



**Electrolux**  
PROFESSIONAL

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

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

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

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

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

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



**Electrolux**  
PROFESSIONAL



**391005 (E9GCGH4CG0)**

4-Burner (1x10 kW, 3x6 kW)  
gas Range on gas Oven (8,5  
kW)

### 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 3 levels of runners to accommodate 2/1 GN shelves (2 steam pans). Ribbed, cast-iron 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

- Unit to be mounted on stainless steel feet with height adjustment up to 50 mm. Unit can be easily mounted on cantilever systems.
- The three 6 kW and one 10 kW high efficiency burners are available in two different sizes to suit high performing cooking requirements of the most demanding customers:
  - 60 mm burners with continuous power regulation from 1,5 to 6 kW
  - 100 mm burners with continuous power regulation from 2.2 kW to 10 kW
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- 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.
- Burners with optimized combustion.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Protected pilot light.
- Base compartment consists of a gas heated standard oven with stainless steel burners and self stabilizing flame positioned beneath the base plate. Oven chamber to have 3 levels of runners to accommodate 2/1 GN shelves (2 steam pans) and ribbed cast iron base plate.
- Oven thermostat adjustable from 120 °C to 280 °C.
- 40 mm thick oven door for heat insulation.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.

### 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.

### Included Accessories

- 1 of GN2/1 chrome grid for static oven PNC 164250

### Optional Accessories

- GN2/1 chrome grid for static oven PNC 164250
- Junction sealing kit PNC 206086

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

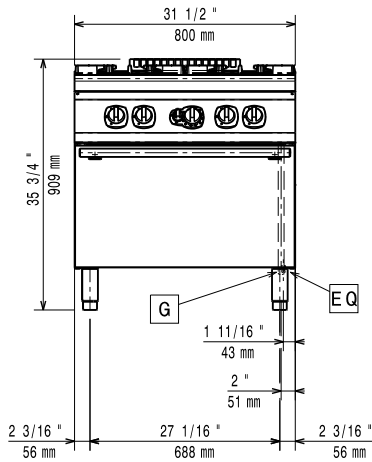


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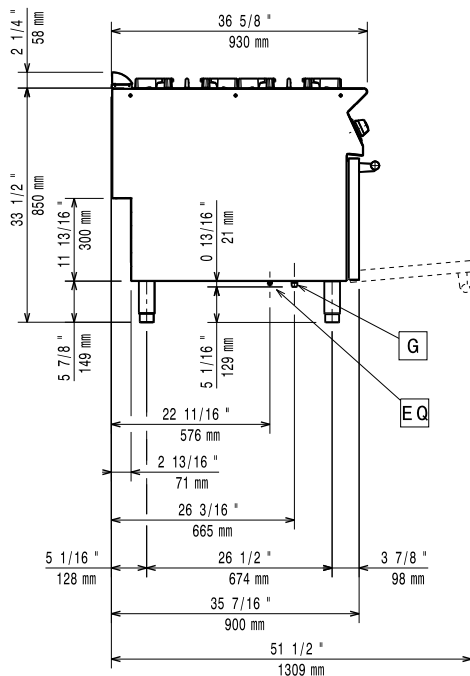
**Modular Cooking Range Line  
900XP 4-Burner Gas Range on Gas Oven**

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|--|---|
| <ul style="list-style-type: none"> <li>• Draught diverter, 150 mm diameter <input type="checkbox"/> PNC 206132</li> <li>• Matching ring for flue condenser, 150 mm diameter <input type="checkbox"/> PNC 206133</li> <li>• Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels <input type="checkbox"/> PNC 206135</li> <li>• Flanged feet kit <input type="checkbox"/> PNC 206136</li> <li>• Frontal kicking strip for concrete installation, 800mm <input type="checkbox"/> PNC 206148</li> <li>• Frontal kicking strip for concrete installation, 1000mm <input type="checkbox"/> PNC 206150</li> <li>• Frontal kicking strip for concrete installation, 1200mm <input type="checkbox"/> PNC 206151</li> <li>• Frontal kicking strip for concrete installation, 1600mm <input type="checkbox"/> PNC 206152</li> <li>• Pair of side kicking strips for concrete installation <input type="checkbox"/> PNC 206157</li> <li>• Single burner radiant plate for pan support <input type="checkbox"/> PNC 206170</li> <li>• Single burner ribbed plate for direct cooking - fits frontal burners only <input type="checkbox"/> PNC 206172</li> <li>• Frontal kicking strip, 800mm (not for refr-freezer base) <input type="checkbox"/> PNC 206176</li> <li>• Frontal kicking strip, 1000mm (not for refr-freezer base) <input type="checkbox"/> PNC 206177</li> <li>• Frontal kicking strip, 1200mm (not for refr-freezer base) <input type="checkbox"/> PNC 206178</li> <li>• Frontal kicking strip, 1600mm (not for refr-freezer base) <input type="checkbox"/> PNC 206179</li> <li>• Pair of side kicking strips (not for refr-freezer base) <input type="checkbox"/> PNC 206180</li> <li>• 2 panels for service duct for single installation <input type="checkbox"/> PNC 206181</li> <li>• 2 panels for service duct for back to back installation <input type="checkbox"/> PNC 206202</li> <li>• Kit 4 feet for concrete installation (not for 900 line free standing grill) <input type="checkbox"/> PNC 206210</li> <li>• Flue condenser for 1 module, 150 mm diameter <input type="checkbox"/> PNC 206246</li> <li>• Water column with swivel arm (water column extension not included) <input type="checkbox"/> PNC 206289</li> <li>• Water column extension for 900 line <input type="checkbox"/> PNC 206290</li> <li>• Stainless steel double grid for 2 burners <input type="checkbox"/> PNC 206298</li> <li>• Chimney upstand, 800mm <input type="checkbox"/> PNC 206304</li> <li>• Back handrail 800mm, Marine <input type="checkbox"/> PNC 206308</li> <li>• Back handrail 1200mm, Marine <input type="checkbox"/> PNC 206309</li> <li>• Wok pan support for open burners (700/900) <input type="checkbox"/> PNC 206363</li> <li>• Base support for feet or wheels - 800mm (700/900) <input type="checkbox"/> PNC 206367</li> <li>• Base support for feet or wheels - 1200mm (700/900) <input type="checkbox"/> PNC 206368</li> </ul> | <ul style="list-style-type: none"> <li>• Base support for feet or wheels - 1600mm (700/900) <input type="checkbox"/> PNC 206369</li> <li>• Base support for feet or wheels - 2000mm (700/900) <input type="checkbox"/> PNC 206370</li> <li>• Rear paneling - 800mm (700/900) <input type="checkbox"/> PNC 206374</li> <li>• Rear paneling - 1000mm (700/900) <input type="checkbox"/> PNC 206375</li> <li>• Rear paneling - 1200mm (700/900) <input type="checkbox"/> PNC 206376</li> <li>• Kit town gas nozzles (G150) for 900 gas ranges on gas oven <input type="checkbox"/> PNC 206385</li> <li>• Chimney grid net, 400mm (700XP/900) <input type="checkbox"/> PNC 206400</li> <li>• Side handrail-right/left hand (900XP) <input type="checkbox"/> PNC 216044</li> <li>• Frontal handrail, 800mm <input type="checkbox"/> PNC 216047</li> <li>• Frontal handrail, 1200mm <input type="checkbox"/> PNC 216049</li> <li>• Frontal handrail, 1600mm <input type="checkbox"/> PNC 216050</li> <li>• 2 side covering panels for free standing appliances <input type="checkbox"/> PNC 216134</li> <li>• Large handrail - portioning shelf, 400mm <input type="checkbox"/> PNC 216185</li> <li>• Large handrail - portioning shelf, 800mm <input type="checkbox"/> PNC 216186</li> <li>• Pressure regulator for gas units <input type="checkbox"/> PNC 927225</li> </ul> |
|--|---|

Front

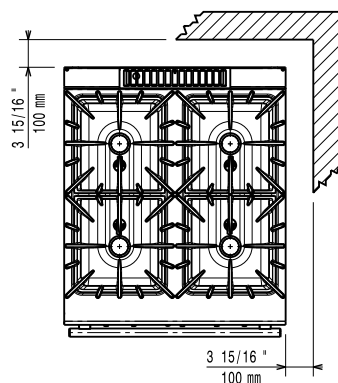


Side



G = Gas connection

Top



## Gas

<b>Gas Power:</b>	<b>391005 (E9GCGH4CG0)</b>	36.5 kW
<b>Standard gas delivery:</b>		Natural Gas G20 (20mbar)
<b>Gas Type Option:</b>		LPG; Natural Gas
<b>Gas Inlet:</b>		1/2"

## Key Information:

<b>Front Burners Power:</b>	6 - 6 kW
<b>Back Burners Power:</b>	6 - 10 kW
<b>Back Burners Dimension - mm</b>	Ø 60 Ø 100
<b>Front Burners Dimension - mm</b>	Ø 60 Ø 60
<b>Oven working Temperature:</b>	120 °C MIN; 280 °C MAX
<b>Oven Cavity Dimensions (width):</b>	575 mm
<b>Oven Cavity Dimensions (height):</b>	300 mm
<b>Oven Cavity Dimensions (depth):</b>	700 mm
<b>External dimensions, Width:</b>	800 mm
<b>External dimensions, Height:</b>	850 mm
<b>External dimensions, Depth:</b>	930 mm
<b>Net weight:</b>	115 kg
<b>Shipping weight:</b>	136 kg
<b>Shipping height:</b>	1080 mm
<b>Shipping width:</b>	1020 mm
<b>Shipping depth:</b>	860 mm
<b>Shipping volume:</b>	0.95 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