

**391365 (E9JJCHAOMCG)**

Half module electric Grill Top HP (high performance). Heating via incoloy armoured heating elements positioned under removable cooking grid, integrated water tap, fixed well with drain, heat boost deflector, WRAS - marine

Main Features

- Incoloy armoured heating elements positioned under the cooking grid.
- Power indicator light.
- Each bank of elements has an independent power regulation through a control knob.
- Heating elements tilt 90° for easy cleaning.
- Removable 2mm thick steel U-shaped grids in AISI 441 stainless steel for fast heating of cooking surface.
- Fixed well with drain to collect residual cooking juices and grease.
- Large drain protected by overflow and filter.
- Water must be added to well before operation.
- Water filling tap with knob control.
- Removable stainless steel deflectors to recuperate heat and reduce cooking time.
- Stainless steel splash guards on sides of cooking surface. Splash guards can be easily removed for cleaning.
- Top configuration allows installation on ambient base or refrigerated/freezer base.
- Led warning indicator to give an alarm when well is empty.

Construction

- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- AISI 304 stainless steel worktop, 2mm thick.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Unit is 930 mm deep to give a larger working surface area.

Included Accessories

PNC Code	Description	Quantity
206436	Scraper for HP electric grill	1



Optional Accessories

PNC Code	Description
Bridge supports	
206137	Support for bridge type installation, 800mm
206138	Support for bridge type installation, 1000mm
206139	Support for bridge type installation, 1200mm
206140	Support for bridge type installation, 1400mm
206141	Support for bridge type installation, 1600mm
206154	Support for bridge type installation, 400mm
Cleaning solutions	
206436	Scraper for HP electric grill
Drains	
206437	Drain extension for Electric grill HP
Handrails	
216044	Side handrail-right/left hand (900XP)
216046	Frontal handrail, 400mm
216047	Frontal handrail, 800mm
216049	Frontal handrail, 1200mm
216050	Frontal handrail, 1600mm
216185	Large handrail - portioning shelf, 400mm
216186	Large handrail - portioning shelf, 800mm
Installation solutions	
206086	Junction sealing kit
Panels	
216278	2 side covering panels for top appliances
Water taps	
206289	Water column with swivel arm (water column extension not included)

Recommended Detergents

PNC Code	Description
OS2292	C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)
OS2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T
OS2882	S02 Degreaser. A highly concentrated detergent specifically for cleaning and removing grease from appliances and surfaces. Active up to a maximum of 50°C Complete with spray bottle. Pack of 6x750ml bottles
OS2883	S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity
OS2884	S04 Glasses & Hard Surfaces Cleaner, 6 x 750ml bottles
OS3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity

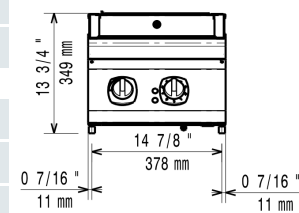


Technical specifications

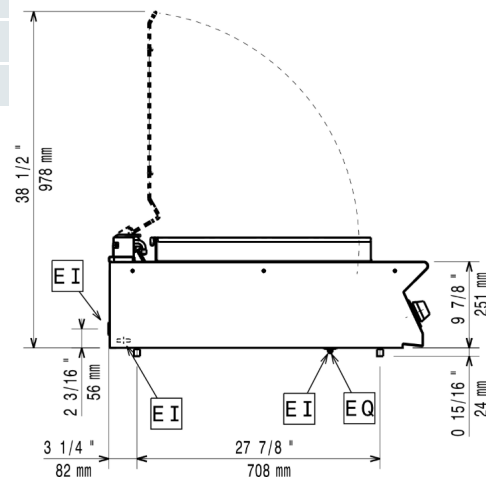
Electric

Supply voltage:	400 V/3 ph/50/60 Hz
Predisposed for:	
Key Information:	
External dimensions, Width:	400 mm
External dimensions, Depth:	930 mm
External dimensions, Height:	250 mm
Net weight:	52 kg
Certification group:	HEG9EI
Cooking surface width:	345 mm
Cooking surface depth:	598 mm

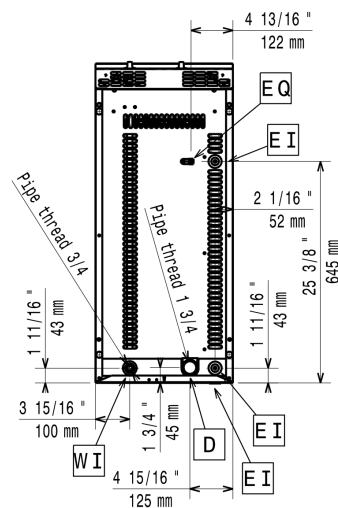
Front



Side



Top



D = Drain

El = Electrical inlet (power)

EQ = Equipotential screw



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