

**391357 (E9IINDAOMCA)**

Half module electric Fry Top with smooth brushed chrome cooking Plate, horizontal, thermostatic control, scraper and sTopper included

**391398 (E9IINIAOMCA)**

Half module electric Fry Top with smooth brushed chrome cooking Plate, horizontal, 230V, thermostatic control, scraper and sTopper included

## Main Features

- Electric elements in incoloy positioned under the cooking plate.
- IPX5 water protection.
- Large drain hole on cooking surface permits the draining of fat into large 1 liter collector placed under the cooking surface.
- Safety thermostat and thermostatic control.
- The special design of the control knob system guarantees against water infiltration.
- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Stainless steel high splash guards on the rear and sides of cooking surface. Splash guards can be easily removed for cleaning and are dishwasher-safe.
- Temperature range from 120° up to 280°C.
- Rough brushed chrome surface is highly resistant to scratches and facilitates cleaning operations at the end of the day.
- Scraper for smooth plate included as standard.
- Suitable for countertop installation.

## Construction

- Cooking surface completely smooth.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- AISI 304 stainless steel worktop, 2mm thick.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Unit is 930 mm deep to give a larger working surface area.
- Cooking surface 15mm thick brushed chrome for optimum grilling results and ease of use.



## Included Accessories

PNC Code	Description	Quantity
164255	Scraper for smooth plate fry tops	1
206296	Stopper for 900 fry top with horizontal plate	1

## Optional Accessories

PNC Code	Description
<b>Bridge supports</b>	
206137	Support for bridge type installation, 800mm
206138	Support for bridge type installation, 1000mm
206139	Support for bridge type installation, 1200mm
206140	Support for bridge type installation, 1400mm
206141	Support for bridge type installation, 1600mm
206154	Support for bridge type installation, 400mm
<b>Chimney upstands</b>	
206400	Chimney grid net, 400mm (700XP/900)
<b>Cleaning solutions</b>	
164255	Scraper for smooth plate fry tops
<b>Drains</b>	
206153	Water drain for half module fry tops
<b>Grease/oil management</b>	
206346	Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module)
<b>Handrails</b>	
206308	Back handrail 800 mm
206309	Back handrail 1200 mm
216044	Side handrail-right/left hand (900XP)
216046	Frontal handrail, 400mm
216047	Frontal handrail, 800mm
216049	Frontal handrail, 1200mm
216050	Frontal handrail, 1600mm
216185	Large handrail - portioning shelf, 400mm
216186	Large handrail - portioning shelf, 800mm
<b>Installation solutions</b>	
206086	Junction sealing kit
<b>Other accessories</b>	
206296	Stopper for 900 fry top with horizontal plate
206455	Cloche for fry tops



PNC Code	Description
<b>Panels</b>	
216278	2 side covering panels for top appliances

## Recommended Detergents

PNC Code	Description
OS2292	C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)
OS2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T
OS2882	S02 Degreaser for ovens and SpeedDelight. Specific for cleaning the cooking chambers of GourmeXpress and SpeeDelight. Active up to a maximum of 50°C Complete with spray bottle Pack of 6 750ml bottles
OS2883	S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity
OS2884	S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML
OS3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity



# Technical specifications

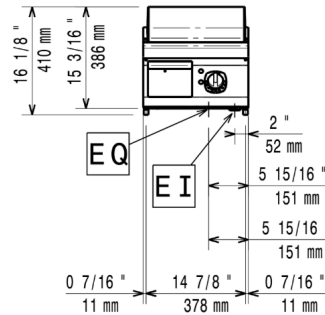
391357 391398 Front

## Electric

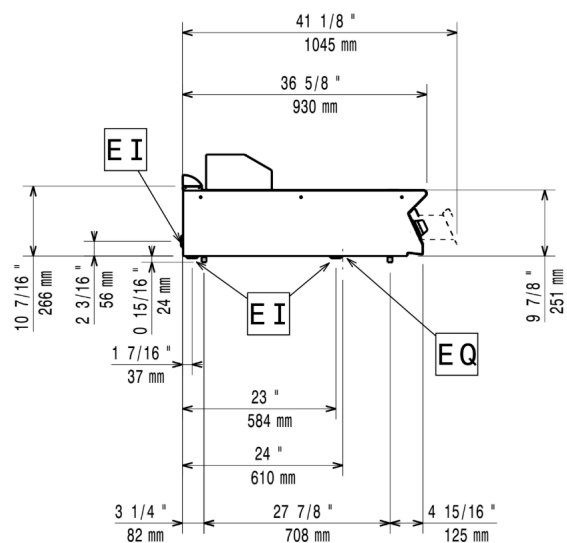
Supply voltage:	380-400 V/3 ph/50-60 Hz	230 V/3 ph/50/60 Hz
Total Watts:	7.5 kW	7.5 kW
Predisposed for:		

## Key Information:

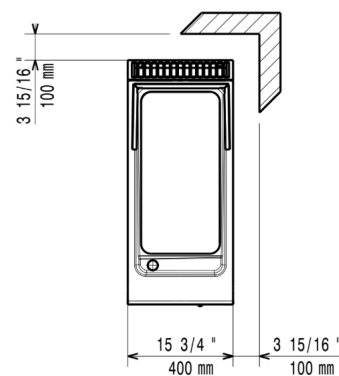
Working Temperature MIN:	120 °C	120 °C
Working Temperature MAX:	280 °C	280 °C
External dimensions, Width:	400 mm	400 mm
External dimensions, Depth:	930 mm	930 mm
External dimensions, Height:	250 mm	250 mm
Net weight:	55 kg	55 kg
Shipping weight (gross):	56 kg	65 kg
Shipping height:	540 mm	540 mm
Shipping width:	460 mm	460 mm
Shipping depth:	1020 mm	1020 mm
Shipping volume:	0.25 m <sup>3</sup>	0.25 m <sup>3</sup>
Cooking surface width:	330 mm	330 mm
Cooking surface depth:	700 mm	700 mm



Side



Top



EI = Electrical inlet (power)

EQ = Equipotential screw



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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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