ☐
- Draught diverter, 150 mm diameter PNC 206132 ☐
- Matching ring for flue condenser, 150 mm diameter PNC 206133 ☐
- 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 ☐

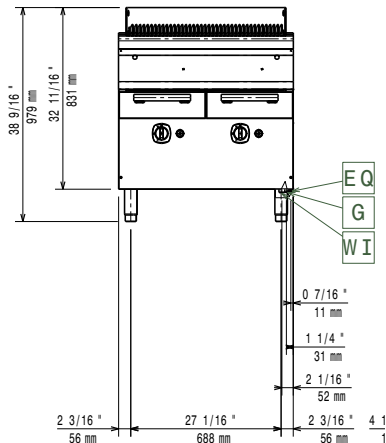
APPROVAL: _____



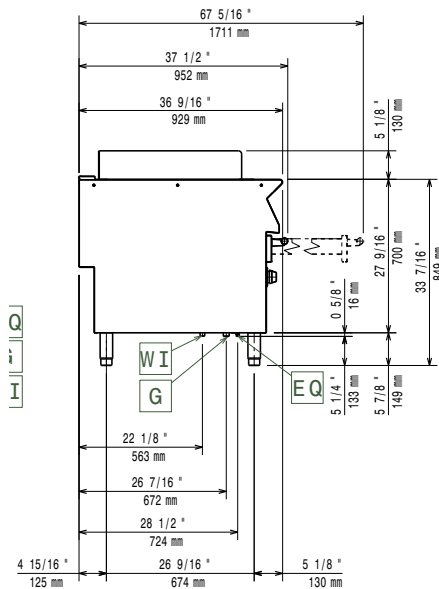
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• Frontal kicking strip for concrete installation, 1600mm	PNC 206152	<input type="checkbox"/>
• Pair of side kicking strips for concrete installation	PNC 206157	<input type="checkbox"/>
• Frontal kicking strip, 800mm (not for refr-freezer base)	PNC 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"/>
• Flue condenser for 1 module, 150 mm diameter	PNC 206246	<input type="checkbox"/>
• Water filling tap for free standing grills	PNC 206281	<input type="checkbox"/>
• Chimney upstand, 800mm	PNC 206304	<input type="checkbox"/>
• Back handrail 1200 mm	PNC 206309	<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"/>
• Stainless steel grid for free standing grills (900XP)	PNC 206404	<input type="checkbox"/>
• Stainless steel grid with drainage channels for free standing V-shaped grills (900XP)	PNC 206405	<input type="checkbox"/>
• Scraper for grids with drainage channels - top grills	PNC 206421	<input type="checkbox"/>
• Scraper for free standing grills	PNC 206422	<input type="checkbox"/>
• Kit G.25.3 (NI) gas nozzles for 700 and 900 gas grills (standard and HP)	PNC 206462	<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"/>
• Pressure regulator for gas units	PNC 927225	<input type="checkbox"/>

Front

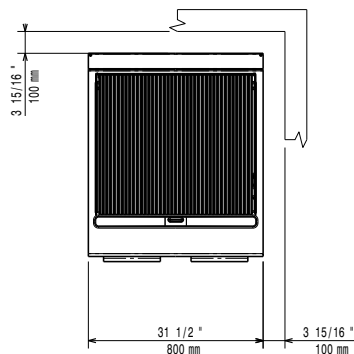


Side



EQ = Equipotential screw
G = Gas connection

Top



Gas

Gas Power:

391267 (E9GRGHGCFU)

ISO 9001; ISO 14001 kW

Standard gas delivery:

Natural Gas G20 (20mbar)

Gas Type Option:

LPG; Natural Gas

Gas Inlet:

3/4"

Key Information:

Cooking surface width: 631 mm

Cooking surface depth: 640 mm

External dimensions, Width: 800 mm

External dimensions, Depth: 930 mm

External dimensions, Height: 850 mm

Net weight: 96 kg

Shipping weight: 117 kg

Shipping height: 1180 mm

Shipping width: 1020 mm

Shipping depth: 860 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.

Certification group:

N9GG