



Electrolux
PROFESSIONAL

Modular Cooking Range Line 900XP Full Module Town Gas PowerGrill Top HP

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391187 (E9GRTHGC0P)

Full module gas PowerGrill
Top - town gas

Short Form Specification

Item No. _____

To be used with Town gas. High efficiency 11 kW stainless steel burners with self stabilizing flame. Cooking surface grids in enameled cast iron, easily removable for cleaning. Stainless steel AISI 441 deflective shields below radiants avoid burner clogging (Patent Pending). Includes drip tray for the collection of grease and fat. Side and rear panels of unit in AISI 304 stainless steel with Scotch Brite finish. Extra strength work top in heavy duty 2 mm AISI 304 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 AISI441 stainless steel deflector reaching approx. 700°C; top and side radiant plates distribute evenly the heating power while protecting the deflector from direct contact with the dripping fat, thus reducing flare ups (PATENT US9591947B2 and related family).
- Cooking grid reaching temperatures up to 350°C.
- Full-depth grease collection drawer, with hole to indicate when full, to collect residual cooking grease and fat. Can be filled-up with water for vapor-emission effect.
- Stainless-steel removable splash guards on the rear and sides
- The special design of the control knob system guarantees against water infiltration.
- All components (deflector, radiant plates, cooking grids, splash guards) can be dismantled for cleaning purposes.
- Cooking grids made in highly resistant enameled cast iron for easy cleaning.
- 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.
- All the functional components are accessible via the front of the appliance.
- Side and rear panel in AISI 304 stainless steel.

APPROVAL: _____

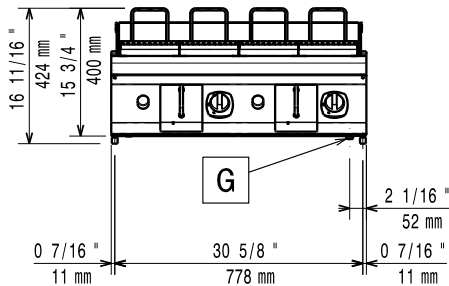


Experience the Excellence
www.electroluxprofessional.com

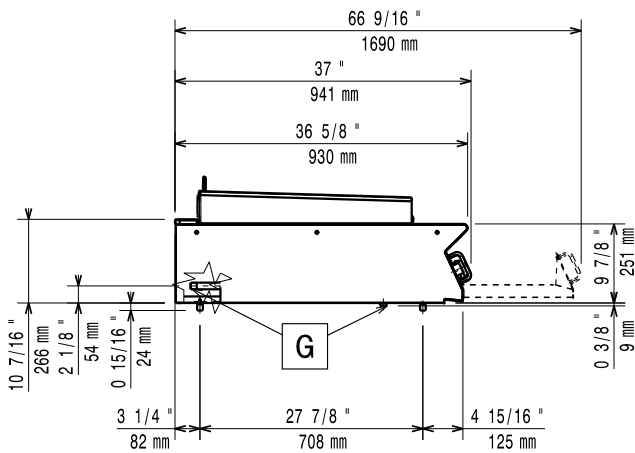
Optional Accessories

• Junction sealing kit	PNC 206086	<input type="checkbox"/>
• Draught diverter, 120 mm diameter	PNC 206126	<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"/>
• Back handrail 1200 mm	PNC 206309	<input type="checkbox"/>
• Scraper kit with hooks for HP grills	PNC 206347	<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"/>
• Large handrail - portioning shelf, 800mm	PNC 216186	<input type="checkbox"/>

Front

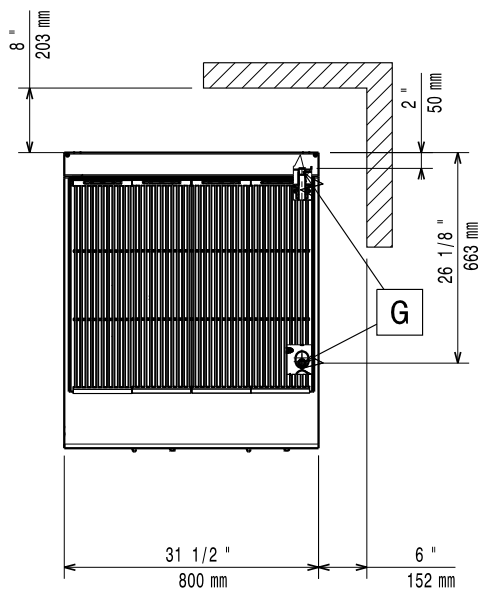


Side



EQ = Equipotential screw
 G = Gas connection

Top



Gas

Gas Power:	20 kW
Standard gas delivery:	Town Gas
Gas Type Option:	
Gas Inlet:	1/2"

Key Information:

External dimensions, Width:	800 mm
External dimensions, Depth:	930 mm
External dimensions, Height:	250 mm
Net weight:	96 kg
Shipping weight:	113 kg
Shipping height:	540 mm
Shipping width:	1000 mm
Shipping depth:	900 mm
Shipping volume:	0.49 m ³
Certification group:	N9EGG
Cooking surface width:	742 mm
Cooking surface depth:	644 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.