

## Modular Cooking Range Line 900XP 4-Burner Gas Range 10 kW on Oven

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_


**391260 (E9GCGHTCGB)**

 4-Burner (10 kW each) gas  
 Range on Oven (10,5 kW) -  
 AGA - Aus

### Short Form Specification

#### Item No.

To be installed on stainless steel feet with height adjustment up to 50 mm. High efficiency flower flame burners with continuous power regulation and optimized combustion. Flame failure device as standard on burners to protect against accidental extinguishing. Oven chamber with 2 levels of runners to accommodate 2/1 GN shelves (2 steam pans). Ribbed, enamelled steel oven base plate. Exterior panels of unit in stainless steel with Scotch Brite finish. Pan supports in heavy duty cast iron. Extra strength work top in heavy duty 2 mm stainless steel. Right-angled side edges to allow flush-fitting junction between units.

### Main Features

- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- IPX5 water protection.
- Large sized pan support in cast iron (stainless steel as option) with long center fins to allow the use of the largest down to the smallest pans.
- Protected pilot light.
- The special design of the control knob system guarantees against water infiltration.
- Burners with optimized combustion.
- The four 10 kW high efficiency burners are available in 100 mm diameter with continuous power regulation from 2.2 kW to 10 kW.
- Unit to be mounted on stainless steel feet with height adjustment up to 50 mm. Unit can be easily mounted on cantilever systems.
- Oven thermostat adjustable from 120 °C to 280 °C.
- 40 mm thick oven door for heat insulation.
- Base compartment consists of a convection oven, with ON/OFF switch between static and convection mode, positioned beneath the base plate. Oven chamber to have 2 levels of runners to accommodate 2/1 GN shelves (2 steam pans) and ribbed enamelled steel base plate.
- Convection oven allows for simultaneous cooking on 2 levels thus reducing cooking times compared to standard static ovens (depending on food type).

### Construction

- 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.

### Optional Accessories

- GN2/1 chrome grid for static oven  PNC 164250
- Junction sealing kit  PNC 206086
- Draught diverter, 150 mm diameter  PNC 206132
- Matching ring for flue condenser, 150 mm diameter  PNC 206133

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



**Electrolux**  
PROFESSIONAL

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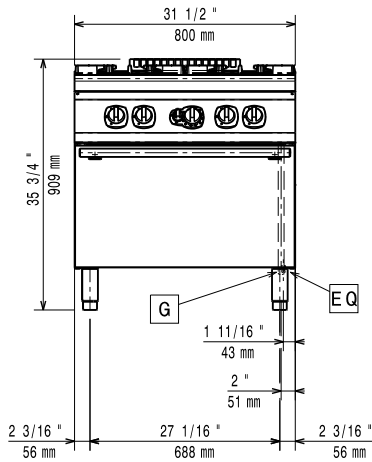
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels PNC 206135
- Flanged feet kit PNC 206136
- Frontal kicking strip for concrete installation, 800mm PNC 206148
- Frontal kicking strip for concrete installation, 1000mm PNC 206150
- Frontal kicking strip for concrete installation, 1200mm PNC 206151
- Frontal kicking strip for concrete installation, 1600mm PNC 206152
- Pair of side kicking strips for concrete installation PNC 206157
- Single burner ribbed plate for direct cooking - fits frontal burners only PNC 206172
- Frontal kicking strip, 800mm (not for refr-freezer base) PNC 206176
- Frontal kicking strip, 1000mm (not for refr-freezer base) PNC 206177
- Frontal kicking strip, 1200mm (not for refr-freezer base) PNC 206178
- Frontal kicking strip, 1600mm (not for refr-freezer base) PNC 206179
- Pair of side kicking strips (not for refr-freezer base) PNC 206180
- 2 panels for service duct for single installation PNC 206181
- 2 panels for service duct for back to back installation PNC 206202
- Kit 4 feet for concrete installation (not for 900 line free standing grill) PNC 206210
- Flue condenser for 1 module, 150 mm diameter PNC 206246
- Water column with swivel arm (water column extension not included) PNC 206289
- Water column extension for 900 line PNC 206290
- Stainless steel double grid for 2 burners PNC 206298
- Chimney upstand, 800mm PNC 206304
- Back handrail 800mm, Marine PNC 206308
- Back handrail 1200mm, Marine PNC 206309
- Wok pan support for open burners (700/900) PNC 206363
- Base support for feet or wheels - 800mm (700/900) PNC 206367
- Base support for feet or wheels - 1200mm (700/900) PNC 206368
- Base support for feet or wheels - 1600mm (700/900) PNC 206369
- Base support for feet or wheels - 2000mm (700/900) PNC 206370
- Rear paneling - 800mm (700/900) PNC 206374
- Rear paneling - 1000mm (700/900) PNC 206375
- Rear paneling - 1200mm (700/900) PNC 206376
- Chimney grid net, 400mm (700XP/900) PNC 206400
- Side handrail-right/left hand (900XP) PNC 216044
- Frontal handrail, 800mm PNC 216047
- Frontal handrail, 1200mm PNC 216049
- Frontal handrail, 1600mm PNC 216050
- 2 side covering panels for free standing appliances PNC 216134
- Large handrail - portioning shelf, 800mm PNC 216186
- Pressure regulator for gas units PNC 927225

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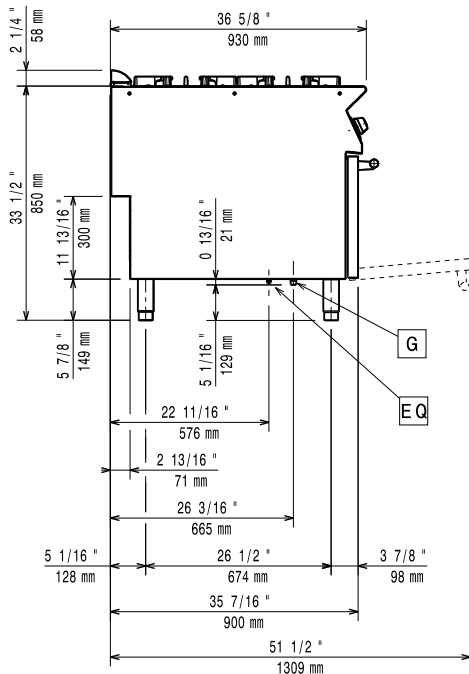
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Front

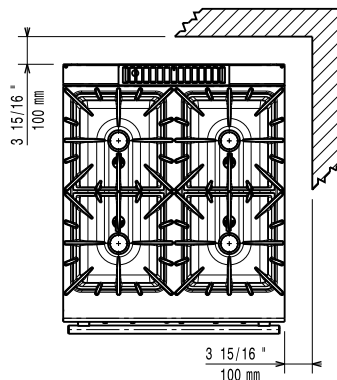


Side



G = Gas connection

Top



## Gas

### Gas Power:

391260 (E9GCGHTCGB) 48.5 kW

### Standard gas delivery:

Natural Gas G20 (20mbar)

### Gas Type Option:

LPG; Natural Gas

### Gas Inlet:

1/2"

## Key Information:

**Front Burners Power:** 10 - 10 kW

10 - 10 kW

**Back Burners Power:** 10 - 10 kW

10 - 10 kW

**Back Burners Dimension - mm**

Ø 100 Ø 100

**Front Burners Dimension - mm**

Ø 100 Ø 100

**Oven Heat Input:** 8.5 kW

8.5 kW

**Oven working Temperature:** 120 °C MIN; 280 °C MAX

120 °C MIN; 280 °C MAX

**Oven Cavity Dimensions (width):**

575 mm

**Oven Cavity Dimensions (height):**

300 mm

**Oven Cavity Dimensions (depth):**

700 mm

**Net weight:**

155 kg

**Shipping weight:**

140 kg

**Shipping height:**

1090 mm

**Shipping width:**

1020 mm

**Shipping depth:**

900 mm

**Shipping volume:**

 1 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.

**Certification group:**

N9CG