

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


391020 (E9STGH30G0)

Gas solid top (5,5 kW) with 2 burners (1x10 kW, 1x6 kW) on gas oven (8,5 kW)

Short Form Specification

Item No.

High efficiency 5.5 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 accommodate 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.

Main Features

- Gas heated, 5.5 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.
- 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 accommodate 2/1 GN shelves (2 steam pans) and ribbed cast iron base plate.
- 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 kW-100 mm burners with continuous power regulation from 2.2 kW to 10 kW
- 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.
- IPX5 water resistance certification.
- 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.

Included Accessories

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

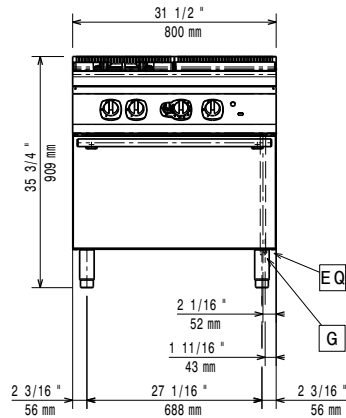
Optional Accessories

- GN2/1 chrome grid for static oven PNC 164250

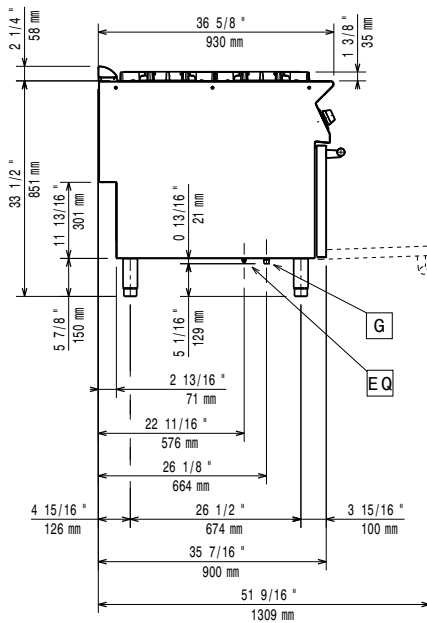
APPROVAL: _____

• Junction sealing kit	PNC 206086	<input type="checkbox"/>	• Side handrail-right/left hand (900XP)	PNC 216044	<input type="checkbox"/>
• Draught diverter, 150 mm diameter	PNC 206132	<input type="checkbox"/>	• Frontal handrail, 800mm	PNC 216047	<input type="checkbox"/>
• Matching ring for flue condenser, 150 mm diameter	PNC 206133	<input type="checkbox"/>	• Frontal handrail, 1200mm	PNC 216049	<input type="checkbox"/>
• Kit 4 wheels - 2 swivelling with brake	PNC 206135	<input type="checkbox"/>	• Frontal handrail, 1600mm	PNC 216050	<input type="checkbox"/>
• Flanged feet kit	PNC 206136	<input type="checkbox"/>	• 2 side covering panels for free standing appliances	PNC 216134	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 800mm	PNC 206148	<input type="checkbox"/>	• Large handrail - portioning shelf, 400mm	PNC 216185	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1000mm	PNC 206150	<input type="checkbox"/>	• Large handrail - portioning shelf, 800mm	PNC 216186	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1200mm	PNC 206151	<input type="checkbox"/>	• Pressure regulator for gas units	PNC 927225	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1600mm	PNC 206152	<input type="checkbox"/>			
• 2 SIDE KICKING STRIPS-CONCRETE INST-900	PNC 206157	<input type="checkbox"/>			
• Single burner radiant plate for pan support	PNC 206170	<input type="checkbox"/>			
• Single burner smooth plate for direct cooking - fits frontal burners only	PNC 206171	<input type="checkbox"/>			
• Single burner ribbed plate for direct cooking - fits frontal burners only	PNC 206172	<input type="checkbox"/>			
• Frontal kicking strip, 800mm (not for refr-freezer base)	PNC 206176	<input type="checkbox"/>			
• Frontal kicking strip, 1000mm (not for refr-freezer base)	PNC 206177	<input type="checkbox"/>			
• Frontal kicking strip, 1200mm (not for refr-freezer base)	PNC 206178	<input type="checkbox"/>			
• Frontal kicking strip, 1600mm (not for refr-freezer base)	PNC 206179	<input type="checkbox"/>			
• Pair of side kicking strips (not for refr-freezer base)	PNC 206180	<input type="checkbox"/>			
• 2 panels for service duct for single installation	PNC 206181	<input type="checkbox"/>			
• 2 panels for service duct for back to back installation	PNC 206202	<input type="checkbox"/>			
• - NOT TRANSLATED -	PNC 206208	<input type="checkbox"/>			
• Kit 4 feet for concrete installation (not for 900 line free standing grill)	PNC 206210	<input type="checkbox"/>			
• Flue condenser for 1 module, 150 mm diameter	PNC 206246	<input type="checkbox"/>			
• Water column with swivel arm (water column extension not included)	PNC 206289	<input type="checkbox"/>			
• Water column extension for 900 line	PNC 206290	<input type="checkbox"/>			
• Stainless steel double grid for 2 burners	PNC 206298	<input type="checkbox"/>			
• Chimney upstand, 800mm	PNC 206304	<input type="checkbox"/>			
• Back handrail 800mm, Marine	PNC 206308	<input type="checkbox"/>			
• - NOT TRANSLATED -	PNC 206309	<input type="checkbox"/>			
• Wok pan support for open burners (700/900)	PNC 206363	<input type="checkbox"/>			
• Base support for feet or wheels - 800mm (700/900)	PNC 206367	<input type="checkbox"/>			
• Base support for feet or wheels - 1200mm (700/900)	PNC 206368	<input type="checkbox"/>			
• Base support for feet or wheels - 1600mm (700/900)	PNC 206369	<input type="checkbox"/>			
• Base support for feet or wheels - 2000mm (700/900)	PNC 206370	<input type="checkbox"/>			
• Rear paneling - 800mm (700/900)	PNC 206374	<input type="checkbox"/>			
• Rear paneling - 1000mm (700/900)	PNC 206375	<input type="checkbox"/>			
• Rear paneling - 1200mm (700/900)	PNC 206376	<input type="checkbox"/>			
• - NOT TRANSLATED -	PNC 206386	<input type="checkbox"/>			
• Chimney grid net, 400mm (700XP/900)	PNC 206400	<input type="checkbox"/>			

Front

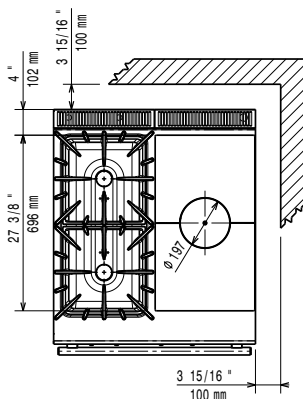


Side



EQ = Equipotential screw
G = Gas connection

Top



Gas

Gas Power:	391020 (E9STGH30G0)	30 kW
Standard gas delivery:		Natural Gas G20 (20mbar)
Gas Type Option:		LPG; Natural Gas; Town Gas
Gas Inlet:		1/2"
Natural gas - Pressure:		7" w.c. (17.4 mbar)

Key Information:

Front Burners Power:	6 - kW
Back Burners Power:	10 - 0 kW
Back Burners Dimension - mm	Ø 100
Front Burners Dimension - mm	Ø 60
Solid top usable surface (width):	380 mm
Solid top usable surface (depth):	700 mm
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:	130 kg
Shipping weight:	154 kg
Shipping height:	1030 mm
Shipping width:	1020 mm
Shipping depth:	860 mm
Shipping volume:	0.9 m ³
[NOT TRANSLATED]	N9TG

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.