FROFESSIONAL

Modular Cooking Range Line 900XP 6-Burner Gas Range on Gas Oven with Cupboard



To be installed on stainless steel feet with height adjustment

up to 50 mm. High efficiency flower flame burners with continuous power regulation and optimized combustion. Flame failure device as standard on burners to protect against accidental extinguishing. Oven chamber with 3 levels of runners to accomodate 2/1 GN shelves (2 steam pans). Ribbed, cast-iron oven base plate. Exterior panels of unit in stainless steel with Scotch Brite finish. Pan supports in heavy duty cast iron. Extra strength work top in heavy duty 2 mm stainless steel. Right-angled side edges to allow flush-fitting junction between units.

Main Features

ITEM #

SIS #

AIA #

<u>MODEL #</u> NAME #

- Unit to be mounted on stainless steel feet with height adjustment up to 50 mm. Unit can be easily mounted on cantilever systems.
- The four 6 kW and two 10 kW high efficiency 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
- Cupboard compartment for storage of pots, pans, sheet pans etc.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- 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.
- Burners with optimized combustion.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Protected pilot light.
- 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 accomodate 2/1 GN shelves (2 steam pans) and ribbed cast iron base plate.
- Oven thermostat adjustable from 120 °C to 280 °C.
- 40 mm thick oven door for heat insulation.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Control knobs provide smooth, continuous rotation from min to max power level.

Construction

- 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

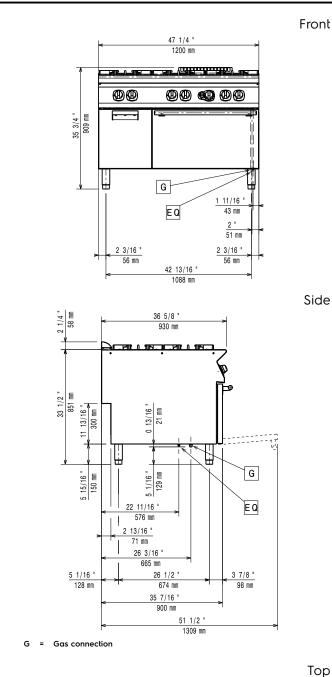
- 1 of GN2/1 chrome grid for PNC 164250 static oven
- 1 of Door for open base PNC 206350 cupboard

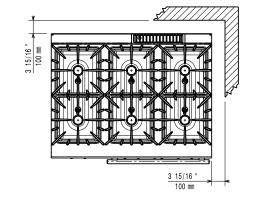
APPROVAL:



Electrolux PROFESSIONAL

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CE

Gas	
Natural gas - Pressure: 391013 (E9GCGL6C10) Gas Power: Standard gas delivery: Gas Type Option: Gas Inlet:	7" w.c. (17.4 mbar) 52.5 kW Natural Gas G20 (20mbar) LPG;Natural Gas 1/2"
Key Information:	
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):	700 mm
Net weight:	156 kg
Shipping weight:	180 kg
Shipping height:	1080 mm
Shipping width:	1020 mm
Shipping depth:	1260 mm
Shipping volume:	1.39 m³
Front Burners Power:	6 - 6 kW
Back Burners Power:	10 - 10 kW
Middle Burners Power:	6 - 0/6 - 0 kW
[NOT TRANSLATED]	N9CG
Back Burners Dimension - mm	Ø 100 Ø 100
Front Burners Dimension - mm	Ø60 Ø60
Middle Burners Dimension - mm	Ø60 Ø60

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.