



Electrolux
PROFESSIONAL

Modular Cooking Range Line 900XP Gas Solid Top on Gas Oven

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391264 (E9STGH10GA)

Gas Solid Top on gas Oven
(AGA) - Aus

Short Form Specification

Item No. _____

High efficiency 10.5 kW central burner with flame failure device and protected pilot light. Large cooking surface with differentiated heating zones. Large flat cooking surface made in cast iron allows for the use of a number of various sized pots and pans, all easily moved across the surface without lifting. Oven chamber with 3 levels of runners to accommodate 2/1 GN shelves (2 steam pans). Ribbed, cast-iron oven base plate. 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

- All major compartments located in front of unit for ease of maintenance.
- Durable cast iron cooking plate, easy to clean.
- Base compartment consists of a gas heated standard oven with stainless steel burners and self stabilizing flame positioned beneath the base plate. Oven chamber to have 3 levels of runners to accommodate 2/1 GN shelves (2 steam pans) and ribbed cast iron base plate.
- Central burner with optimized combustion, flame failure device and protected pilot light.
- Pans can easily be moved from one area to another without lifting.
- Temperature gradients to satisfy different cooking needs, provided over the whole plate thanks to the temperature fine-tuning by zone.
- The center of the plate can reach a maximum temperature of 500 °C while decreasing outwards.
- The special design of the control knob system guarantees against water infiltration.
- Various sizes of pans can be used at the same time due to large surface area with no intermediate sectors.
- Gas heated, 10.5 kW central burner, solid top.
- Piezo ignition.
- Oven thermostat adjustable from 120 °C to 280 °C.

Construction

- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Unit is 930 mm deep to give a larger working surface area.
- IPX5 water resistance certification.

Optional Accessories

- 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 ☐

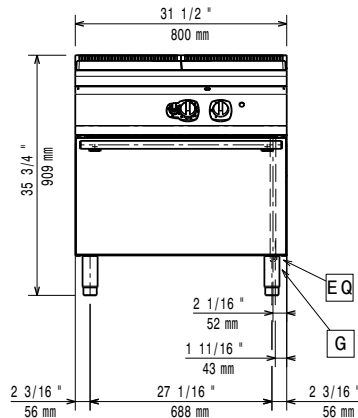
APPROVAL: _____



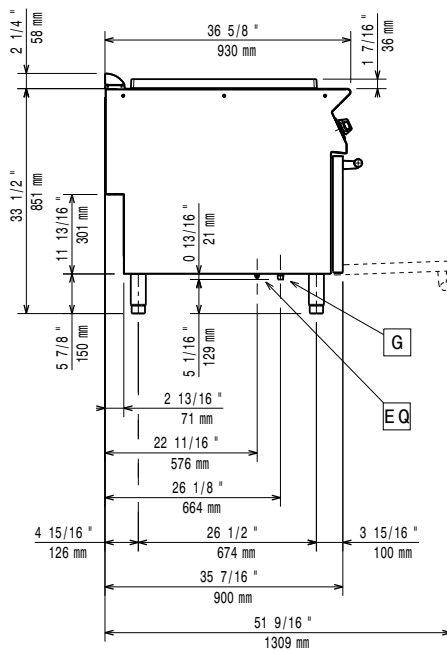
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| | | |
|---|------------|--------------------------|
| • Frontal kicking strip for concrete installation, 1200mm | PNC 206151 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1600mm | PNC 206152 | <input type="checkbox"/> |
| • 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"/> |
| • Flue condenser for 1 module, 150 mm diameter | PNC 206246 | <input type="checkbox"/> |
| • Water column with swivel arm (water column extension not included) | PNC 206289 | <input type="checkbox"/> |
| • Water column extension for 900 line | PNC 206290 | <input type="checkbox"/> |
| • Chimney upstand, 800mm | PNC 206304 | <input type="checkbox"/> |
| • Base support for feet or wheels - 800mm (700/900) | PNC 206367 | <input type="checkbox"/> |
| • Chimney grid net, 400mm (700XP/900) | PNC 206400 | <input type="checkbox"/> |
| • Scraper for free standing grills | PNC 206422 | <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, 400mm | PNC 216185 | <input type="checkbox"/> |
| • Large handrail - portioning shelf, 800mm | PNC 216186 | <input type="checkbox"/> |
| • Pressure regulator for gas units | PNC 927225 | <input type="checkbox"/> |

Front

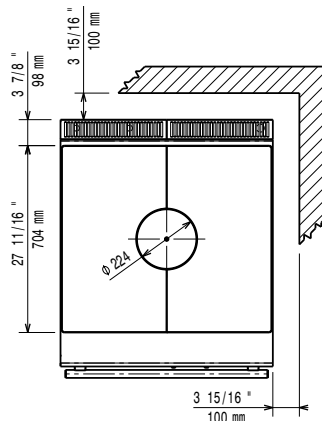


Side



EQ = Equipotential screw
 G = Gas connection

Top



Gas

| | |
|------------------------|--------------------------|
| Gas Power: | 19 kW |
| Standard gas delivery: | Natural Gas G20 (20mbar) |
| Gas Type Option: | LPG; Natural Gas |
| Gas Inlet: | 1/2" |

Key Information:

Oven working Temperature: 120 °C MIN; 280 °C MAX

Oven Cavity Dimensions (width): 575 mm

Oven Cavity Dimensions (height): 300 mm

Oven Cavity Dimensions (depth): 700 mm

External dimensions, Width: 800 mm

External dimensions, Depth: 930 mm

External dimensions, Height: 850 mm

Net weight: 171 kg

Shipping weight: 170 kg

Shipping height: 1090 mm

Shipping width: 1020 mm

Shipping depth: 880 mm

Shipping volume: 0.98 m³

Certification group: N9TG

Solid top usable surface (width): 795 mm

Solid top usable surface (depth): 696 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.