



Electrolux

## Modular Cooking Range Line 900XP Gas Solid Top on Gas Oven with 2 Burners on cupboard

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

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

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

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

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



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Modular Cooking Range Line  
900XP Gas Solid Top on Gas Oven with 2 Burners on cupboard



### Modular Cooking Range Line

### 900XP Gas Solid Top on Gas Oven with 2 Burners on cupboard

391021 (E9STGL3010)

900XP GAS SOLID TOP, GAS  
OVEN WITH TWO BURNERS  
AND CUPBOARD- LPG/  
NATURAL GAS

### Short Form Specification

Item No. \_\_\_\_\_

High efficiency 10.5 kW central burner with flame failure device and protected pilot light. Large cooking surface with differentiated heating zones. Large flat cooking surface made in cast iron allows for the use of a number of various sized pots and pans, all easily moved across the surface without lifting. Oven chamber with 3 levels of runners to accommodate 2/1 GN shelves (2 steam pans). Ribbed, cast-iron oven base plate. High efficiency flower flame burners with continuous power regulation and optimized combustion. Flame failure device as standard on burners to protect against accidental extinguishing. Exterior panels in stainless steel. Worktop in 20/10, stainless steel. Right angled side edges eliminate gaps and possible dirt traps between units.

### Main Features

- Gas heated, 10.5 kW central burner, solid top.
- Durable cast iron cooking plate, easy to clean.
- The center of the plate can reach a maximum temperature of 500 °C while decreasing outwards.
- Central burner to have optimized combustion, flame failure device and protected pilot light.
- Piezo ignition.
- Cupboard compartment for storage of pots, pans, sheet pans etc.
- Possibility of different temperature zones provides a temperature gradient over the plate for different cooking needs.
- Various sizes of pans can be used at the same time due to large surface area with no intermediate sectors.
- Pans can easily be moved from one area to another without lifting.
- 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.
- The 6 kW and one 10 kW high efficiency flower flame 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.
- Burners with optimized combustion.
- Flame failure device to each burner protects against accidental extinguishing of the flame.
- 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.
- All major compartments located in front of unit for ease of maintenance.
- IPX5 water resistance certification.
- The special design of the control knob system guarantees against water infiltration.

### Construction

- 2 mm work top in Stainless steel.
- Unit is 93 cm deep to give a larger working surface area.
- Exterior panels in Stainless Steel with Scotch Brite finish.
- 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

- Junction sealing kit PNC 206086

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



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- Draught diverter, 150 mm diameter PNC 206132
- Matching ring for flue condenser, 150 mm diameter PNC 206133
- Flanged feet kit PNC 206136
- Flue condenser, 150 mm diameter PNC 206156
- Water column extension for 900 line PNC 206290
- Side handrail-right/left hand PNC 216044



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The company reserves the right to make modifications to the products  
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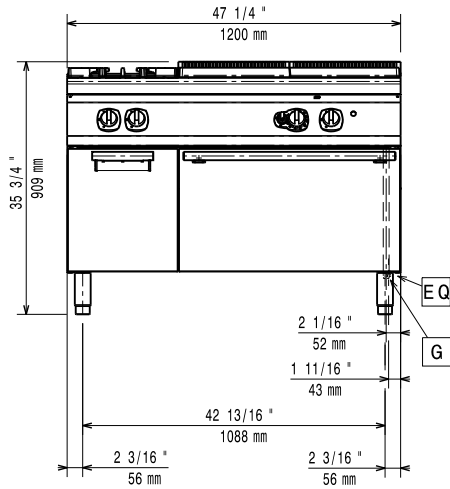
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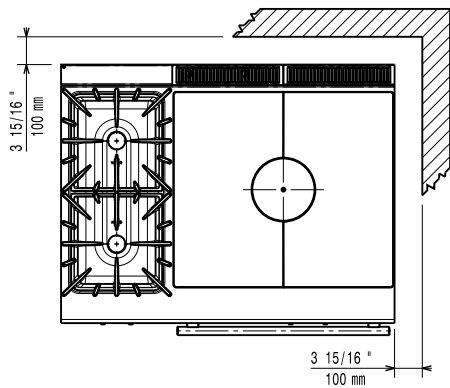
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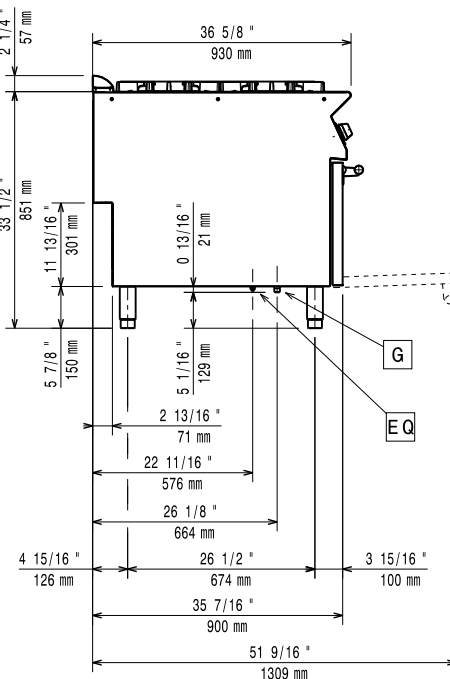
Front



Top



Side



**EQ** = Equipotential screw  
**G** = Gas connection

## Gas

### Gas Power:

391021(E9STGL3010) 119315 Btu/hr (35 kW)

### Gas Type Option:

LPG; Natural Gas

### Gas Inlet:

1/2" NPT

### Natural gas - Pressure:

7" w.c. (17.4 mbar)

### LPG Gas Pressure:

11" w.c. (27.7 mbar)

## Key Information:

<b>Solid top usable surface (width):</b>	800 mm
<b>Solid top usable surface (depth):</b>	700 mm
<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>	650 mm
<b>Storage Cavity Dimensions (width):</b>	335 mm
<b>Storage Cavity Dimensions (height):</b>	350 mm
<b>Storage Cavity Dimensions (depth):</b>	740 mm
<b>Net weight:</b>	207 kg
<b>Shipping weight:</b>	242 kg
<b>Shipping height:</b>	850 mm
<b>Shipping width:</b>	1200 mm
<b>Shipping depth:</b>	930 mm
<b>Shipping volume:</b>	0.93 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.



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