


**391142 (E9MFGHDIO0)**

22-lt gas Multifunctional Cooker with compound steel cooking surface

**Main Features**

- Bottom temperature control is precisely set by a thermostat on the control panel.
- Burners equipped with double flame line for better heat distribution.
- 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.
- Short heat-up time of the empty pan.
- The special design of the control knob system guarantees against water infiltration.
- The stainless steel well to have rounded corners to facilitate cleaning.
- Uniform temperature distribution over the whole base.
- 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.
- 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**

PNC Code	Description	Quantity
164255	Scraper for smooth plate fry tops	1



## Optional Accessories

PNC Code	Description
<b>Bases &amp; base accessories</b>	
206245	Central support for installation of drawers and grid (on 800/1200mm bases) and of doors (on 1200mm bases)
206259	Electric heating kit for cupboards
206334	2 drawers for open base cupboards, 100mm height
206350	Door for open base cupboard
<b>Chimney upstands</b>	
206132	Draught diverter, 150 mm diameter
206133	Matching ring for flue condenser, 150 mm diameter
206246	Flue condenser for 1 module, 150 mm diameter
206304	Chimney upstand, 800mm
206400	Chimney grid net, 400mm (700XP/900)
<b>Cleaning solutions</b>	
164255	Scraper for smooth plate fry tops
921694	Blades with rounded sides for scraper for multifunctional cookers
<b>Feet, wheels and ramps</b>	
206135	Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels
206136	Flanged feet kit
206210	Kit 4 feet for concrete installation (not for 900 line free standing grill)
206367	Base support for feet or wheels - 800mm (700/900)
206368	Base support for feet or wheels - 1200mm (700/900)
206369	Base support for feet or wheels - 1600mm (700/900)
206370	Base support for feet or wheels - 2000mm (700/900)
<b>Gas nozzles</b>	
206463	Kit G.25.3 (NI) gas nozzles for 900 boiling pans
206464	Kit G.25.3 (NI) gas nozzles for 700 and 900 braising pans
<b>Handrails</b>	
216044	Side handrail-right/left hand (900XP)
216047	Frontal handrail, 800mm
216049	Frontal handrail, 1200mm
216050	Frontal handrail, 1600mm
216186	Large handrail - portioning shelf, 800mm
<b>Installation solutions</b>	
206086	Junction sealing kit



PNC Code	Description
<b>Kicking strips</b>	
206148	Frontal kicking strip for concrete installation, 800mm
206150	Frontal kicking strip for concrete installation, 1000mm
206151	Frontal kicking strip for concrete installation, 1200mm
206152	Frontal kicking strip for concrete installation, 1600mm
206157	Pair of side kicking strips for concrete installation
206176	Frontal kicking strip, 800mm (not for refr-freezer base)
206177	Frontal kicking strip, 1000mm (not for refr-freezer base)
206178	Frontal kicking strip, 1200mm (not for refr-freezer base)
206179	Frontal kicking strip, 1600mm (not for refr-freezer base)
206180	Pair of side kicking strips (not for refr-freezer base)
<b>Lids</b>	
921690	Lid for 22lt multifunctional cooker
<b>Other accessories</b>	
927225	Pressure regulator for gas units
<b>Panels</b>	
206181	2 panels for service duct for single installation
206202	2 panels for service duct for back to back installation
206374	Rear paneling - 800mm (700/900)
206375	Rear paneling - 1000mm (700/900)
206376	Rear paneling - 1200mm (700/900)
216134	2 side covering panels for free standing appliances

## Recommended Detergents

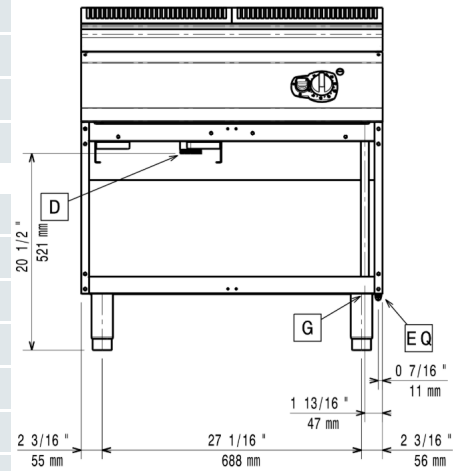
PNC Code	Description
0S2292	C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)



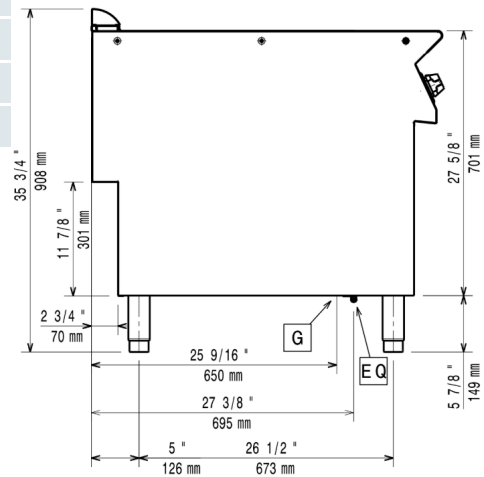
# Technical specifications

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 (gross):	107 kg
Shipping height:	1120 mm
Shipping width:	1020 mm
Shipping depth:	860 mm
Shipping volume:	0.98 m <sup>3</sup>
Certification group:	N9EBRG
Cooking surface width:	630 mm
Cooking surface depth:	509 mm

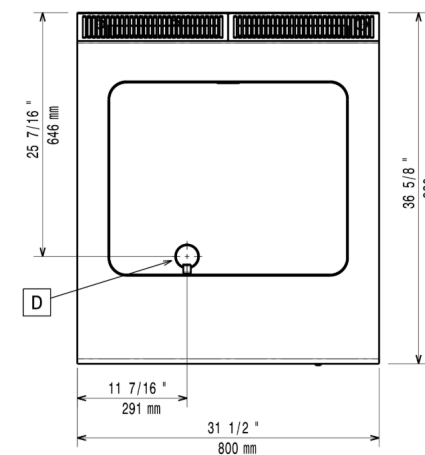
Front



Side



Top



G = Gas connection  
EQ = Equipotential screw



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