



# Electrolux

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

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

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

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

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

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



391021 (E9STGL3010)

Gas solid top (10,5 kW) with  
2 burners (1x10 kW, 1x6 kW)  
on oven (8,5 kW) and  
cupboard

### 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 with optimized combustion, flame failure device and protected pilot light.
- Piezo ignition.
- Cupboard compartment for storage of pots, pans, sheet pans etc.
- Temperature gradients to satisfy different cooking needs, provided over the whole plate thanks to the temperature fine-tuning by zone.
- 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 on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- 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

- AISI 304 stainless steel worktop, 2mm thick.
- Unit is 930 mm deep to give a larger working surface area.
- 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.

### Included Accessories

- 1 of GN2/1 chrome grid for static oven PNC 164250

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



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- 1 of Door for open base cupboard

### Optional Accessories

- GN2/1 chrome grid for static oven PNC 164250 ☐
- Junction sealing kit PNC 206086 ☐
- Draught diverter, 150 mm diameter PNC 206132 ☐
- Matching ring for flue condenser, 150 mm diameter PNC 206133 ☐
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install base support and wheels PNC 206135 ☐
- Flanged feet kit PNC 206136 ☐
- 2 supports runners for open base cupboard 400mm for GN1/1 PNC 206145 ☐
- Frontal kicking strip for concrete installation, 1200mm PNC 206151 ☐
- Frontal kicking strip for concrete installation, 1600mm PNC 206152 ☐
- Pair of side kicking strips for concrete installation PNC 206157 ☐
- Single burner radiant plate for pan support PNC 206170 ☐
- Single burner smooth plate for direct cooking - fits frontal burners only PNC 206171 ☐
- Single burner ribbed plate for direct cooking - fits frontal burners only PNC 206172 ☐
- Frontal kicking strip, 1200mm (not for refr-freezer base) PNC 206178 ☐
- Frontal kicking strip, 1600mm (not for refr-freezer base) PNC 206179 ☐
- Pair of side kicking strips (not for refr-freezer base) PNC 206180 ☐
- 2 panels for service duct for single installation PNC 206181 ☐
- 2 panels for service duct for back to back installation PNC 206202 ☐
- Pair of cast iron grids for gas ranges and boiling tops PNC 206208 ☐
- Kit 4 feet for concrete installation (not for 900 line free standing grill) PNC 206210 ☐
- Flue condenser for 1 module, 150 mm diameter PNC 206246 ☐
- Electric heating kit for cupboards PNC 206259 ☐
- Water column with swivel arm (water column extension not included) PNC 206289 ☐
- Water column extension for 900 line PNC 206290 ☐
- Stainless steel double grid for 2 burners PNC 206298 ☐
- Chimney upstand, 1200mm PNC 206306 ☐
- Back handrail 1200mm, Marine PNC 206309 ☐
- 2 drawers for open base cupboards, 100mm height PNC 206334 ☐
- Door for open base cupboard PNC 206350 ☐
- Wok pan support for open burners (700/900) PNC 206363 ☐

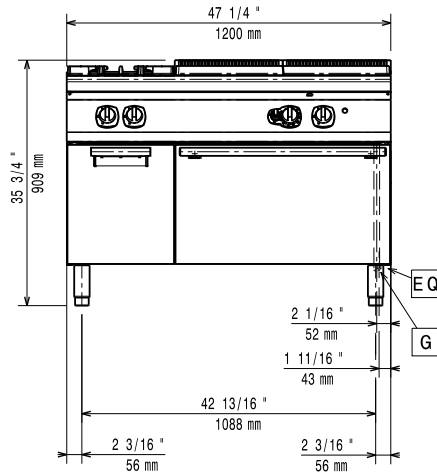
- Base support for feet or wheels - 1200mm (700/900) PNC 206368 ☐
- Base support for feet or wheels - 1600mm (700/900) PNC 206369 ☐
- Base support for feet or wheels - 2000mm (700/900) PNC 206370 ☐
- Rear paneling - 1200mm (700/900) PNC 206376 ☐
- Kit town gas nozzles (G150) for 900 solid top with burners PNC 206386 ☐
- Chimney grid net, 400mm (700XP/900) PNC 206400 ☐
- Side handrail-right/left hand (900XP) PNC 216044 ☐
- Frontal handrail, 1200mm PNC 216049 ☐
- Frontal handrail, 1600mm PNC 216050 ☐
- 2 side covering panels for free standing appliances PNC 216134 ☐
- Large handrail - portioning shelf, 400mm PNC 216185 ☐
- Large handrail - portioning shelf, 800mm PNC 216186 ☐
- Pressure regulator for gas units PNC 927225 ☐



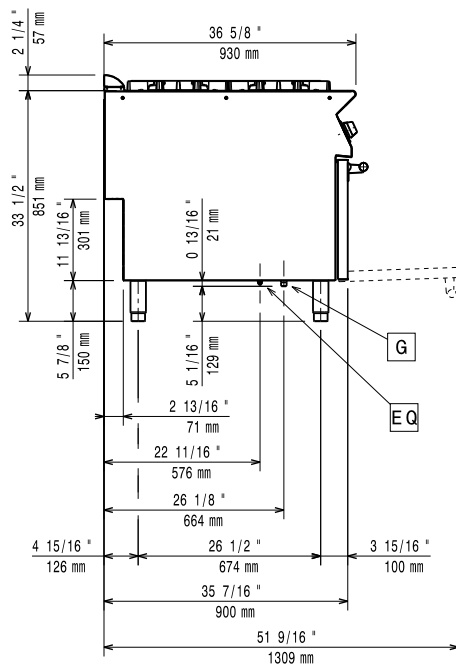
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Front

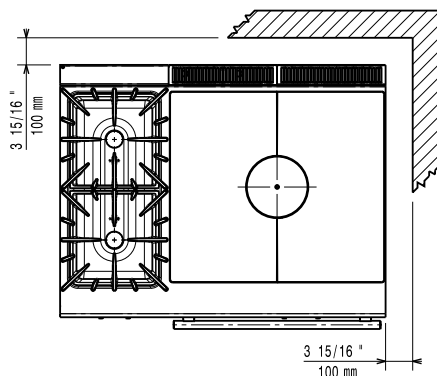


Side



EQ = Equipotential screw  
G = Gas connection

Top



### Gas

#### Gas Power:

391021 (E9STGL3010)

119315 Btu/hr (35 kW)

#### Standard gas delivery:

Natural Gas G20 (20mbar)

#### Gas Type Option:

LPG; Natural Gas

#### Gas Inlet:

1/2"

### Key Information:

Solid top usable surface (width):

800 mm

Solid top usable surface (depth):

700 mm

Oven working Temperature:

120 °C MIN; 280 °C MAX

Oven Cavity Dimensions (width):

575 mm

Oven Cavity Dimensions (height):

300 mm

Oven Cavity Dimensions (depth):

650 mm

Storage Cavity Dimensions (width):

335 mm

Storage Cavity Dimensions (height):

350 mm

Storage Cavity Dimensions (depth):

740 mm

Shipping weight:

242 kg

Shipping height:

1040 mm

Shipping width:

1300 mm

Shipping depth:

1020 mm

Shipping volume:

1.38 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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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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