

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

ITEM #	
MODEL #	
NAME #	
SIS #	
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.
- Temperature range from 120° up to 280°C.
- Polished chromium surface avoids the mixing of flavors when passing from one type of food to another.
- Cooking surface 15mm thick polished chrome for optimum grilling results and ease of use.
- Suitable for countertop installation.

#### 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**

Optional Accessories	
• Scraper for smooth plate fry tops	PNC 164255 □
<ul> <li>Junction sealing kit</li> </ul>	PNC 206086 🗖
<ul> <li>Support for bridge type installation, 800mm</li> </ul>	PNC 206137 □
<ul> <li>Support for bridge type installation, 1000mm</li> </ul>	PNC 206138 🗖
<ul> <li>Support for bridge type installation, 1200mm</li> </ul>	PNC 206139 🗖
<ul> <li>Support for bridge type installation, 1400mm</li> </ul>	PNC 206140 □
<ul> <li>Support for bridge type installation, 1600mm</li> </ul>	PNC 206141 🗖

#### APPROVAL:





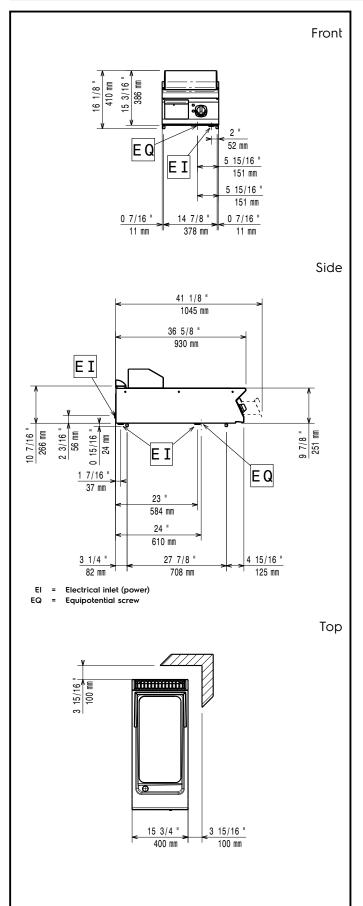
# Modular Cooking Range Line 900XP Half Module Electric Fry Top, Chromium Plated

<ul> <li>Water drain for half module fry tops</li> </ul>	PNC 206153	
• Support for bridge type installation,	PNC 206154	
400mm		
Back handrail 800mm, Marine	PNC 206308	
• - NOTTRANSLATED -	PNC 206309	
• Grease/oil kit container for 700 line	PNC 206346	
frytops (half and module) and 900		
line frytops (module)		
• Rear paneling - 1000mm (700/900)	PNC 206375	
(only for 391072)		
<ul> <li>Chimney grid net, 400mm</li> </ul>	PNC 206400	
(700XP/900)		
<ul><li>- NOTTRANSLATED -</li></ul>	PNC 206455	
<ul> <li>Side handrail-right/left hand</li> </ul>	PNC 216044	
(900XP)		
<ul> <li>Frontal handrail, 400mm</li> </ul>	PNC 216046	
<ul> <li>Frontal handrail, 800mm</li> </ul>	PNC 216047	
<ul> <li>Frontal handrail, 1200mm</li> </ul>	PNC 216049	
• Frontal handrail, 1600mm	PNC 216050	
• 2 side covering panels for free	PNC 216134	
standing appliances (only for		
391175)		
<ul> <li>Large handrail - portioning shelf,</li> </ul>	PNC 216185	
400mm		
<ul> <li>Large handrail - portioning shelf,</li> </ul>	PNC 216186	
800mm		
2 side covering panels for top	PNC 216278	
appliances		
ACC CHEM		
• *NOTTRANSLATED*	PNC 0S2292	
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# Modular Cooking Range Line 900XP Half Module Electric Fry Top, Chromium Plated



#### **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:**

Working Temperature MIN:	120 °C
Working Temperature MAX:	280 °C
External dimensions, Width:	400 mm
External dimensions, Depth:	930 mm
External dimensions, Height:	250 mm
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 m <sup>3</sup>
391175 (E9FTEDCS0N)	0.25 m <sup>3</sup>
[NOT TRANSLATED]	
391072 (E9FTEDCS00)	EFT91
391175 (E9FTEDCS0N)	N9RE1
Cooking surface width:	330 mm
Cooking surface depth:	700 mm
If amount and an and a section and an activities	:

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.

