



Electrolux

Modular Cooking Range Line 900XP Full Module Gas Fry Top, Non-thermostatic

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Electrolux

Modular Cooking Range Line
900XP Full Module Gas Fry Top, Non-thermostatic



391058 (E9FTGHSS0C)

Full module gas fry top with smooth sloped mild steel plate

391059 (E9FTGHSP0C)

Full module gas fry top with 2/3 smooth and 1/3 ribbed sloped mild steel plate

Short Form Specification

Item No. _____

Unit to be Electrolux 900XP Full Module Gas Fry Top. Unit to have ___smooth or ___2/3 smooth and 1/3 ribbed cooking surface. Cooking surface to be of mild steel. Unit to have 16 kW gas powered burners with gas cock and piezo igniter. Unit to be installed on open base installations, bridging supports or cantilever systems. Unit to feature a collector on bottom the cooking surface for the collection of grease and fat. Body and work top of unit entirely in Stainless steel with Scotch Brite finish. Extra strength work top in heavy duty 2 mm Stainless steel. Unit has right-angled side edges to allow flush-fitting junction between units.

Main Features

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Cooking surface in 15mm thick mild steel for optimum grilling results.
- Large drain hole on cooking surface permits the draining of fat into 3 liter collector placed under the cooking surface.
- High-precision gas cock control with pilot flame and piezo ignition for added safety.
- Welded splash guards in stainless steel on the rear and sides of cooking surface.
- Cooking surface easy to remove for maintenance (operated by authorized technician).
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.

Construction

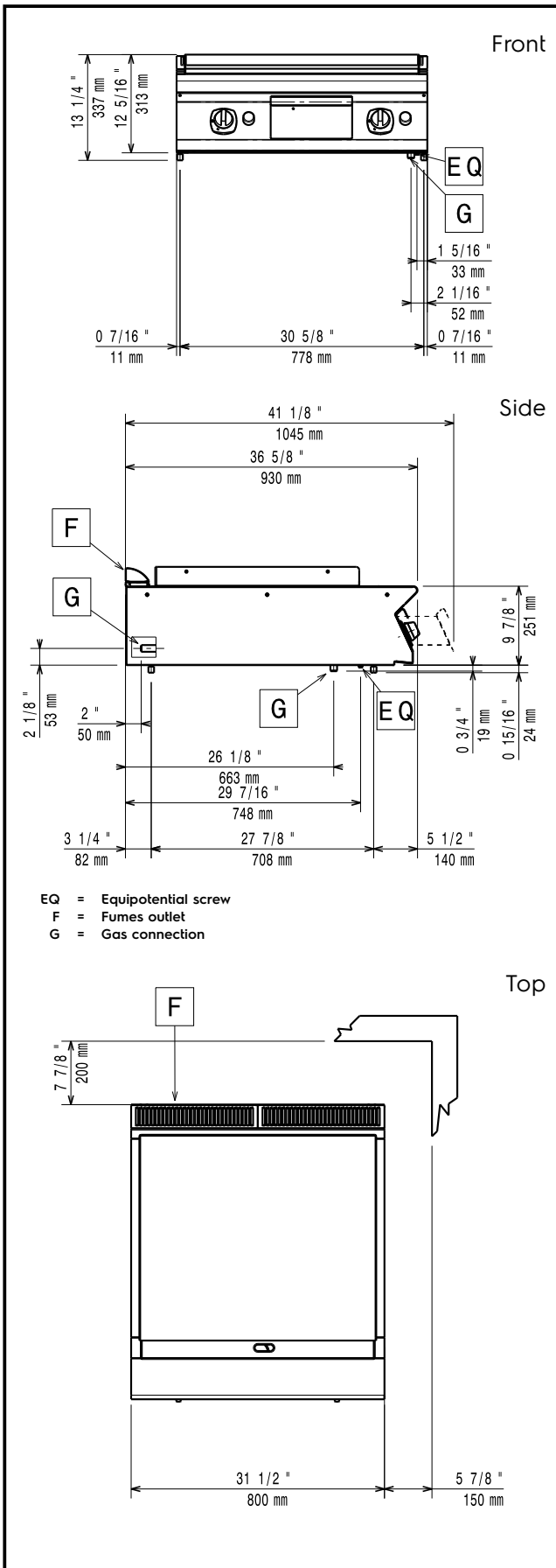
- Cooking surface to be completely smooth or 2/3 smooth and 1/3 ribbed.
- Unit is 930 mm deep to give a larger working surface area.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- AISI 304 stainless steel worktop, 2mm thick.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.

Optional Accessories

- Scraper for smooth plate fry tops PNC 164255
- Junction sealing kit PNC 206086
- Draught diverter, 150 mm diameter PNC 206132
- Matching ring for flue condenser, 150 mm diameter PNC 206133
- Support for bridge type installation, 800mm PNC 206137
- Support for bridge type installation, 1000mm PNC 206138
- Support for bridge type installation, 1200mm PNC 206139
- Support for bridge type installation, 1400mm PNC 206140
- Support for bridge type installation, 1600mm PNC 206141
- Flue condenser for 1 module, 150 mm diameter PNC 206246
- Chimney upstand, 800mm PNC 206304

APPROVAL: _____

- Back handrail 800mm, Marine PNC 206308
- Back handrail 1200mm, Marine PNC 206309
- Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) PNC 206346
- Chimney grid net, 400mm (700XP/900) PNC 206400
- Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface (only for 391059) PNC 206420
- Side handrail-right/left hand (900XP) PNC 216044
- Frontal handrail, 800mm PNC 216047
- Frontal handrail, 1200mm PNC 216049
- Frontal handrail, 1600mm PNC 216050
- Water drain for full module fry tops PNC 216153
- Large handrail - portioning shelf, 800mm PNC 216186
- 2 side covering panels for top appliances PNC 216278
- Pressure regulator for gas units PNC 927225



Gas

Gas Power:

391058 (E9FTGHSS0C)

54544 Btu/hr (16 kW)

391059 (E9FTGHSP0C)

54544 Btu/hr (16 kW)

Standard gas delivery:

Natural Gas G20 (20mbar)

Gas Type Option:

LPG; Natural Gas

Gas Inlet:

1/2"

Key Information:

Cooking surface width: 744 mm

Cooking surface depth: 647 mm

Working Temperature MIN: 210 °C

Working Temperature MAX: 420 °C

Shipping weight:

391058 (E9FTGHSS0C)

107 kg

391059 (E9FTGHSP0C)

103 kg

Shipping height:

530 mm

Shipping width:

391058 (E9FTGHSS0C)

1010 mm

391059 (E9FTGHSP0C)

1020 mm

Shipping depth:

860 mm

Shipping volume:

0.46 m³

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.