



Electrolux

Modular Cooking Range Line 900XP 1200mm Electric Fry Top, Mild Steel HP

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



Electrolux

Modular Cooking Range Line
900XP 1200mm Electric Fry Top, Mild Steel HP



Modular Cooking Range Line

900XP 1200mm Electric Fry Top, Mild Steel HP

391222 (E9FTELSS0P)

900XP ELECTRIC FRY TOP,
SMOOTH HORIZONTAL
PLATE, MILD STEEL HP -
1200mm

391223 (E9FTELSP0P)

900XP ELECTRIC FRY TOP,
2/3 SMOOTH - 1/3 RIBBED
SLOPED PLATE, MILD STEEL
HP - 1200mm

Short Form Specification

Item No.

Smooth cooking surface in mild steel. Heating elements positioned beneath the cooking plate to ensure very fast heat-up time to maximum temperature and quick temperature recovery. High precision thermostatic control. To be installed on open base installations, bridging supports or cantilever systems. Removable drawers 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

- Exclusive IcyHot installation: combine the Fry Top HP with the dual temperature refrigerated/freezer base HP and obtain a single appliance which simultaneously increases productivity and facilitates cooking and storage operations.
- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Infrared heating elements mounted below the cooking surface.
- Safety thermostat and thermostatic control.
- Two large drain holes on cooking surface permits the draining of fat into two separate 3 liter collectors placed under the cooking surface.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Units have 4 independent controls to regulate temperature of the cooking surface.

Construction

- Cooking surface to be completely smooth or 2/3 smooth and 1/3 ribbed.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Cooking surface in 20mm thick mild steel for optimum grilling results.
- Unit is 930 mm deep to give a larger working surface area.
- AISI 304 stainless steel worktop, 2mm thick.

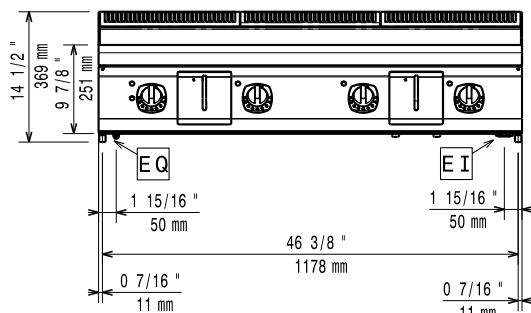
Optional Accessories

- Scraper for smooth plate fry tops PNC 164255 ☐
- Junction sealing kit PNC 206086 ☐
- Support for bridge type installation, 1200mm PNC 206139 ☐
- Support for bridge type installation, 1400mm PNC 206140 ☐
- Support for bridge type installation, 1600mm PNC 206141 ☐
- Frontal kicking strip, 1200mm (not for refr-freezer base) PNC 206178 ☐
- Water column with swivel arm (water column extension not included) PNC 206289 ☐

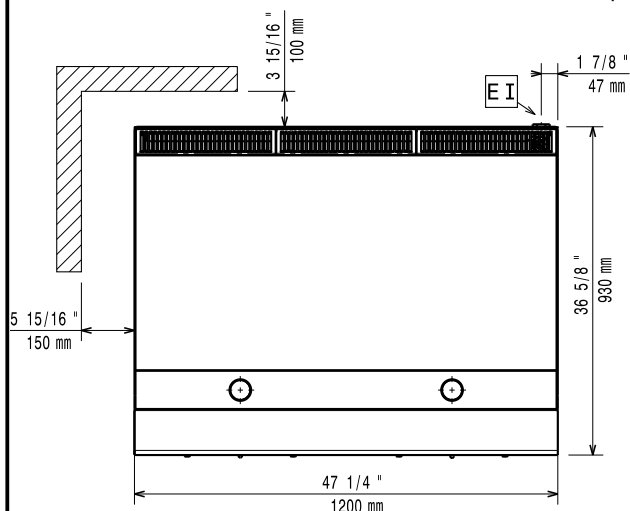
APPROVAL: _____

- Water column extension for 900 line ☐ PNC 206290
- Water drain for fry tops HP ☐ PNC 206345
- Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) ☐ PNC 206346
- Base support for feet or wheels - 1200mm (700/900) ☐ PNC 206368
- Side handrail-right/left hand (900XP) ☐ PNC 216044
- Frontal handrail, 1200mm ☐ PNC 216049
- Frontal handrail, 1600mm ☐ PNC 216050
- Water drain for full module fry tops ☐ PNC 216153
- Large handrail - portioning shelf, 800mm ☐ PNC 216186

Front

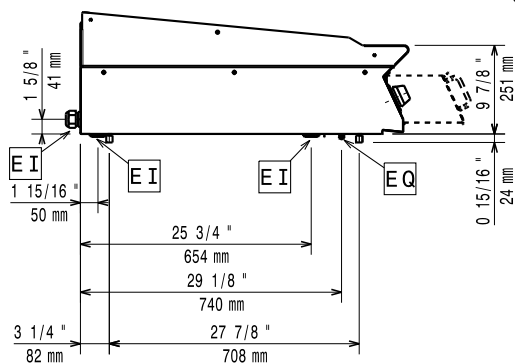


Top



EI = Electrical connection
 EQ = Equipotential screw
 F = Fumes outlet

Side



Electric

Supply voltage:

391222 (E9FTELSS0P)

400 V/3 ph/50/60 Hz

391223 (E9FTELSP0P)

400 V/3 ph/50/60 Hz

Total Watts:

20 kW

Gas

Natural gas - Pressure:

391222 (E9FTELSS0P)

7" w.c. (17.4 mbar)

LPG Gas Pressure:

391222 (E9FTELSS0P)

11" w.c. (27.7 mbar)

Key Information:

Cooking surface width: 1194 mm

Cooking surface depth: 610 mm

Working Temperature MIN: 120 °C

Working Temperature MAX: 280 °C

Net weight: 150 kg

Shipping weight: 170 kg

Shipping height: 540 mm

Shipping width: 1400 mm

Shipping depth: 900 mm

Shipping volume: 0.68 m³

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.