# Electrolux PROFESSIONAL

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



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.

#### APPROVAL:

TEM #		
MODEL #		
		_
NAME #		
SIS #		
AIA #		

#### **Main Features**

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- 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 PNC 164255 fry tops

#### **Optional Accessories**

- Scraper for smooth plate fry PNC 164255 tops
- Junction sealing kit
   PNC 206086 □
   PNC 206132 □
  - diameter
- Matching ring for flue PNC 206133 condenser, 150 mm diameter
- Kit 4 wheels 2 swivelling with PNC 206135 brake - it is mandatory to install Base support and wheels
- Flanged feet kit
- Frontal kicking strip for PNC 206148 concrete installation, 800mm

PNC 206136 🗅

- Frontal kicking strip for PNC 206150 concrete installation, 1000mm
- Frontal kicking strip for PNC 206151 🗆 concrete installation, 1200mm



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<ul> <li>Frontal kicking strip for concrete installation, 1600mm</li> </ul>	PNC 206152	
Pair of side kicking strips for concrete installation	PNC 206157	
• Frontal kicking strip, 800mm (not for refr-freezer base)	PNC 206176	
• Frontal kicking strip, 1000mm (not for refr-freezer base)	PNC 206177	
<ul> <li>Frontal kicking strip, 1200mm (not for refr-freezer base)</li> </ul>	PNC 206178	
• Frontal kicking strip, 1600mm (not for refr-freezer base)	PNC 206179	
• Pair of side kicking strips (not for refr-freezer base)	PNC 206180	
<ul> <li>2 panels for service duct for single installation</li> </ul>	PNC 206181	
• 2 panels for service duct for back to back installation	PNC 206202	
<ul> <li>Kit 4 feet for concrete installation (not for 900 line free standing grill)</li> </ul>	PNC 206210	
• Central support for installation of drawers and grid (on 800/1200mm bases) and of doors (on 1200mm bases)	PNC 206245	
<ul> <li>Flue condenser for 1 module, 150 mm diameter</li> </ul>	PNC 206246	
<ul> <li>Electric heating kit for cupboards</li> </ul>	PNC 206259	
Chimney upstand, 800mm	PNC 206304	
<ul> <li>2 drawers for open base cupboards, 100mm height</li> </ul>	PNC 206334	
Door for open base cupboard	PNC 206350	
Base support for feet or wheels - 800mm (700/900)	PNC 206367	
<ul> <li>Base support for feet or wheels - 1200mm (700/900)</li> </ul>	PNC 206368	
<ul> <li>Base support for feet or wheels - 1600mm (700/900)</li> </ul>	PNC 206369	
<ul> <li>Base support for feet or wheels - 2000mm (700/900)</li> </ul>	PNC 206370	
<ul> <li>Rear paneling - 800mm (700/900)</li> </ul>	PNC 206374	
<ul> <li>Rear paneling - 1000mm (700/900)</li> </ul>	PNC 206375	
<ul> <li>Rear paneling - 1200mm (700/900)</li> </ul>	PNC 206376	
<ul> <li>Chimney grid net, 400mm (700XP/900)</li> </ul>	PNC 206400	
<ul> <li>Kit G.25.3 (NI) gas nozzles for 900 boiling pans</li> </ul>	PNC 206463	
<ul> <li>Kit G.25.3 (NI) gas nozzles for 700 and 900 braising pans</li> </ul>	PNC 206464	
<ul> <li>Side handrail-right/left hand (900XP)</li> </ul>	PNC 216044	
<ul> <li>Frontal handrail, 800mm</li> </ul>	PNC 216047	
<ul> <li>Frontal handrail, 1200mm</li> </ul>	PNC 216049	
<ul> <li>Frontal handrail, 1600mm</li> </ul>	PNC 216050	
<ul> <li>2 side covering panels for free standing appliances</li> </ul>	PNC 216134	
<ul> <li>Large handrail - portioning shelf, 800mm</li> </ul>	PNC 216186	
Lid for 22lt multifunctional cooker	PNC 921690	

CE

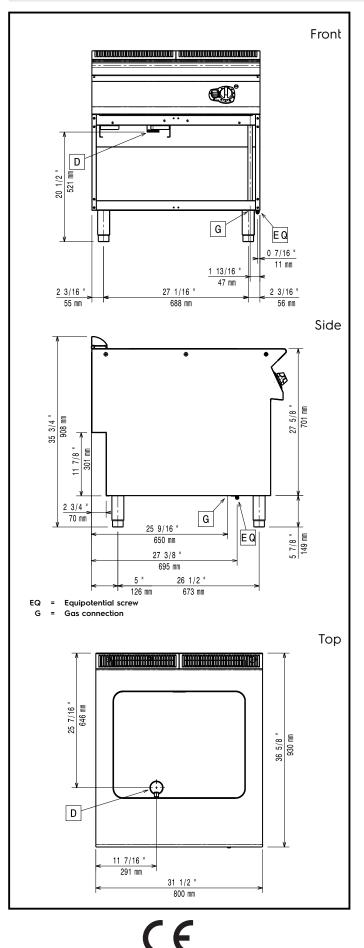
- Blades with rounded sides for PNC 921694
- Pressure regulator for gas units PNC 927225

## **Recommended Detergents**

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

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## Gas

Gas Power: 391142 (E9MFGHDIO0) Standard gas delivery: Gas Type Option: Gas Inlet:	14 kW Natural Gas G20 (20mbar) LPG;Natural Gas 1/2"
Key Information:	
Cooking surface width: Cooking surface depth:	630 mm 509 mm

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 m³
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.

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