



Electrolux
PROFESSIONAL

Modular Cooking Range Line 900XP Half Module Gas Hob Cooking Top

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391022 (E9HOGD1000)

Half module gas Hob with
mild steel Top

Short Form Specification

Item No. _____

High efficiency 8 kW burners in stainless steel with self-stabilizing flame. Large cooking surface with temperature gradient across cooking zone. Large flat cooking surface made in mild steel, permits 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, 8 kW burners, hob.
- Hob top made of mild steel, smooth and easy to clean.
- Each burner to have 2 branches with 4 flame lines.
- Piezo ignition.
- Setting different temperature zones provides a temperature gradient over the plate for different cooking needs.
- 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 <input type="checkbox"/> |
| • Draught diverter, 120 mm diameter | PNC 206126 <input type="checkbox"/> |
| • Matching ring for flue condenser, 120 mm diameter | PNC 206127 <input type="checkbox"/> |
| • Support for bridge type installation, 800mm | PNC 206137 <input type="checkbox"/> |
| • Support for bridge type installation, 1000mm | PNC 206138 <input type="checkbox"/> |
| • Support for bridge type installation, 1200mm | PNC 206139 <input type="checkbox"/> |
| • Support for bridge type installation, 1400mm | PNC 206140 <input type="checkbox"/> |
| • Support for bridge type installation, 1600mm | PNC 206141 <input type="checkbox"/> |
| • Support for bridge type installation, 400mm | PNC 206154 <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"/> |

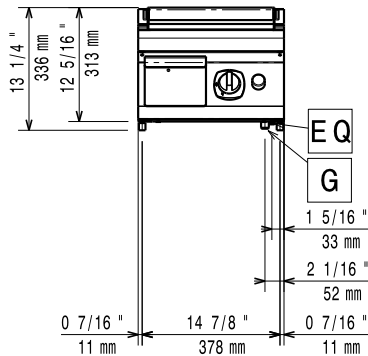
APPROVAL: _____



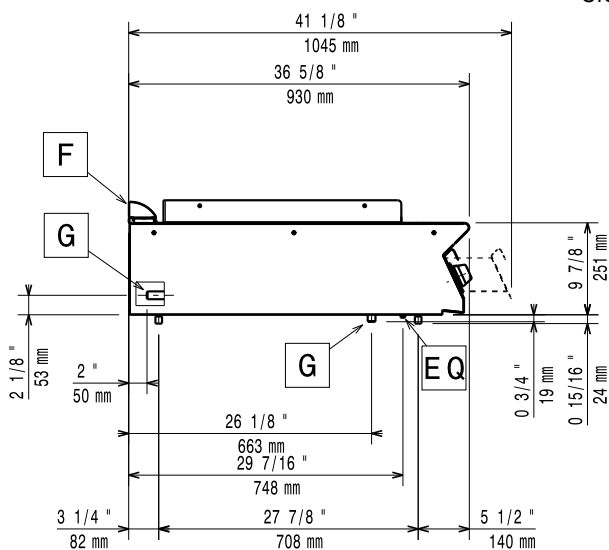
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- Chimney upstand, 400mm PNC 206303 ☐
- Flue condenser for 1/2 module, 120 mm diameter PNC 206310 ☐
- Chimney grid net, 400mm (700XP/900) PNC 206400 ☐
- Side handrail-right/left hand (900XP) PNC 216044 ☐
- Frontal handrail, 400mm PNC 216046 ☐
- Frontal 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 ☐
- Blades with rounded sides for scraper for multifunctional cookers PNC 921694 ☐
- Pressure regulator for gas units PNC 927225 ☐

Front

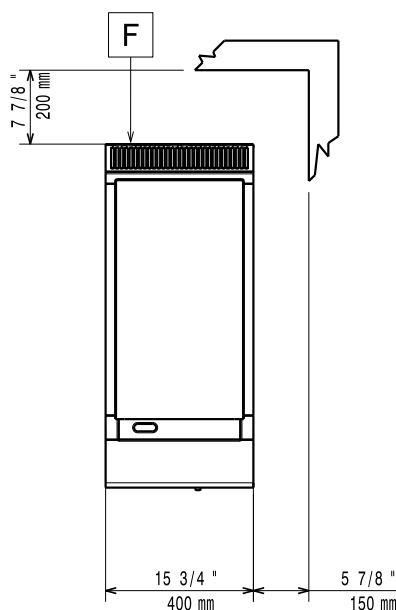


Side



EQ = Equipotential screw
 G = Gas connection

Top



Gas

Gas Power:	8 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG; Natural Gas
Gas Inlet:	1/2"

Key Information:

Cooking Surface Depth:	
Cooking Surface Width:	
Working Temperature MIN:	
Working Temperature MAX:	
External dimensions, Width:	400 mm
External dimensions, Depth:	930 mm
External dimensions, Height:	250 mm
Net weight:	53 kg
Shipping weight:	60 kg
Shipping height:	520 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.24 m ³
Certification group:	N9RG

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.