



# Electrolux

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

ITEM #

MODEL #

NAME #

SIS #

AIA #



Electrolux

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



391215 (E9STGL3031)

Gas solid top (10,5 kW) with  
2 burners (1x10 kW, 1x6 kW)  
on gas convection oven  
(10,5 kW) with 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 2 levels of runners to accommodate 2/1 GN shelves (2 steam pans). Ribbed, enamelled steel 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 convection oven, with ON/OFF switch between static and convection mode, positioned beneath the base plate. Oven chamber to have 2 levels of runners to accommodate 2/1 GN shelves (2 steam pans) and ribbed enamelled steel base plate.
- Convection oven allows for simultaneous cooking on 2 levels thus reducing cooking times compared to standard static ovens (depending on food type).
- 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

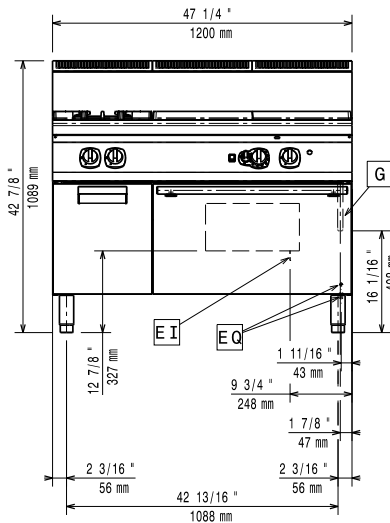
APPROVAL:



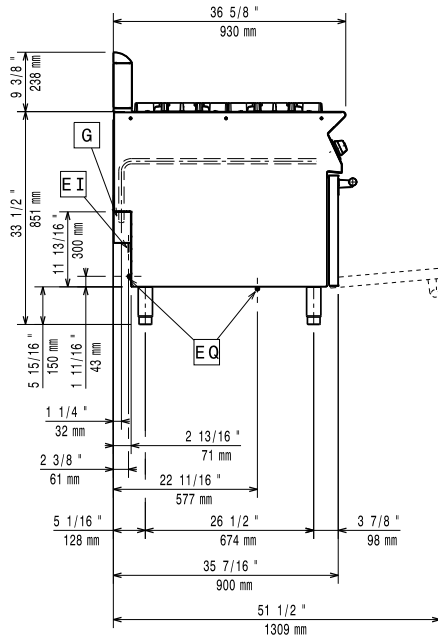
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Front

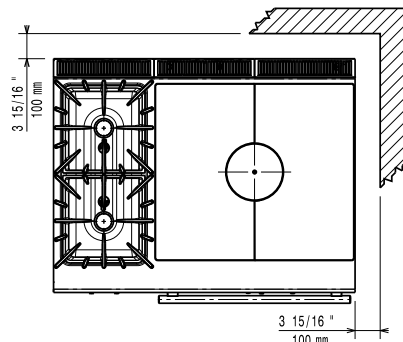


Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw  
 G = Gas connection

Top



### Gas

#### Gas Power:

391215 (E9STGL3031)

126133 Btu/hr (37 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):

560 mm

Oven Cavity Dimensions (height):

270 mm

Oven Cavity Dimensions (depth):

680 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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