



Electrolux
PROFESSIONAL

Modular Cooking Range Line 900XP 400mm Electric Fry Top, Ribbed Brushed Chrome Plate

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391356 (E9IILDAOMCA)

Half module electric Fry Top with ribbed brushed chrome cooking Plate, sloped, thermostatic control, scraper included

Short Form Specification

Item No. _____

Ribbed cooking surface in brushed chrome. Temperature range from 120°C to 280°C. 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. Right-angled side edges to allow flush-fitting junction between units.

Main Features

- Unit to be mounted on stainless steel feet with height adjustment up to 50 mm. Unit can be easily mounted on cantilever systems.
- Large drain hole on cooking surface permits the draining of fat into large 1,5 liter collector placed under the cooking surface.
- 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.
- Temperature range from 120° up to 280°C.
- Rough brushed chrome surface is highly resistant to scratches and facilitates cleaning operations at the end of the day.
- Scraper for ribbed plate included as standard.
- Suitable for countertop installation.

Construction

- Cooking surface completely 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.
- Cooking surface 15mm thick brushed chrome for optimum grilling results and ease of use.

Included Accessories

- 1 of Scraper for ribbed plate fry PNC 206420
tops - kit includes knife blades for both smooth and ribbed surface

Optional Accessories

- Junction sealing kit PNC 206086 ☐
- Draught diverter, 120 mm diameter PNC 206126 ☐
- Matching ring for flue condenser, 120 mm diameter PNC 206127 ☐
- Draught diverter, 150 mm diameter PNC 206132 ☐
- Matching ring for flue condenser, 150 mm diameter PNC 206133 ☐
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels PNC 206135 ☐
- Flanged feet kit PNC 206136 ☐
- Support for bridge type installation, 800mm PNC 206137 ☐
- Support for bridge type installation, 1000mm PNC 206138 ☐
- Support for bridge type installation, 1200mm PNC 206139 ☐

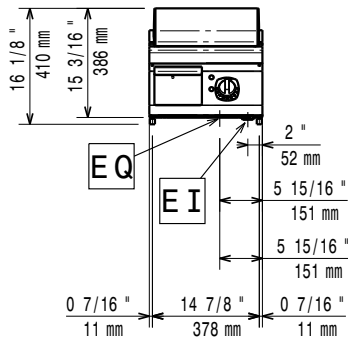
APPROVAL: _____



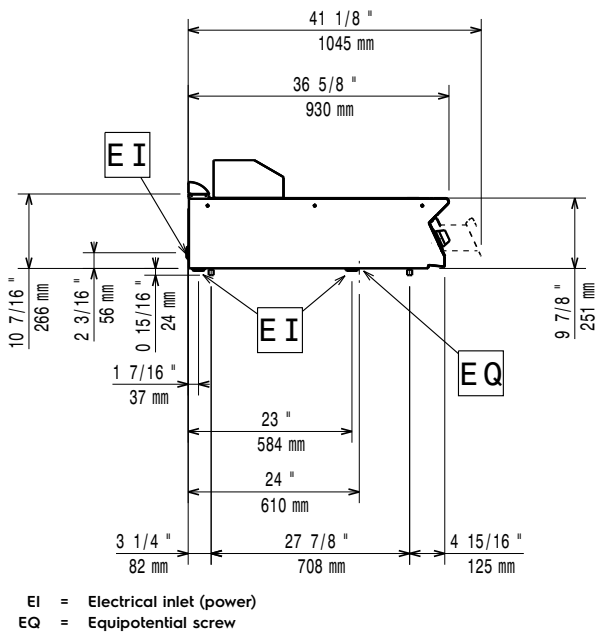
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• Support for bridge type installation, 1400mm	PNC 206140	☐	• 2 side covering panels for free standing appliances	PNC 216134	☐
• Support for bridge type installation, 1600mm	PNC 206141	☐	• Water drain for full module fry tops	PNC 216153	☐
• Frontal kicking strip for concrete installation, 800mm	PNC 206148	☐	• Large handrail - portioning shelf, 400mm	PNC 216185	☐
• Frontal kicking strip for concrete installation, 1000mm	PNC 206150	☐	• Large handrail - portioning shelf, 800mm	PNC 216186	☐
• Frontal kicking strip for concrete installation, 1200mm	PNC 206151	☐	• 2 side covering panels for top appliances	PNC 216278	☐
• Frontal kicking strip for concrete installation, 1600mm	PNC 206152	☐	• Pressure regulator for gas units	PNC 927225	☐
• Water drain for half module fry tops	PNC 206153	☐	Recommended Detergents		
• Support for bridge type installation, 400mm	PNC 206154	☐	• C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)	PNC 0S2292	☐
• Pair of side kicking strips for concrete installation	PNC 206157	☐			
• 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	☐			
• Chimney upstand, 800mm	PNC 206304	☐			
• Back handrail 800 mm	PNC 206308	☐			
• Back handrail 1200 mm	PNC 206309	☐			
• Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module)	PNC 206346	☐			
• 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	☐			
• Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface	PNC 206420	☐			
• 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	☐			

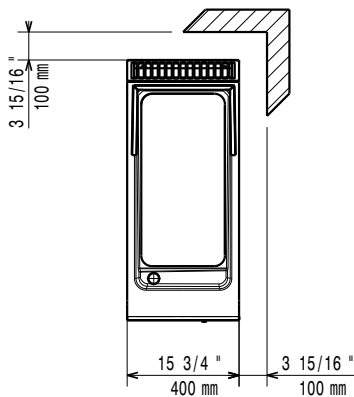
Front



Side



Top



Electric

Supply voltage:	380-400 V/3 ph/50-60 Hz
Total Watts:	7.5 kW

Key Information:

External dimensions, Width:	400 mm
External dimensions, Depth:	930 mm
External dimensions, Height:	250 mm
Net weight:	55 kg
Shipping weight:	53 kg
Shipping height:	580 mm
Shipping width:	470 mm
Shipping depth:	1020 mm
Shipping volume:	0.28 m ³

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.