Electrolux
PROFESSIONAL

Modular Cooking Range Line 900XP 1200mm Electric Fry Top HP, Smooth scratch resistant chromium Plate

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



391404 (E9IIKDAOMIA)

Large electric fry top with smooth Scratch Resistant NitroChrome3 cooking plate, horizontal, thermostatic control, scraper included - HP (availability from Q2 2020)

Short Form Specification

Item No.

Smooth scratch resistant chromium cooking surface. 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. Rightangled 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.
- Scratch resistant cooking surface thanks to a special treatment of the chromium plate.
- Easy to clean and corrosion resistant chromium surface.
- Temperature range from 120° up to 280°C.

Construction

- Cooking surface completely smooth.
- 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.
- Unit is 930 mm deep to give a larger working surface area.
- AISI 304 stainless steel worktop, 2mm thick.
- Non-scratch cooking surface 20mm thick for optimum grilling results and ease of use.

Included Accessories

 1 of Scraper for smooth plate fry PNC 164255 tops

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	
Back handrail 1200mm, Marine	PNC 206309	
 Water drain for fry tops HP 	PNC 206345	

APPROVAL:



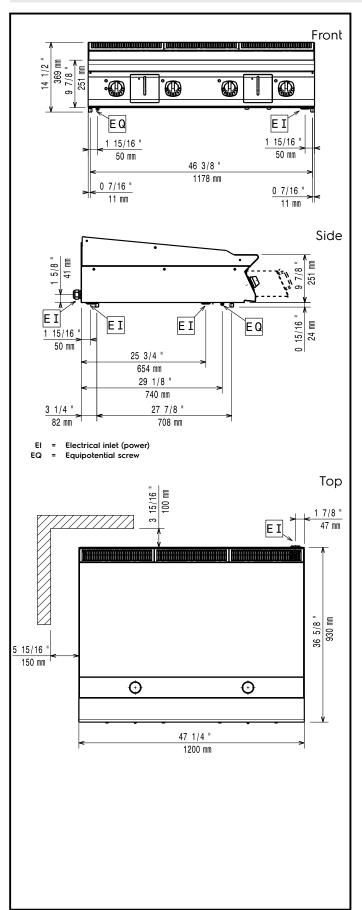


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 Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) 	PNC 206346	
 Side handrail-right/left hand (900XP) 	PNC 216044	
Frontal handrail, 1200mm	PNC 216049	
 Frontal handrail, 1600mm 	PNC 216050	



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Electric

Supply voltage:

391404 (E9IIKDAOMIA) 380-400 V/3 ph/50/60 Hz

Total Watts: 20 kW

380-400V 3~ 50/60Hz

Predisposed for: 18-20kW

Key Information:

Configuration: Top Cooking surface width: 1194 mm Cooking surface depth: 610 mm External dimensions, Width: 1200 mm External dimensions, Height: 250 mm External dimensions, Depth: 930 mm Net weight: 150 kg Shipping weight: 190 kg Shipping height: 580 mm Shipping width: 1010 mm Shipping depth: 1260 mm Shipping volume: 0.74 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.

