Ele	ctrolux
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Modular Cooking Range Line 900XP Half Module Gas Fry Top, Mild Steel

ITEM #	
MODEL #	
NAME #	
SIS #	
A1A #	
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Modular Cooking Range Line 900XP Half Module Gas Fry Top, Mild Steel

391048 (E9FTGDHS00) 900XP HALF MODULE GAS

FRY TOP, SMOOTH HORIZONTAL PLATE, MILD

STEEL

391049 (E9FTGDSR00)900XP HALF MODULE GAS FRY TOP, RIBBED SLOPED PLATE, MILD STEEL

Short Form Specification

Item No.

Smooth cooking surface in mild steel. 10 kW gas powered burners with thermostatic valve and self stabilizing flame. To be installed on open base installations, bridging supports or cantilever systems. Removable drawer 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. Rright-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 large 1 liter collector placed under the cooking surface.
- Regulators with fixed high and low positions for precise control.
- 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.
- Scrapers with smooth or ribbed blades included as standard.
- Piezo spark ignition with thermostatic valve for added safety.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.

Construction

- Cooking surface to be completely smooth or completely ribbed.
- Unit is 93 cm deep to give a larger working surface area.
- Exterior panels in Stainless Steel with Scotch Brite finish
- 2 mm work top in Stainless steel.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.

Included Accessories

 1 of Scraper for smooth plate fry tops PNC 164255 (only for 391048)

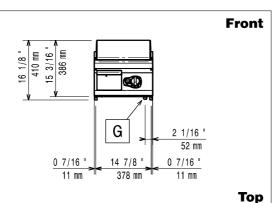
Optional Accessories

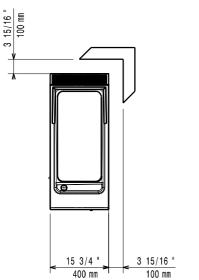
for 391048)	PNU 104255
• Junction sealing kit	PNC 206086
• Draught diverter, 120 mm diameter	PNC 206126
Matching ring for flue condenser, 120 mm diameter	PNC 206127
Water drain for half module fry tops	PNC 206153
 Flue condenser, 120 mm diameter (only for 391049) 	PNC 206155
 Water column extension for 900 line 	PNC 206290

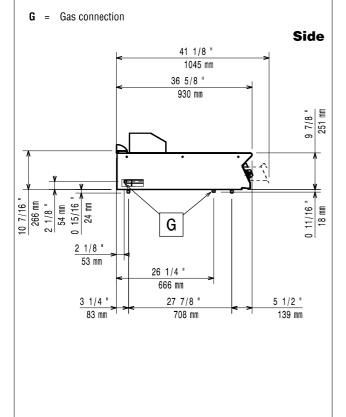
APPROVAL:



Modular Cooking Range Line 900XP Half Module Gas Fry Top, Mild Steel







Gas

Gas Power:

 391048(E9FTGDHS00)
 34090 Btu/hr (10 kW)

 391049(E9FTGDSR00)
 34090 Btu/hr (10 kW)

 Gas Type Option:
 LPG;Natural Gas

 Gas Inlet:
 1/2" NPT

Natural gas - Pressure:

391048(E9FTGDHS00) 7" w.c. (17.4 mbar)

LPG Gas Pressure:

391048(E9FTGDHS00) 11" w.c. (27.7 mbar)

Key Information:

330 mm Cooking surface width: Cooking surface depth: 700 mm **Working Temperature MIN:** 90 °C 280 °C **Working Temperature MAX:** Net weight: 55 kg Shipping weight: 60 kg Shipping height: 250 mm 400 mm Shipping width: Shipping depth: 930 mm Shipping volume: 0.09 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.

