Electrolux PROFESSIONAL

Modular Cooking Range Line 900XP Electric Multifunctional Cooker with compound bottom



391151 (E9MFEHDIOO)

22-It electric Multifunctional Cooker with compound steel cooking surface

Short Form Specification

Item No.

Incoloy armoured heating elements to guarantee heat uniformity. To be installed on 50 mm high feet for cleaning ease. Well to have rounded corners and cooking surface in compound steel (a 3mm layer of 316 AISI stainless steel on top of a 12mm layer of mild steel). Exterior panels of unit in stainless steel with Scotch Brite finish.

APPROVAL:

| TEM # | |
|-----------|--|
| MODEL # | |
| NAME # | |
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Main Features

- Multi purpose cooking appliance that can be used to shallow fry, cook liquids or even as a bain marie. Unit can be used for sautéing, poaching, steaming, simmering, stewing, braising, boiling and preparing white sauces.
- Well cooking surface made in compound steel (a 3mm layer of 316 AISI stainless steel on top of a 12mm layer of mild steel) for optimum grilling results.
- The stainless steel well to have rounded corners to facilitate cleaning.
- Bottom temperature control is precisely set by a thermostat on the control panel.
- Uniform temperature distribution over the whole base.
- Short heat-up time of the empty pan.
- Incoloy armoured heating elements for better thermic distribution.
- The special design of the control knob system guarantees against water infiltration.
- Working temperature can be set from 80 °C to 300 °C.

Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Delivered with runners for gastronorm container.

Sustainability

• Thermostatic control and energy regulator to reduce energy fluctuation.

Included Accessories

• 1 of Scraper for smooth plate PNC 164255 fry tops

Optional Accessories

- Scraper for smooth plate fry PNC 164255 tops
- Junction sealing kit PNC 206086
 Kit 4 wheels 2 swivelling with PNC 206135
 brake it is mandatory to install Base support and wheels
- Flanged feet kit
- Frontal kicking strip for concrete installation, 800mm

PNC 206136 🗅

- Frontal kicking strip for PNC 206150 concrete installation, 1000mm
- Frontal kicking strip for concrete installation, 1200mm
 Frontal kicking strip for concrete installation, 1600mm



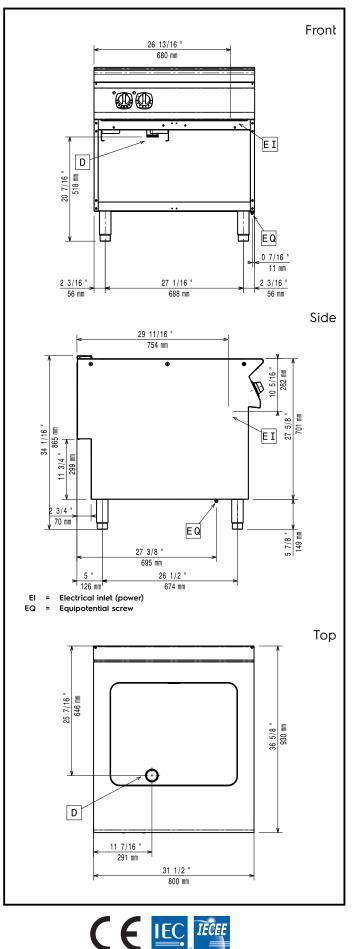
| Pair of side kicking strips for concrete installation | PNC 206157 | |
|--|------------|---|
| • Frontal kicking strip, 800mm (not for | PNC 206176 | |
| refr-freezer base) Frontal kicking strip, 1000mm (not for refr-freezer base) | PNC 206177 | |
| • Frontal kicking strip, 1200mm (not | PNC 206178 | |
| for refr-freezer base) • Frontal kicking strip, 1600mm (not | PNC 206179 | |
| for refr-freezer base) • Pair of side kicking strips (not for | PNC 206180 | |
| refr-freezer base)2 panels for service duct for single | PNC 206181 | |
| installation 2 panels for service duct for back to | PNC 206202 | |
| back installation Kit 4 feet for concrete installation (not for 200 line free standing grill) | PNC 206210 | |
| (not for 900 line free standing grill) Central support for installation of drawers and grid (on 800/1200mm bases) and of doors (on 1200mm | PNC 206245 | |
| bases)Electric heating kit for cupboards | PNC 206259 | |
| Chimney upstand, 800mm | PNC 206304 | |
| | | _ |
| 2 drawers for open base cupboards, 100mm height | PNC 206334 | |
| Door for open base cupboard | PNC 206350 | |
| 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 | |
| · · · · · · · · · · · · · · · · · · · | PNC 206458 | |
| • Kit G.25.3 (NI) gas nozzles for 900 freestanding gas cookers on oven | PNC 200458 | |
| Side handrail-right/left hand (900XP) | PNC 216044 | |
| • Frontal handrail, 800mm | PNC 216047 | |
| • Frontal handrail, 1200mm | PNC 216049 | |
| Frontal handrail, 1600mm | PNC 216050 | |
| • 2 side covering panels for free | PNC 216134 | |
| standing appliances | | _ |
| Large handrail - portioning shelf, 800mm | PNC 216186 | |
| Lid for 22lt multifunctional cooker | PNC 921690 | |
| Blades with rounded sides for scraper for multifunctional cookers | PNC 921694 | |
| Recommended Detergents | | |
| | | _ |

• C41 HI-TEMP RAPID DEGREASER, 1 PNC 0S2292 pack of six 1 lt. bottles (trigger incl.)



The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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Electric

| Supply voltage: | | |
|--|-------------------------------|--|
| 391151 (E9MFEHDIO0) | 380-400 V/3N ph/50/60 Hz | |
| Total Watts: | 10 kW 380-400V 3N~ 50/60Hz | |
| Predisposed for: | 9-10kW | |
| Key Information: | | |
| Cooking surface width: | 630 mm | |
| Cooking surface depth: | 510 mm | |
| Cooking Well Height: | 70 mm | |
| Working Temperature MIN: | 80 °C | |
| Working Temperature MAX: | 300 °C | |
| Net weight: | 115 kg | |
| Shipping weight: | 103 kg | |
| Shipping height: | 1120 mm | |
| Shipping width: | 1020 mm | |
| Shipping depth: | 860 mm | |
| Shipping volume: | 0.98 m³ | |
| Certification group: | N9BRE1 | |
| If appliance is set up or next to or against temperature | | |

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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