



Electrolux
PROFESSIONAL

Modular Cooking Range Line 900XP Half Module Gas Grill

ITEM # _____

MODEL # _____

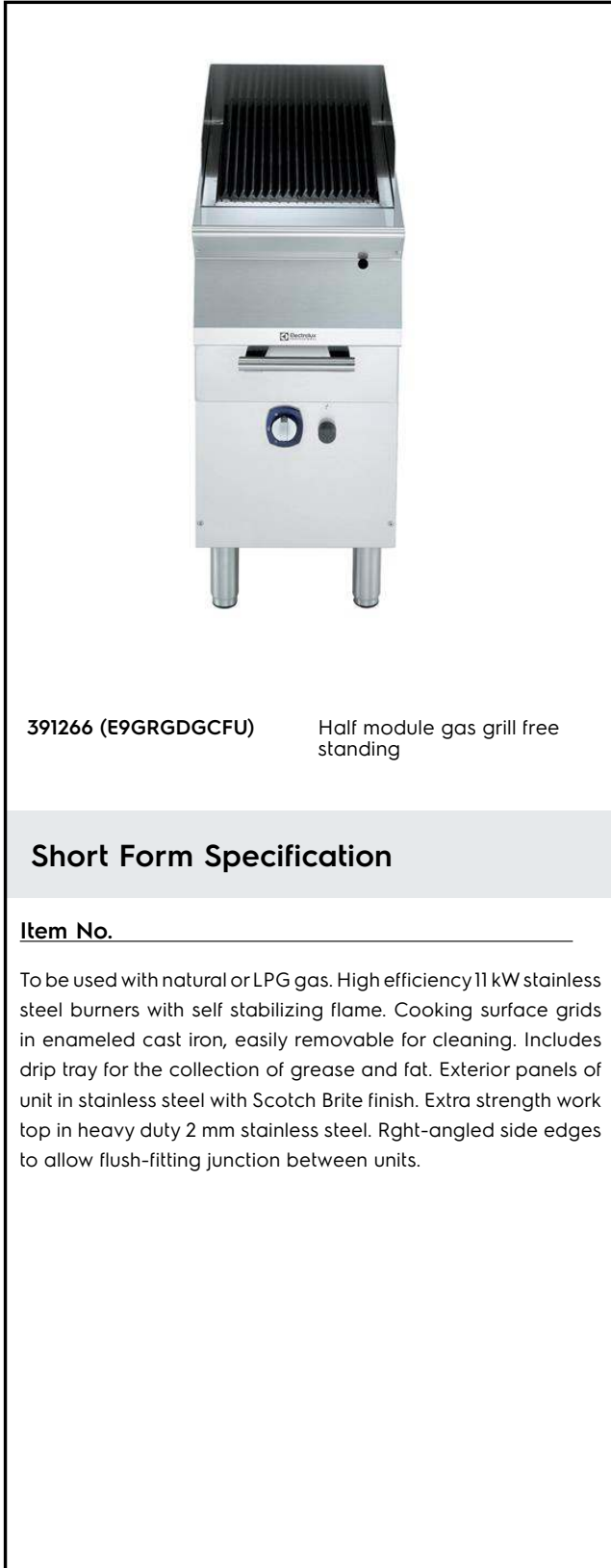
NAME # _____

SIS # _____

AIA # _____



Electrolux
PROFESSIONAL



391266 (E9GRGDGCFU)

Half module gas grill free standing

Short Form Specification

Item No. _____

To be used with natural or LPG gas. High efficiency 11 kW stainless steel burners with self stabilizing flame. Cooking surface grids in enameled cast iron, easily removable for cleaning. Includes drip tray for the collection of grease and fat. Exterior panels of unit 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.

Main Features

- Stainless steel AISI441 burners with self stabilizing flame.
- Burners are protected by deflection trays to prevent fat dripping on them.
- Drip tray to collect residual cooking juices and fat.
- 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.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Energy regulation through a control knob.
- Monoblock structure gives better stability and easier installation.
- The cooking surface is double-sided: one for meat and the other for fish and vegetables.
- The drawer can be filled with water to obtain vapor to cook softer food and to facilitate the cleaning of the drawer.
- The low temperature of the external panels allow to work in safety.
- Removable 2mm thick steel U-shaped grids for fast heating of cooking surface.
- Cooking grids made in highly resistant enameled cast iron for easy cleaning.

Construction

- 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

- Junction sealing kit PNC 206086
- Draught diverter, 120 mm diameter PNC 206126
- Matching ring for flue condenser, 120 mm diameter PNC 206127
- 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, 400mm PNC 206147
- Frontal kicking strip for concrete installation, 800mm PNC 206148

APPROVAL: _____

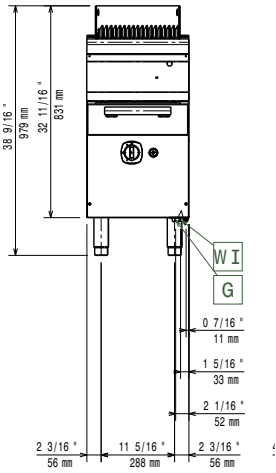


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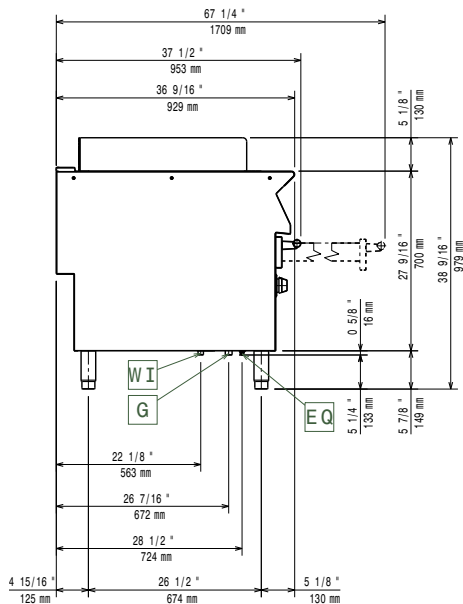
Modular Cooking Range Line
900XP Half Module Gas Grill

- | | | | |
|---|-----------------|---|--------------|
| • Frontal kicking strip for concrete installation, 1000mm | PNC 206150
□ | • Side handrail-right/left hand (900XP) | PNC 216044 □ |
| • Frontal kicking strip for concrete installation, 1200mm | PNC 206151 □ | • Frontal handrail, 400mm | PNC 216046 □ |
| • Frontal kicking strip for concrete installation, 1600mm | PNC 206152
□ | • Frontal handrail, 800mm | PNC 216047 □ |
| • Pair of side kicking strips for concrete installation | PNC 206157
□ | • Frontal handrail, 1200mm | PNC 216049 □ |
| • Frontal kicking strip, 400mm (not for refr-freezer base) | PNC 206175
□ | • Frontal handrail, 1600mm | PNC 216050 □ |
| • Frontal kicking strip, 800mm (not for refr-freezer base) | PNC 206176
□ | • 2 side covering panels for free standing appliances | PNC 216134 □ |
| • Frontal kicking strip, 1000mm (not for refr-freezer base) | PNC 206177
□ | • Large handrail - portioning shelf, 400mm | PNC 216185 □ |
| • Frontal kicking strip, 1200mm (not for refr-freezer base) | PNC 206178
□ | • Large handrail - portioning shelf, 800mm | PNC 216186 □ |
| • Frontal kicking strip, 1600mm (not for refr-freezer base) | PNC 206179
□ | • Pressure regulator for gas units | PNC 927225 □ |
| • 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
□ | | |
| • Water filling tap for free standing grills (1 per each drawer) | PNC 206280
□ | | |
| • Chimney upstand, 400mm | PNC 206303
□ | | |
| • Back handrail 800mm, Marine | PNC 206308
□ | | |
| • Back handrail 1200mm, Marine | PNC 206309
□ | | |
| • Flue condenser for 1/2 module, 120 mm diameter | PNC 206310
□ | | |
| • Base support for feet or wheels - 400mm (700/900) | PNC 206366
□ | | |
| • 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 - 600mm (700/900XP) | PNC 206373
□ | | |
| • Rear paneling - 800mm (700/900) | PNC 206374
□ | | |
| • Rear paneling - 1000mm (700/900) | PNC 206375
□ | | |
| • Rear paneling - 1200mm (700/900) | PNC 206376
□ | | |
| • Stainless steel grid for free standing grills (900XP) | PNC 206408
□ | | |
| • Stainless steel grid with drainage channels for free standing V-shaped grills (900XP) | PNC 206409
□ | | |
| • Scraper for grids with drainage channels - top grills | PNC 206421
□ | | |
| • Scraper for free standing grills | PNC 206422
□ | | |
| • Base support for feet/wheels (600mm) | PNC 206431
□ | | |

Front

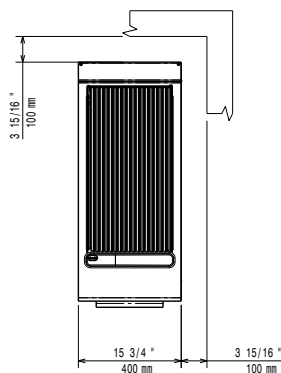


Side



EQ = Equipotential screw
 G = Gas connection

Top



Gas

Gas Power:	391266 (E9GRGDGCFU)	10 kW
Standard gas delivery:		Natural Gas G20 (20mbar)
Gas Type Option:		LPG
Gas Inlet:		3/4"

Key Information:

Cooking surface width:	316 mm
Cooking surface depth:	640 mm
External dimensions, Width:	400 mm
External dimensions, Height:	850 mm
External dimensions, Depth:	930 mm
Net weight:	60 kg
Shipping weight:	72 kg
Shipping height:	1180 mm
Shipping width:	480 mm
Shipping depth:	1020 mm
Shipping volume:	0.58 m ³
Certification group:	N9GG

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.