

Modular Cooking Range Line 900XP Half Module Electric Fry Top, Chromium Plated

ITEM #		
MODEL #		
NAME #		
SIS #		
313 #		
AIA #		



391072 (E9FTEDCS00)

Half module electric fry top with smooth sloped chromed plate, thermostatic

391175 (E9FTEDCS0N)

Electric fry top with smooth sloped chromed plate, thermostatic control

Short Form Specification

Item No.

Smooth cooking surface in chromium-plated mild steel. To be installed on open base installations, bridging supports or cantilever systems. Removable drawer 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. Right-angled side edges to allow flush-fitting junction between units.

Main Features

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Large drain hole on cooking surface permits the draining of fat into large 1 liter collector placed under the cooking surface.
- Electric elements in incoloy positioned under the cooking plate.
- Safety thermostat and thermostatic control.
- Stainless steel high splash guards on the rear and sides of cooking surface. Splash guards can be easily removed for cleaning and are dishwasher-safe.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- [NOT TRANSLATED]
- [NOTTRANSLATED]
- [NOTTRANSLATED]
- [NOT TRANSLATED]

Construction

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

Included Accessories

 1 of Scraper for smooth plate PNC 164255 fry tops

Optional Accessories

• Scraper for smooth plate fry tops	PNC 164255 □
 Junction sealing kit 	PNC 206086 🗖
 Support for bridge type installation, 800mm 	PNC 206137 🗅
 Support for bridge type installation, 1000mm 	PNC 206138 □
 Support for bridge type installation, 1200mm 	PNC 206139 🗖
 Support for bridge type installation, 1400mm 	PNC 206140 □
 Support for bridge type installation, 1600mm 	PNC 206141 🗖

• Water drain for half module fry PNC 206153 □

APPROVAL:





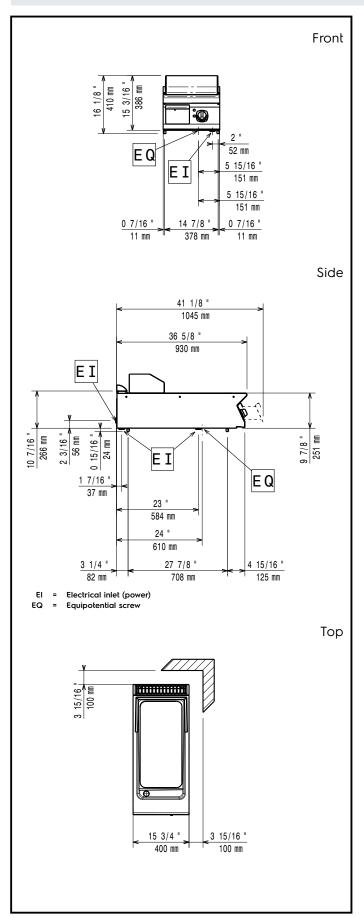
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• Support for bridge type installation, 400mm	PNC 206154	
Back handrail 800mm, MarineNOTTRANSLATED -	PNC 206308 PNC 206309	
 Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) 	PNC 206346	
 Chimney grid net, 400mm (700XP/900) 	PNC 206400	
• - NOTTRANSLATED -	PNC 206455	
 Side handrail-right/left hand (900XP) 	PNC 216044	
• Frontal handrail, 400mm	PNC 216046	
• Frontal handrail, 800mm	PNC 216047	
• Frontal handrail, 1200mm	PNC 216049	
• Frontal handrail, 1600mm	PNC 216050	
 Large handrail - portioning shelf, 400mm 	PNC 216185	
 Large handrail - portioning shelf, 800mm 	PNC 216186	
 2 side covering panels for top appliances 	PNC 216278	





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Electric

Supply voltage:

391072 (E9FTEDCS00) 380-400 V/3 ph/50/60 Hz **391175 (E9FTEDCS0N)** 230 V/3 ph/50/60 Hz

Total Watts: 7.5 kW

Key Information:

Cooking surface width: 330 mm Cooking surface depth: 700 mm Working Temperature MIN: 120 °C **Working Temperature MAX:** 280 °C External dimensions, Width: 400 mm 930 mm External dimensions, Depth: 250 mm External dimensions, Height: Net weight: 55 kg Shipping weight: 391072 (E9FTEDCS00) 56 kg 391175 (E9FTEDCS0N) 65 kg Shipping height: 391072 (E9FTEDCS00) 580 mm 391175 (E9FTEDCS0N) 540 mm Shipping width: 460 mm Shipping depth: 1020 mm Shipping volume: 391072 (E9FTEDCS00) 0.27 m³ 391175 (E9FTEDCS0N) 0.25 m³ [NOT TRANSLATED] 391072 (E9FTEDCS00) EFT91 391175 (E9FTEDCS0N) N9RE1

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.

