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Modular Cooking Range Line 900XP Half Module Electric Fry Top, Smooth Polished Chrome Plate



391175 (E9FTEDCSON) Half module electric Fry Top with smooth polished chrome cooking Plate, sloped, thermostatic control - 230V

Short Form Specification

Item No.

Smooth cooking polished chrome surface. 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. Rightangled side edges to allow flush-fitting junction between units.

APPROVAL:

ITEM #	-
MODEL #	-
NAME #	-
SIS #	-
AIA #	-

Main Features

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Large drain hole on cooking surface permits the draining of fat into large 1 liter collector placed under the cooking surface.
- Electric elements in incoloy positioned under the cooking plate.
- Safety thermostat and thermostatic 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.
- The special design of the control knob system guarantees against water infiltration.
- Polished chromium surface avoids the mixing of flavors when passing from one type of food to another.
- IPX5 water protection.
- Temperature range from 120° up to 280°C.
- Cooking surface 15mm thick polished chrome for optimum grilling results and ease of use.
- Suitable for countertop installation.

Construction

- Cooking surface completely smooth.
- 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.

Included Accessories

• 1 of Scraper for smooth plate PNC 164255 fry tops

Optional Accessories

- Scraper for smooth plate fry PNC 164255 🗆 tops
- Junction sealing kit
 Support for bridge type installation, 800mm
 PNC 206086 □
 PNC 206137 □
- Support for bridge type PNC 206138 installation, 1000mm
- Support for bridge type PNC 206139 🗆 installation, 1200mm
- Support for bridge type PNC 206140 □ installation, 1400mm
- Support for bridge type PNC 206141 installation, 1600mm

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 Water drain for half module fry tops Support for bridge type installation, 400mm Back handrail 800 mm Back handrail 1200 mm Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) 	PNC 206153 PNC 206154 PNC 206308 PNC 206309 PNC 206346	
 Rear paneling - 1000mm (700/900) (only for 391072) 	PNC 206375	
• Chimney grid net, 400mm (700XP/900)	PNC 206400	
Cloche for fry tops	PNC 206455	
 Side handrail-right/left hand (900XP) 	PNC 216044	
 Frontal handrail, 400mm 	PNC 216046	
 Frontal handrail, 800mm 	PNC 216047	
 Frontal handrail, 1200mm 	PNC 216049	
 Frontal handrail, 1600mm 	PNC 216050	
 2 side covering panels for free standing appliances (only for 391175) 	PNC 216134	
 Large handrail - portioning shelf, 400mm 	PNC 216185	
 Large handrail - portioning shelf, 800mm 	PNC 216186	
 2 side covering panels for top appliances 	PNC 216278	

Recommended Detergents

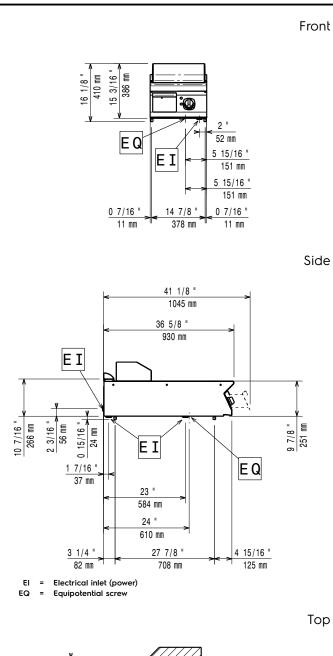
• C41 HI-TEMP RAPID DEGREASER, 1 PNC 0S2292 Dack of six 1 lt. bottles (trigger incl.)

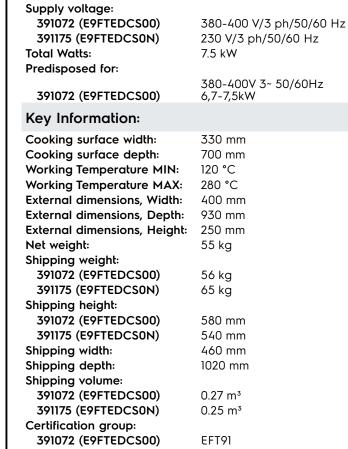




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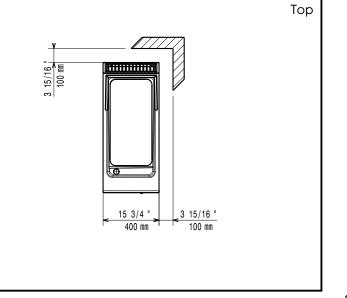
Electric





391175 (E9FTEDCS0N) 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.

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.