

# 900XP

## Half module gas fry tops-Thermostatic

The 900XP range is designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation. These concepts are reflected throughout the line in its modularity, construction and numerous configurations: countertop (on base or table), free-standing, on concrete or stainless steel plinth, bridged or cantilever. Thanks to its advanced technology and premium performance, 900XP is a perfect solution for restaurants as well as large institutions needing high power and high productivity. The models detailed in this sheet are half module gas fry tops with thermostatic valve.



### EASY TO INSTALL

- Main connections can be accessed via the bottom or rear of the unit.
- Access to all components from the front.
- Can be mounted on table tops, open base cupboards bridging or cantilever supports.

### EASY TO CLEAN

- One piece pressed worktop in 2 mm stainless steel with smooth, rounded corners.
- Exterior panels in stainless steel with Scotch Brite finish.
- All models have right-angled, laser cut side edges to allow flush-fitting joints between units eliminating gaps and possible dirt traps.
- Removable splash-guard in

stainless steel covers back and sides of the cooking surface and is dishwasher safe.

### EASY TO USE

- The gas fry top is ideal for cooking meat, fish or vegetables to perfection by placing the food directly on the cooking surface.
- Cooking surface in mild steel with smooth or ribbed plate is ideal for repeated cooking of the same type of food.
- Cooking surface in polished chrome with smooth plate guarantees no absorption of the cooking juices by the plate resulting in no flavour transfer and allowing to cook different types of food on the same cooking surface for more flexibility. Very little energy is lost to the kitchen

environment due to the reflective qualities of the chromium surface, making the work area more comfortable.

- The cooking plate is 15mm thick to provide extremely even temperature distribution.
- Temperature range adjustable from 90°C to 280°C.
- Very fast heat-up time to maximum temperature.
- On the front of the cooking surface there is a large drain hole to drain excess grease and fat into a 1,5 liter grease collection drawer.
- Large grease collection container available as optional accessory to be installed under top units over open base cupboard.



# Electrolux

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- Gas with high precision thermstatic valve control with pilot ignition, maximum and minimum flame.
- Scrapers with smooth or ribbed blades included as standard.
- All gas appliances are supplied for use with natural gas, with LPG conversion jets supplied as standard - GPL (G 30/31 28-30/37 mbar).

waste gases are vented directly outside.

**EASY TO MAINTAIN**

- The special design of the control knobs and bezels guarantees against water infiltration.

**EASY ON THE ENVIRONMENT**

- 98% recyclable by weight.
- CFC free packaging.

\*In accordance with CE regulations for gas models belonging to Class B11 (power over 14 kW), it is necessary to install a chimney (if installed under a hood) or chimney and draft diverter if the

	<b>E9FTGDHS00 391048</b>	<b>E9FTGDSR00 391049</b>	<b>E9FTGDCS00 391053</b>
<b>TECHNICAL DATA</b>			
Power supply	Gas	Gas	Gas
External dimensions - mm			
width	400	400	400
depth	930	930	930
height	250	250	250
Cooking surface			
type	Smooth	Ribbed	Smooth
material	Mild Steel	Mild Steel	Chromium Plated
Flat cooking surface	●		
Sloped cooking surface		●	●
Thermostatic valve	●	●	●
Cooking surface dimensions - mm			
width	330	330	330
depth	700	700	700
Working temperature - min/max - °C	90, 280	90, 280	90, 280
Power - kW			
gas	10	10	10
Net weight - kg.	55	55	55
<b>INCLUDED ACCESSORIES</b>			
SCRAPER FOR RIBBED PLATE FRY TOP		1	
SCRAPER FOR SMOOTH PLATE FRY TOP	1		1
STOPPER FOR FRY TOP HORIZONTAL PLATE	1		
<b>ACCESSORIES</b>			
2 SIDE COVERING PANELS H=250-D=900-ELUX	216278	216278	216278
DRAUGHT DIVERTER WITH 120 MM DIAMETER	206126	206126	206126
FLUE CONDENSER FOR 1/2 MOD. DIAM.120MM	206310	206310	206310
FRONTAL HANDRAIL 1200 MM	216049	216049	216049
FRONTAL HANDRAIL 1600 MM	216050	216050	216050
FRONTAL HANDRAIL 400 MM	216046	216046	216046
FRONTAL HANDRAIL 800 MM	216047	216047	216047
GREASE/OIL CONTAINER KIT FOR FRYTOPS	206346	206346	206346
JUNCTION SEALING KIT	206086	206086	206086
LARGE HANDRAIL(PORTIONING SHELF)400 MM	216185	216185	216185
LARGE HANDRAIL(PORTIONING SHELF)800 MM	216186	216186	216186
MATCHING RING-FLUE CONDENSER 120-130DIAM	206127	206127	206127
PRESSURE REGULATOR FOR GAS UNITS	927225	927225	927225
SCRAPER FOR RIBBED PLATE FRY TOP		164257	
SCRAPER FOR SMOOTH PLATE FRY TOP	164255		164255
SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE	216044	216044	216044
STOPPER FOR FRY TOP HORIZONTAL PLATE	206296		
SUPPORT FOR "BRIDGE" SYSTEM 1000 MM	206138	206138	206138
SUPPORT FOR "BRIDGE" SYSTEM 1200 MM	206139	206139	206139
SUPPORT FOR "BRIDGE" SYSTEM 1400 MM	206140	206140	206140
SUPPORT FOR "BRIDGE" SYSTEM 1600 MM	206141	206141	206141
SUPPORT FOR "BRIDGE" SYSTEM 400 MM	206154	206154	206154
SUPPORT FOR "BRIDGE" SYSTEM 800 MM	206137	206137	206137
WATER COLUMN EXTENSION FOR 900 LINE	206290	206290	206290
WATER COLUMN WITH SWIVEL ARM	206289	206289	206289
WATER DRAIN FOR FRY TOP HALF MODULE	206153	206153	206153

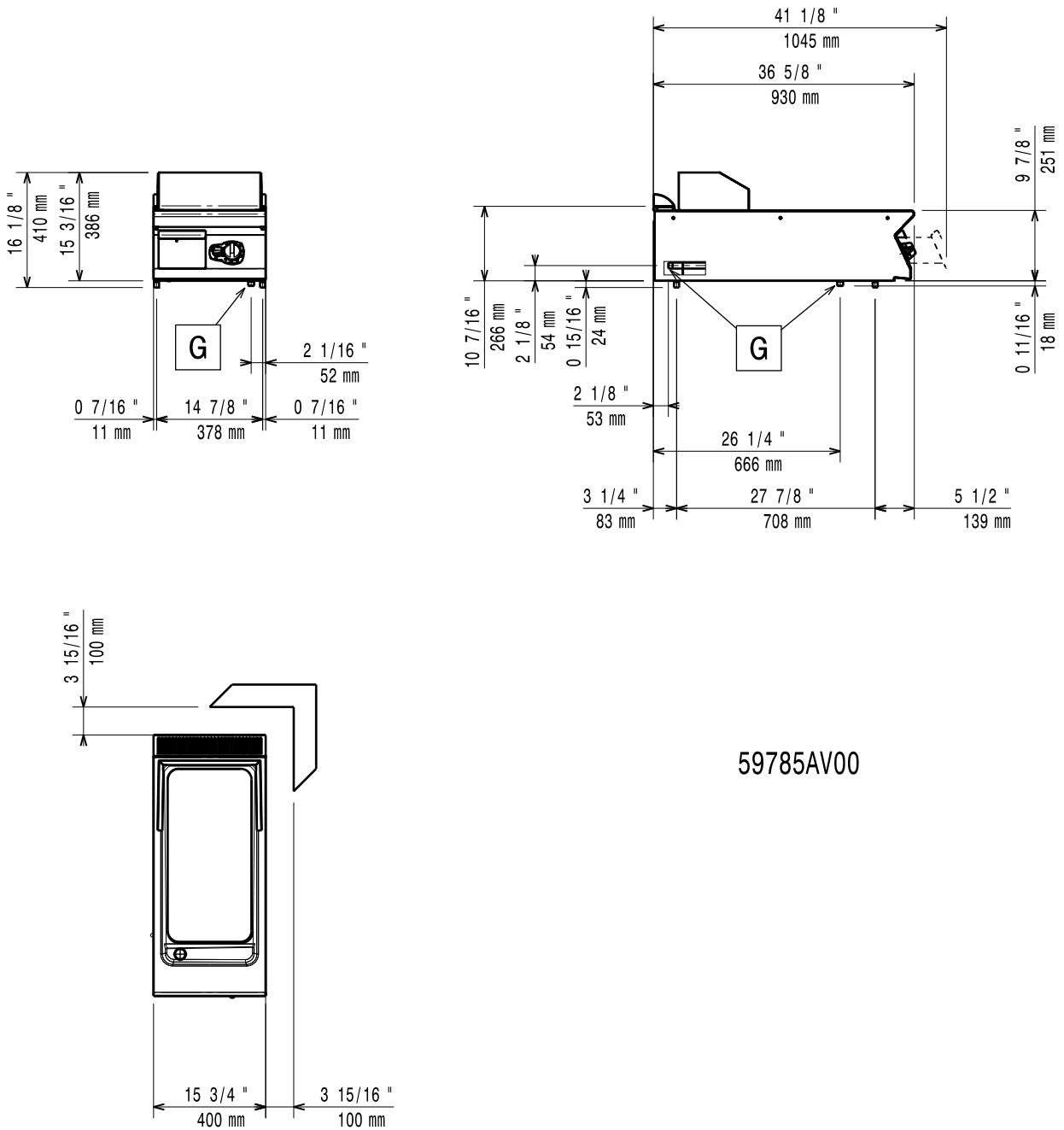
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391048, 391053



LEGEND	E9FTGDHS00 391048	E9FTGDCS00 391053
	G - Gas connection	1/2"

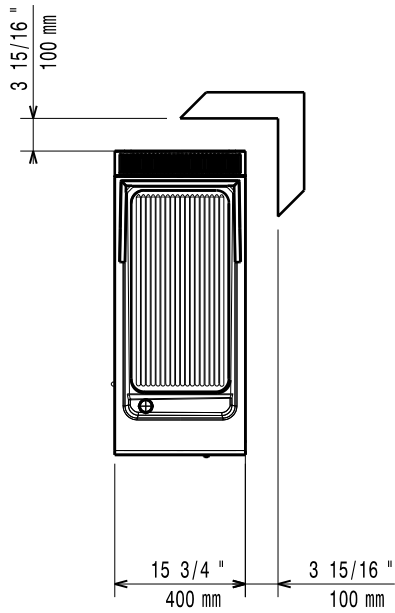
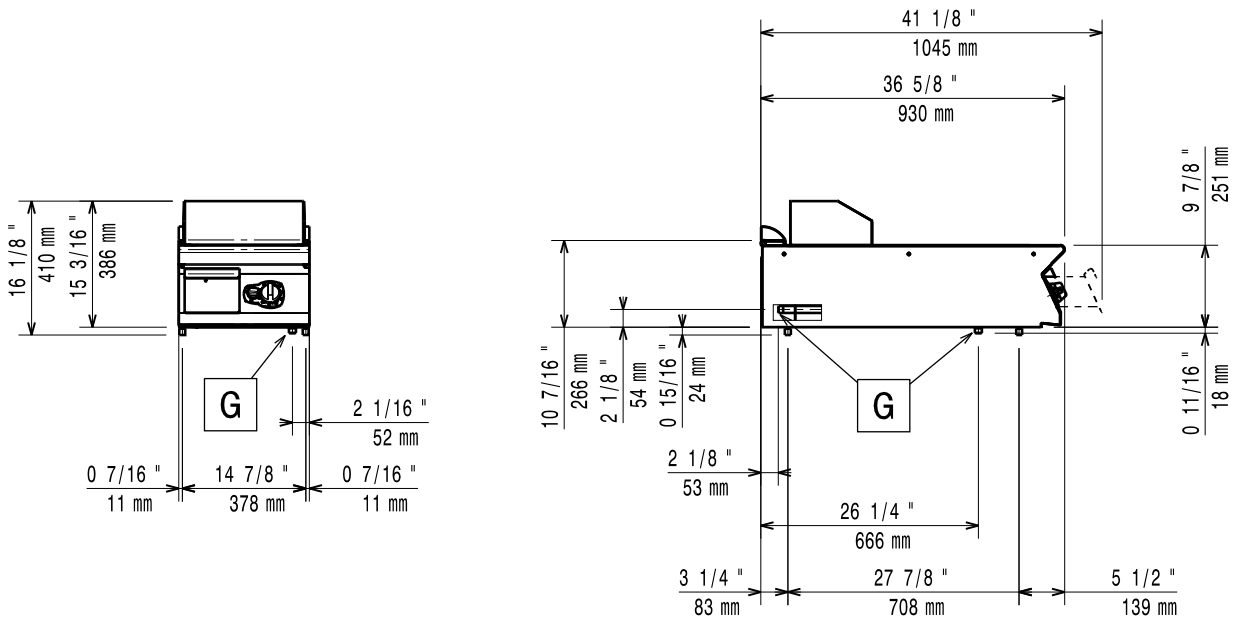
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391049



59785K900

LEGEND

G - Gas connection

E9FTGDSR00  
391049

1/2"

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