



Modular Cooking Range Line 900XP 4-Eco Burner Gas Range 10 kW on Gas Oven

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391642 (E9AARABBME)

* NOT TRANSLATED *

Main Features

- Unit to be mounted on stainless steel feet with height adjustment up to 50 mm. Unit can be easily mounted on cantilever systems.
- Four 10 kW high efficiency burners are equipped with continuous power regulation from 2.2 kW to 10 kW.
- 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 accommodate 2/1 GN shelves (2 steam pans) and ribbed cast iron base.
- 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.

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.

Sustainability

- Model is supplied with EcoFlame pan detection system, which reduces energy consumption - up to 20%* in gas savings - and unnecessary heat dispersion in the kitchen. (* based on internal tests performed by professional chefs in comparison vs correspondent m

Included Accessories

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

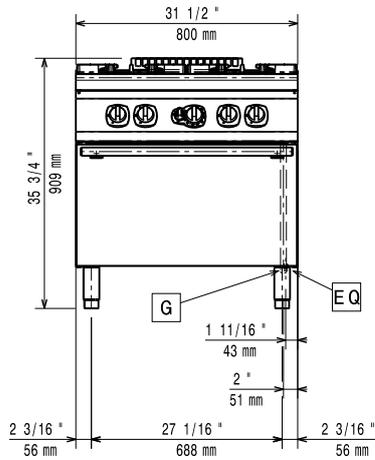
Optional Accessories

APPROVAL: _____

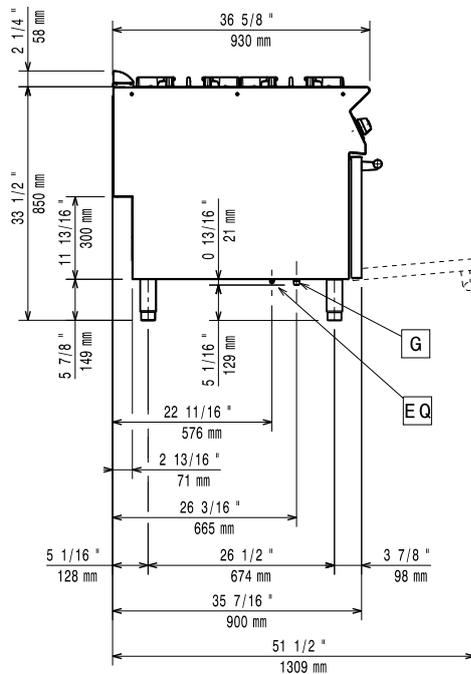


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Front

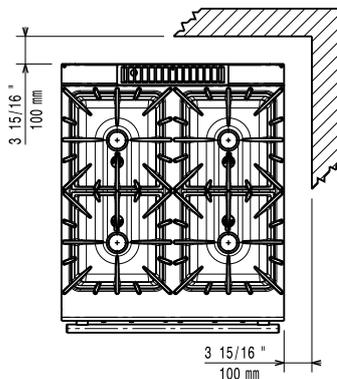


Side



G = Gas connection

Top



Gas

Gas Power:	48.5 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG; Natural Gas
Gas Inlet:	1/2"

Key Information:

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.

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
External dimensions, Width:	800 mm
External dimensions, Depth:	930 mm
External dimensions, Height:	850 mm
Net weight:	119 kg
Shipping weight:	142 kg
Shipping height:	1090 mm
Shipping width:	1020 mm
Shipping depth:	870 mm
Shipping volume:	0.97 m ³

Front Burners Power:	ISO 9001; ISO 14001 - ISO 9001; ISO 14001 kW
Back Burners Power:	10 - 10 kW
Certification group:	N9CG
Back Burners Dimension - mm	Ø 100 Ø 100
Front Burners Dimension - mm	Ø 100 Ø 100