Electrolux PROFESSIONAL

Modular Cooking Range Line 900XP Gas Solid Top



391018 (E9STGH1000)

Gas Solid Top

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. 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

- Gas heated, 10.5 kW central burner, solid top.
- Durable cast iron cooking plate, easy to clean.
- The center of the plate can reach a maximum temperature of 500 °C while decreasing outwards.
- Central burner with optimized combustion, flame failure device and protected pilot light.
- Piezo ignition.
- Temperature gradients to satisfy different cooking needs, provided over the whole plate thanks to the temperature fine-tuning by zone.
- Various sizes of pans can be used at the same time due to large surface area with no intermediate sectors.
- Pans can easily be moved from one area to another without lifting.
- All major compartments located in front of unit for ease of maintenance.
- The special design of the control knob system guarantees against water infiltration.
- 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.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- 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 🗅
 Support for bridge type installation, 800mm 	PNC 206137 🗅
 Support for bridge type installation, 1000mm 	PNC 206138 🗅
 Support for bridge type installation, 1200mm 	PNC 206139 🗅
 Support for bridge type installation, 1400mm 	PNC 206140 🗅
 Support for bridge type installation, 1600mm 	PNC 206141 🗅
• Flue condenser for 1 module, 150 mm diameter	PNC 206246 🗅

APPROVAL:

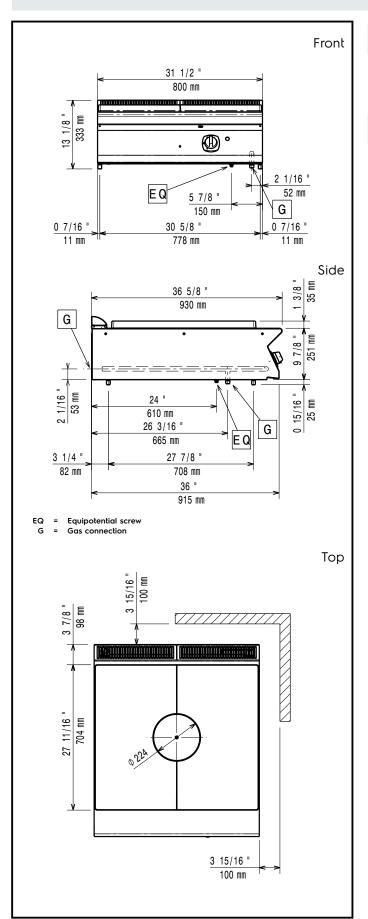


 Water column with swivel arm (water column extension not included) 	PNC 206289	
• Water column extension for 900 line	PNC 206290	
 Chimney upstand, 800mm 	PNC 206304	
 Water drain for fry tops HP 	PNC 206345	
• Kit town gas nozzles (G150) for 900 solid top with burners	PNC 206386	
 Chimney grid net, 400mm (700XP/900) 	PNC 206400	
 Kit G.25.3 (NI) gas nozzles for 900 solid tops and solid top combined with burners 	PNC 206459	
 Side handrail-right/left hand (900XP) 	PNC 216044	
• Frontal handrail, 800mm	PNC 216047	
 Frontal handrail, 1200mm 	PNC 216049	
 Frontal handrail, 1600mm 	PNC 216050	
 Large handrail - portioning shelf, 400mm 	PNC 216185	
 Large handrail - portioning shelf, 800mm 	PNC 216186	
 2 side covering panels for top appliances 	PNC 216278	
Pressure regulator for gas units	PNC 927225	

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

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Gas

Gas Power:	10.5 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG;Natural Gas;Town Gas
Gas Inlet:	1/2"

Key Information:

External dimensions, Width:	800 mm
External dimensions, Depth:	930 mm
External dimensions, Height:	250 mm
Net weight:	92 kg
Shipping weight:	105 kg
Shipping height:	540 mm
Shipping width:	1020 mm
Shipping depth:	860 mm
Shipping volume:	0.47 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.

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