



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

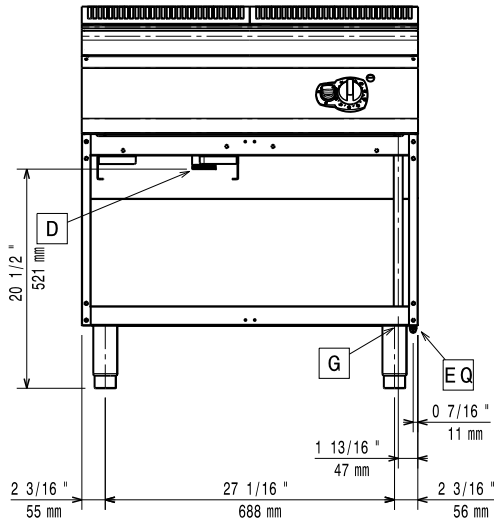
APPROVAL: _____



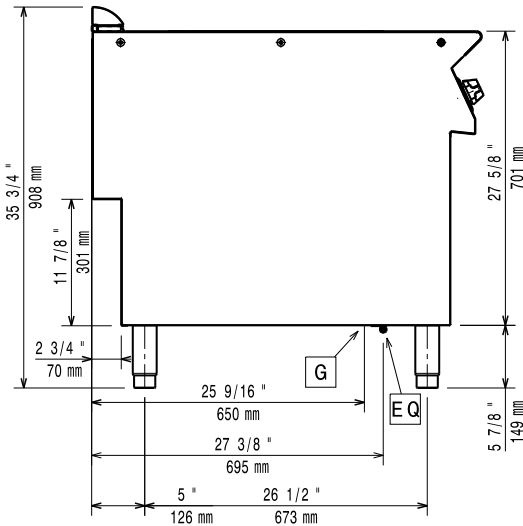
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• Frontal kicking strip for concrete installation, 1600mm	PNC 206152	<input type="checkbox"/>	• Blades with rounded sides for scraper for multifunctional cookers	PNC 921694	<input type="checkbox"/>
• Pair of side kicking strips for concrete installation	PNC 206157	<input type="checkbox"/>	• Pressure regulator for gas units	PNC 927225	<input type="checkbox"/>
• Frontal kicking strip, 800mm (not for refr-freezer base)	PNC 206176	<input type="checkbox"/>	Recommended Detergents		
• Frontal kicking strip, 1000mm (not for refr-freezer base)	PNC 206177	<input type="checkbox"/>	• C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)	PNC 0S2292	<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"/>			

Front

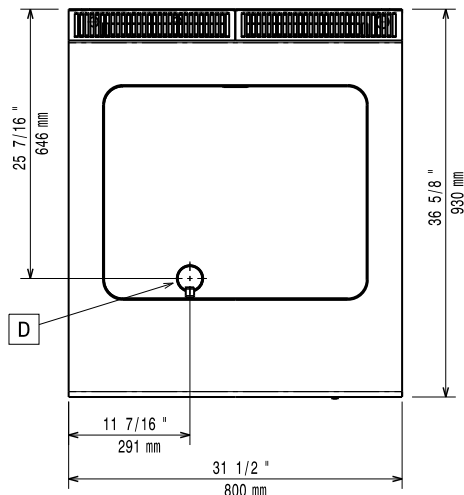


Side



EQ = Equipotential screw
 G = Gas connection

Top



Gas

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

Key Information:

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
Cooking surface width:	630 mm
Cooking surface depth:	509 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.