



391593 (E9IIMTAOMII)

Large gas fry top with 2/3 smooth and 1/3 ribbed Scratch Resistant NitroChrome3 cooking plate, horizontal, thermostatic control, scraper included - HP, Q Mark

Main Features

- IPX5 water protection.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- 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.
- Piezo spark ignition with thermostatic valve for added safety.
- Exclusive **icyHot** installation: combine the Fry Top HP with the dual temperature refrigerated/freezer base HP and obtain a single appliance which simultaneously increases productivity and facilitates cooking and storage operations.
- Two large drain holes on cooking surface permits the draining of fat into two separate 3 liter collectors placed under the cooking surface.
- Units have 4 independent controls to regulate temperature of the cooking surface.
- Scratch resistant cooking surface thanks to a special treatment of the chromium plate.
- Easy to clean and corrosion resistant chromium surface.
- Temperature range from 90° up to 270°C.
- Suitable for countertop installation.

Construction

- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Cooking surface 2/3 smooth and 1/3 ribbed.
- 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.
- Non-scratch cooking surface 20mm thick for optimum grilling results and ease of use.
- Q Mark model delivered with nozzles for G30-50 mbar.

Included Accessories

| PNC Code | Description | Quantity |
|----------|--|----------|
| 164255 | Scraper for smooth plate fry tops | 1 |
| 206420 | Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface | 1 |



Optional Accessories

| PNC Code | Description |
|---------------------------|--|
| Bridge supports | |
| 206139 | Support for bridge type installation, 1200mm |
| 206140 | Support for bridge type installation, 1400mm |
| 206141 | Support for bridge type installation, 1600mm |
| Chimney upstands | |
| 206509 | Chimney upstand for NitroChrome3 scratch resistant chromium Fry Top HP 1200mm |
| Cleaning solutions | |
| 164255 | Scraper for smooth plate fry tops |
| 206420 | Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface |
| Drains | |
| 206345 | Water drain for fry tops HP |
| Gas nozzles | |
| 206468 | Kit G.25.3 (NI) gas nozzles for 900 fry tops HP |
| Handrails | |
| 206309 | Back handrail 1200 mm |
| 216049 | Frontal handrail, 1200mm |
| 216050 | Frontal handrail, 1600mm |
| Other accessories | |
| 927225 | Pressure regulator for gas units |
| Panels | |
| 206376 | Rear paneling - 1200mm (700/900) |

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 |

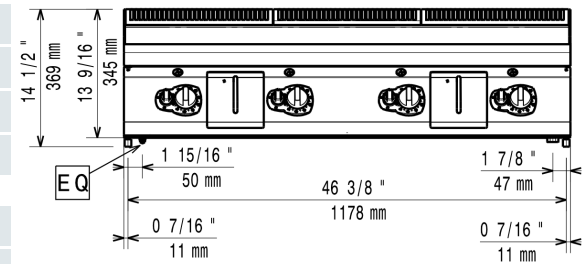


Technical specifications

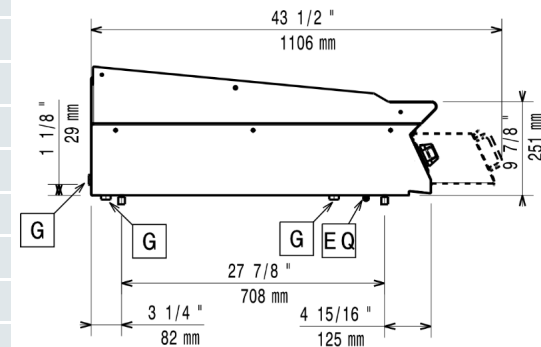
Gas

| | |
|------------------------------|---------------------|
| Gas Power: | 33 kW |
| Standard gas delivery: | G30 - 50 mbar |
| Gas Type Option: | G31 37 mbar |
| Gas Inlet: | 1/2" |
| Key Information: | |
| Working Temperature MIN: | 90 °C |
| Working Temperature MAX: | 270 °C |
| External dimensions, Width: | 1200 mm |
| External dimensions, Depth: | 930 mm |
| External dimensions, Height: | 250 mm |
| Net weight: | 150 kg |
| Shipping weight (gross): | 200 kg |
| Shipping height: | 600 mm |
| Shipping width: | 1040 mm |
| Shipping depth: | 1300 mm |
| Shipping volume: | 0.81 m ³ |
| Cooking surface width: | 1194 mm |
| Cooking surface depth: | 610 mm |

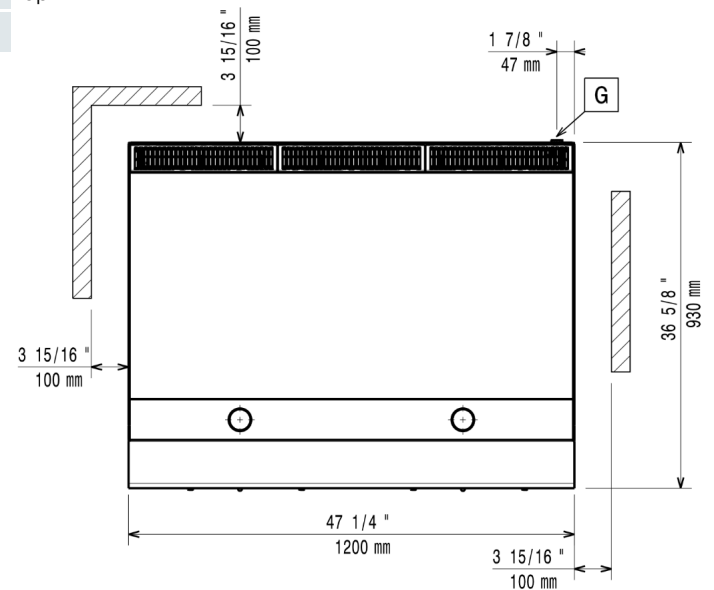
Front



Side



Top



G = Gas connection

EQ = Equipotential screw



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