



Electrolux
PROFESSIONAL

**Modular Cooking Range Line
900XP Gas Multifunctional Cooker
with compound bottom**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391142 (E9MFGHDIO0)

22-lt gas Multifunctional
Cooker with compound steel
cooking surface

Short Form Specification

Item No. _____

Suitable for natural gas or LPG. Burners to have a double flame line to guarantee heat uniformity. To be installed on 50 mm high feet for cleaning ease. Well to have rounded corners and cooking surface in compound steel (a 3 mm layer of 316 AISI stainless steel on top of a 12 mm layer of mild steel). Exterior panels of unit in stainless steel with Scotch Brite finish.

Main Features

- Multi purpose cooking appliance that can be used to shallow fry, cook liquids or even as a bain marie. Unit can be used for sautéing, poaching, steaming, simmering, stewing, braising, boiling and preparing white sauces.
- Well cooking surface made in compound steel (a 3mm layer of 316 AISI stainless steel on top of a 12mm layer of mild steel) for optimum grilling results.
- The stainless steel well to have rounded corners to facilitate cleaning.
- Bottom temperature control is precisely set by a thermostat on the control panel.
- Uniform temperature distribution over the whole base.
- Short heat-up time of the empty pan.
- Burners equipped with double flame line for better heat distribution.
- The special design of the control knob system guarantees against water infiltration.
- Working temperature can be set from 80 °C to 300 °C.

Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Delivered with runners for gastronorm container.

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
- 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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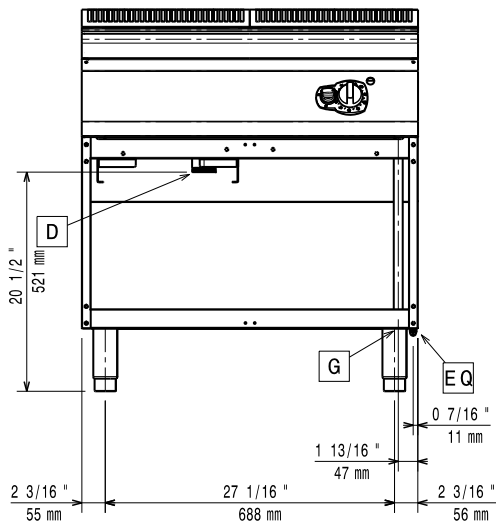
- | | |
|--|---|
| <ul style="list-style-type: none"> • Frontal kicking strip for concrete installation, 1600mm PNC 206152 <input type="checkbox"/> • Pair of side kicking strips for concrete installation PNC 206157 <input type="checkbox"/> • Frontal kicking strip, 800mm (not for refr-freezer base) PNC 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"/> • Central support for installation of drawers and grid (on 800/1200mm bases) and of doors (on 1200mm bases) PNC 206245 <input type="checkbox"/> • Flue condenser for 1 module, 150 mm diameter PNC 206246 <input type="checkbox"/> • Electric heating kit for cupboards PNC 206259 <input type="checkbox"/> • Chimney upstand, 800mm PNC 206304 <input type="checkbox"/> • 2 drawers for open base cupboards, 100mm height PNC 206334 <input type="checkbox"/> • Door for open base cupboard PNC 206350 <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"/> • Chimney grid net, 400mm (700XP/900) PNC 206400 <input type="checkbox"/> • Kit G.25.3 (NI) gas nozzles for 900 boiling pans PNC 206463 <input type="checkbox"/> • Kit G.25.3 (NI) gas nozzles for 700 and 900 braising pans PNC 206464 <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"/> • Lid for 22lt multifunctional cooker PNC 921690 <input type="checkbox"/> | <ul style="list-style-type: none"> • Blades with rounded sides for scraper for multifunctional cookers PNC 921694 <input type="checkbox"/> • Pressure regulator for gas units PNC 927225 <input type="checkbox"/> |
|--|---|

Recommended Detergents

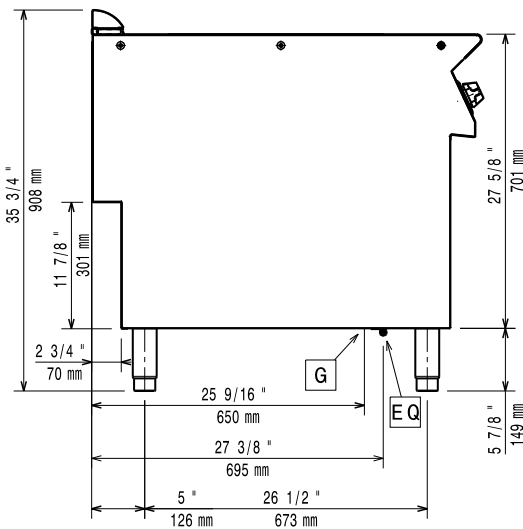
- C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) PNC 0S2292



Front

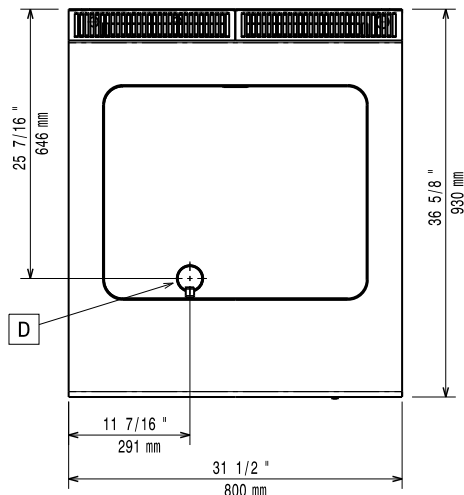


Side



EQ = Equipotential screw
 G = Gas connection

Top



Gas

| | | |
|-------------------------------|---------------------|--------------------------|
| Gas Power: | 391142 (E9MFGHDIO0) | 14 kW |
| Standard gas delivery: | | Natural Gas G20 (20mbar) |
| Gas Type Option: | | LPG; Natural Gas |
| Gas Inlet: | | 1/2" |

Key Information:

| | |
|---------------------------------|---------------------|
| Cooking surface width: | 630 mm |
| Cooking surface depth: | 509 mm |
| Working Temperature MIN: | 80 °C |
| Working Temperature MAX: | 300 °C |
| Net weight: | 115 kg |
| Shipping weight: | 107 kg |
| Shipping height: | 1120 mm |
| Shipping width: | 1020 mm |
| Shipping depth: | 860 mm |
| Shipping volume: | 0.98 m ³ |
| Certification group: | N9EBRG |

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.