



**Electrolux**  
PROFESSIONAL

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

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_

**Electrolux**  
PROFESSIONAL



391214 (E9STGH10V)

Gas Solid Top (10,5 kW) on  
gas Convection Oven (10,5  
kW)

### 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 2 levels of runners to accommodate 2/1 GN shelves (2 steam pans). Ribbed, enamelled steel 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

- 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.
- Base compartment consists of a convection oven, with ON/OFF switch between static and convection mode, positioned beneath the base plate. Oven chamber to have 2 levels of runners to accommodate 2/1 GN shelves (2 steam pans) and ribbed enamelled steel base plate.
- Convection oven allows for simultaneous cooking on 2 levels thus reducing cooking times compared to standard static ovens (depending on food type).
- Oven thermostat adjustable from 120 °C to 280 °C.
- All major compartments located in front of unit for ease of maintenance.
- IPX5 water resistance certification.
- The special design of the control knob system guarantees against water infiltration.

### 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.

### Included Accessories

- 2 of GN2/1 chrome plated grid PNC 206243 for convection oven

### Optional Accessories

- Junction sealing kit PNC 206086
- Draught diverter, 150 mm diameter PNC 206132
- Matching ring for flue condenser, 150 mm diameter PNC 206133

APPROVAL: \_\_\_\_\_

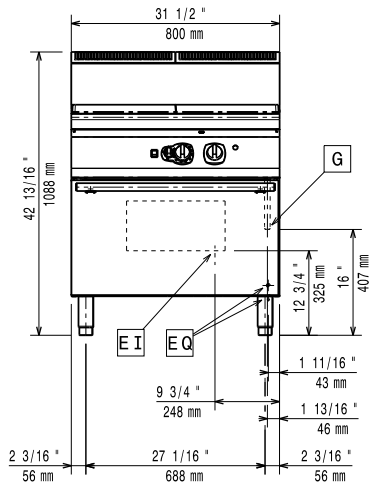


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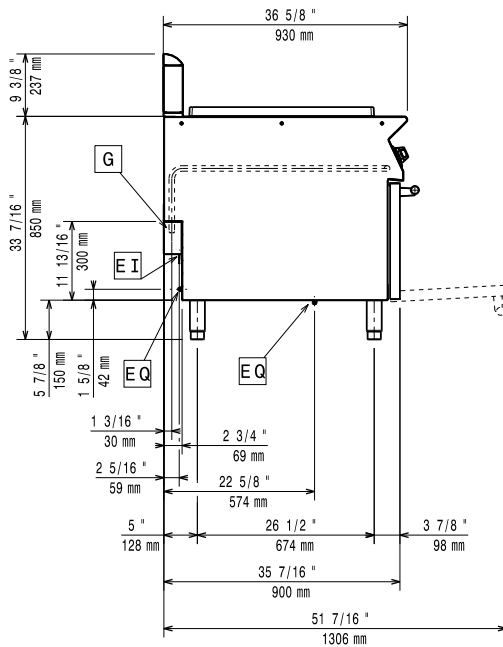
Modular Cooking Range Line  
900XP Gas Solid Top on Convection Oven

• Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels	PNC 206135	<input type="checkbox"/>	• Frontal handrail, 1200mm	PNC 216049	<input type="checkbox"/>
• Flanged feet kit	PNC 206136	<input type="checkbox"/>	• Frontal handrail, 1600mm	PNC 216050	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 800mm	PNC 206148	<input type="checkbox"/>	• 2 side covering panels for free standing appliances	PNC 216134	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1000mm	PNC 206150	<input type="checkbox"/>	• Large handrail - portioning shelf, 800mm	PNC 216186	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1200mm	PNC 206151	<input type="checkbox"/>	• Pressure regulator for gas units	PNC 927225	<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"/>			
• GN2/1 chrome plated grid for convection oven	PNC 206243	<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"/>			
• Wok pan support for open burners (700/900)	PNC 206363	<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"/>			
• Kit town gas nozzles (G150) for 900 solid top with burners	PNC 206386	<input type="checkbox"/>			
• Chimney grid net, 400mm (700XP/900)	PNC 206400	<input type="checkbox"/>			
• Kit G.25.3 (NI) gas nozzles for 900 solid tops and solid top combined with burners	PNC 206459	<input type="checkbox"/>			
• Side handrail-right/left hand (900XP)	PNC 216044	<input type="checkbox"/>			
• Frontal handrail, 800mm	PNC 216047	<input type="checkbox"/>			

Front

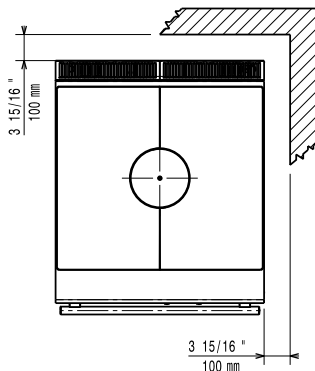


Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw  
 G = Gas connection

Top



## Electric

Supply voltage:

391214 (E9STGH10V)

220-230 V/1 ph/50/60 Hz

## Gas

Gas Power:

21 kW

Standard gas delivery:

Natural Gas G20 (20mbar)

Gas Type Option:

LPG; Natural Gas

Gas Inlet:

1/2"

## Key Information:

Solid top usable surface

(width):

795 mm

Solid top usable surface

(depth):

696 mm

Oven working Temperature:

120 °C MIN; 280 °C MAX

Oven Cavity Dimensions

(width):

560 mm

Oven Cavity Dimensions

(height):

270 mm

Oven Cavity Dimensions

(depth):

680 mm

External dimensions, Width:

800 mm

External dimensions, Depth:

930 mm

External dimensions, Height:

850 mm

Net weight:

171 kg

Shipping weight:

220 kg

Shipping height:

1090 mm

Shipping width:

1020 mm

Shipping depth:

860 mm

Shipping volume:

0.96 m<sup>3</sup>

Certification group:

N9TG

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.