Electrolux PROFESSIONAL

Modular Cooking Range Line 900XP Full Module Gas Hob Cooking Top



391023 (E9HOGH1000)

Full module gas Hob with mild steel Top

Short Form Specification

Item No.

High efficiency 16 kW burners in stainless steel with selfstabilizing flame. Large cooking surface with temperature gradient across cooking zone. Large flat cooking surface made in mild steel, permits the use of a number of various sized pots and pans, all easily moved across the surface without lifting. Exterior panels in stainless steel. Worktop in 20/10, stainless steel. Right angled side edges eliminate gaps and possible dirt traps between units.

Main Features

ITEM #

SIS #

AIA #

<u>MODEL #</u> NAME #

- Gas heated, 16 kW burners, hob.
- Hob top made of mild steel, smooth and easy to clean.
- Temperature uniformity across cooking surface.
- Each burner to have 2 branches with 4 flame lines.
- Piezo ignition.
- Setting different temperature zones provides a temperature gradient over the plate for different cooking needs.
- Various sizes of pans can be used at the same time due to large surface area with no intermediate sectors.
- Pans can easily be moved from one area to another without lifting.
- 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

- Unit is 930 mm deep to give a larger working surface area.
- 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.

Optional Accessories

 Junction sealing kit 	PNC 206086 🗅
 Draught diverter, 150 mm diameter 	PNC 206132 🗅
 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 🗖
• Flue condenser for 1 module, 150 mm diameter	PNC 206246 🗅
• Water column with swivel arm (water column extension not included)	PNC 206289 🗅

APPROVAL:



 Water column extension for 900 line Chimney upstand, 800mm Chimney grid net, 400mm (700XP/900) 	PNC 206290 PNC 206304 PNC 206400	
 Side handrail-right/left hand (900XP) 	PNC 216044	
 Frontal handrail, 800mm 	PNC 216047	
 Frontal handrail, 1200mm 	PNC 216049	
 Frontal handrail, 1600mm 	PNC 216050	
 Large handrail - portioning shelf, 800mm 	PNC 216186	
 2 side covering panels for top appliances 	PNC 216278	
Lid for 22lt multifunctional cooker	PNC 921690	
 Pressure regulator for gas units 	PNC 927225	

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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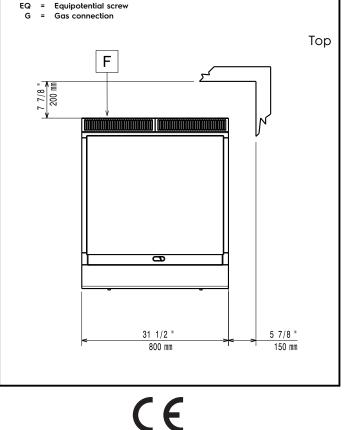
Front G 337 mm 12 5/16 " 313 mm 13 1/4 " S @) o (D) o G G ΕQ G 1 5/16 " 33 mm 2 1/16 " 52 mm 0 7/16 " 0 7/16 ' 30 5/8 " 11 mm 778 mm 11 mm Side 41 1/8 " 1045 mm 36 5/8 " 930 mm F G 251 mm 8/1 8 È 2 1/8 ⁼ 53 mm E G ΕQ 19 mm 24 mm 2 " 16 3/4 50 mm 15/

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5 1/2 "

140 mm

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26 1/8 "

3 1/4 82 mm 663 mm 29 7/16 " 748 mm 27 7/8 "

708 mm

Gas

Gas Power:	16 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG;Natural Gas
Gas Inlet:	1/2"

Key Information:

Cooking Surface Depth: Cooking Surface Width: Working Temperature MIN: Working Temperature MAX: External dimensions, Width: 800 mm External dimensions, Depth: 930 mm External dimensions, Height: 250 mm Net weight: 105 kg Shipping weight: 103 kg Shipping height: 530 mm Shipping width: 1010 mm Shipping depth: 860 mm Shipping volume: 0.46 m³ Certification group: N9RG

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.



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