



# Electrolux

## Modular Cooking Range Line 900XP 1200mm Gas Fry Top, Mild Steel HP

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_



Electrolux

Modular Cooking Range Line  
900XP 1200mm Gas Fry Top, Mild Steel HP



Modular Cooking Range Line

900XP 1200mm Gas Fry Top, Mild Steel HP

**391061 (E9FTGLSS0P)**

Large gas frytop with smooth horizontal mild steel plate, thermostatic control - HP

**391062 (E9FTGLSP0P)**

Large gas fry top, 2/3 smooth and 1/3 ribbed horizontal mild steel plate, thermostatic control - HP

### Short Form Specification

**Item No.** \_\_\_\_\_

Smooth cooking surface in mild steel. 33 kW gas powered burners with thermostatic valve and self stabilizing flame. To be installed on open base installations, bridging supports or cantilever systems. Removable drawers below 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. Right-angled side edges to allow flush-fitting junction between units.

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

### Main Features

- 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.
- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Two large drain holes on cooking surface permits the draining of fat into two separate 3 liter collectors placed under the cooking surface.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- Piezo spark ignition with thermostatic valve for added safety.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Units have 4 independent controls to regulate temperature of the cooking surface.

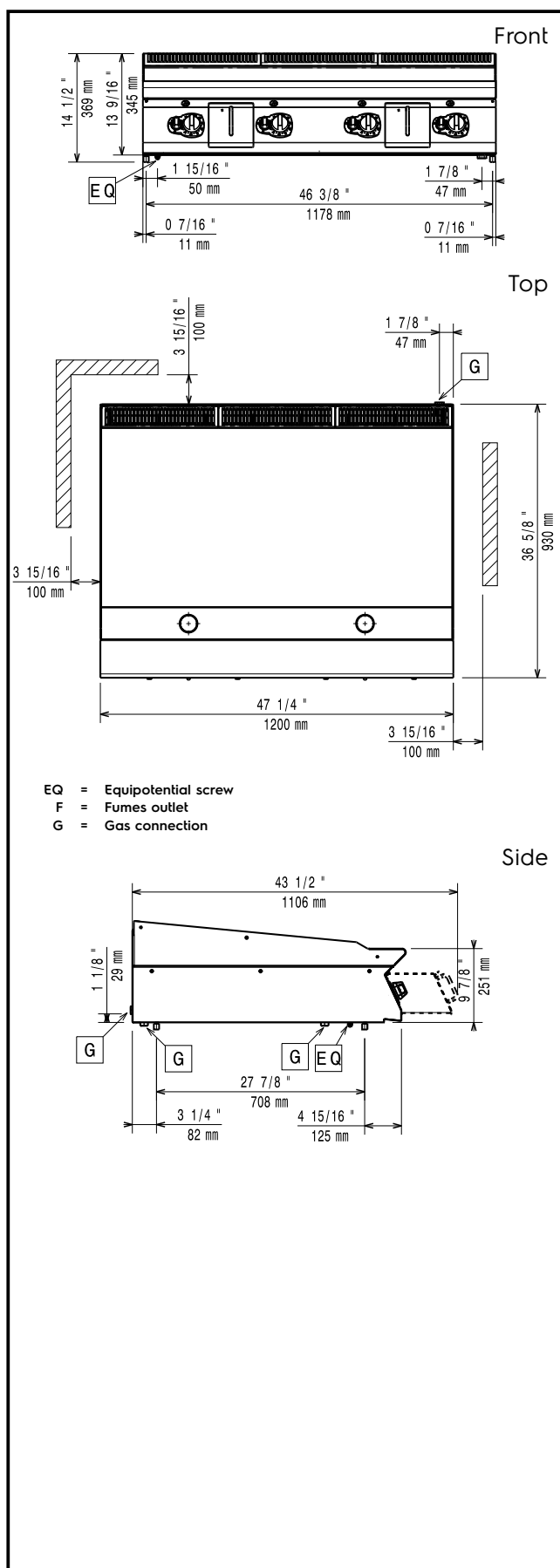
### Construction

- Cooking surface in 20mm thick mild steel for optimum grilling results.
- 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 ☐
- Support for bridge type installation, 1200mm PNC 206139 ☐
- Support for bridge type installation, 1400mm PNC 206140 ☐
- Support for bridge type installation, 1600mm PNC 206141 ☐
- Frontal kicking strip, 1200mm (not for refr-freezer base) PNC 206178 ☐
- Water column with swivel arm (water column extension not included) PNC 206289 ☐
- Water column extension for 900 line PNC 206290 ☐

- Water drain for fry tops HP PNC 206345  
☐
- Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) PNC 206346  
☐
- Base support for feet or wheels - 1200mm (700/900) PNC 206368  
☐
- Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface (only for 391062) PNC 206420  
☐
- Side handrail-right/left hand (900XP) PNC 216044  
☐
- 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  
☐
- Pressure regulator for gas units PNC 927225  
☐



### Gas

#### Gas Power:

391061 (E9FTGLSS0P)

112497 Btu/hr (33 kW)

391062 (E9FTGLSP0P)

112497 Btu/hr (33 kW)

#### Standard gas delivery:

Natural Gas

#### Gas Type Option:

#### Gas Inlet:

1/2"

### Key Information:

Cooking surface width: 0 mm

Cooking surface depth: 0 mm

Working Temperature MIN: 0 °C

Working Temperature MAX: 0 °C

Net weight: 150 kg

Shipping weight: 170 kg

Shipping height: 540 mm

Shipping width: 1400 mm

Shipping depth: 900 mm

Shipping volume: 0.68 m<sup>3</sup>

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.