



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



391021 (E9STGL3010)

Gas solid top (10,5 kW) with
2 burners (1x10 kW, 1x6 kW)
on oven (8,5 kW) and
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 3 levels of runners to accomodate 2/1 GN shelves (2 steam pans). Ribbed, cast-iron 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.

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____

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 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 ba
- 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
- 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.
- 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.
- IPX5 water resistance certification.

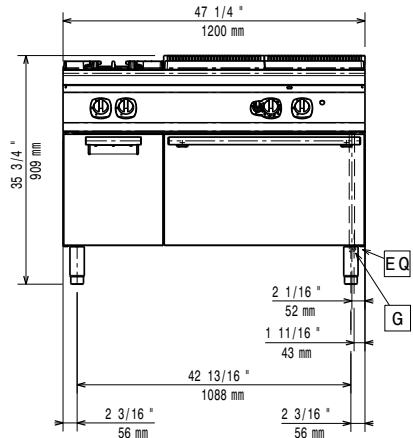
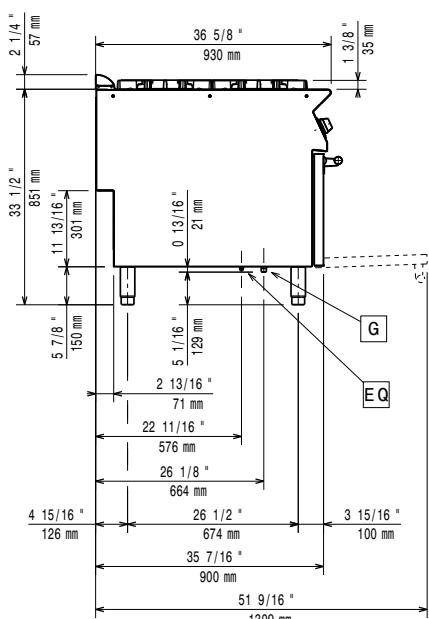
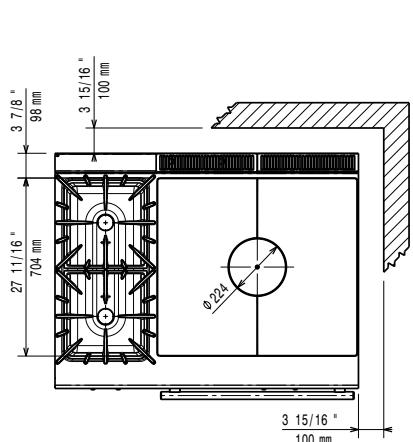
Included Accessories

- 1 of GN2/1 chrome grid for static PNC 164250 oven

APPROVAL: _____



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Front

Side

Top

EQ = Equipotential screw
G = Gas connection

Gas
Natural gas - Pressure:

391021 (E9STGL3010)

7" w.c. (17.4 mbar)

Gas Power:

35 kW

Standard gas delivery:

Natural Gas G20 (20mbar)

Gas Type Option:

LPG;Natural Gas;Town Gas

Gas Inlet:

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): 650 mm

Storage Cavity Dimensions (width): 335 mm

Storage Cavity Dimensions (height): 350 mm

Storage Cavity Dimensions (depth): 740 mm

Net weight: 207 kg

Shipping weight: 210 kg

Shipping height: 1040 mm

Shipping width: 1300 mm

Shipping depth: 1020 mm

Shipping volume: 1.38 m³

[NOT TRANSLATED]

Solid top usable surface (width): 795 mm

Solid top usable surface (depth): 696 mm

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.