

Modular Cooking Range Line 900XP 1200mm Gas Fry Top HP, Smooth and Ribbed scratch resistant chromium Plate

ITEM #		
MODEL #		
NAME #		
<u>SIS #</u>		
AIA #		

Main Features • Exclusive IcyHot installation: combine the Fry Top HP with the dual temperature refrigerated/freezer base HP and obtain a single appliance which simultaneously increases productivity and facilitates cooking and storage operations. Unit to be mounted on open base cupboards, bridging supports or cantilever systems. Two large drain holes on cooking surface permits the draining of fat into two separate 3 liter collectors placed under the cooking surface. Stainless steel high splash guards on the rear and sides of cooking surface. • Piezo spark ignition with thermostatic valve for added safety. • The special design of the control knob system guarantees against water infiltration. IPX5 water protection. • Units have 4 independent controls to regulate temperature of the cooking surface. • Easy to clean and corrosion resistant chromium surface. • Scratch resistant cooking surface thanks to a special treatment of the chromium plate. • Temperature range from 90° up to 270°C. Suitable for countertop installation. Construction **391407 (E9IIMAAOMIA)** * NOT TRANSLATED * • 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. • Non-scratch cooking surface 20mm thick for optimum grilling results and ease of use. • Cooking surface to be 2/3 smooth and 1/3 ribbed. Included Accessories • 1 of Scraper for smooth plate PNC 164255 fry tops • 1 of SCRAPER FOR RIBB PNC 206420 PLATE FRY TOP **Optional Accessories** Scraper for smooth plate fry PNC 164255 🗅 tops Support for bridge type PNC 206139 🗅 system, 1200mm Support for bridge type PNC 206140 🗅 system, 1400mm Support for bridge type PNC 206141 🗆 system, 1600mm BACK HANDRAIL 1200 MM -PNC 206309 🗅 MARINE APPROVAL:



 Water drain for fry tops HP 	PNC 206345	
• SCRAPER FOR RIBB PLATE FRY TOP	PNC 206420	
 - NOT TRANSLATED - 	PNC 206455	
 - NOT TRANSLATED - 	PNC 206468	
 Frontal handrail 1200mm 	PNC 216049	
 Frontal handrail 1600mm 	PNC 216050	

• Pressure regulator for gas units PNC 927225

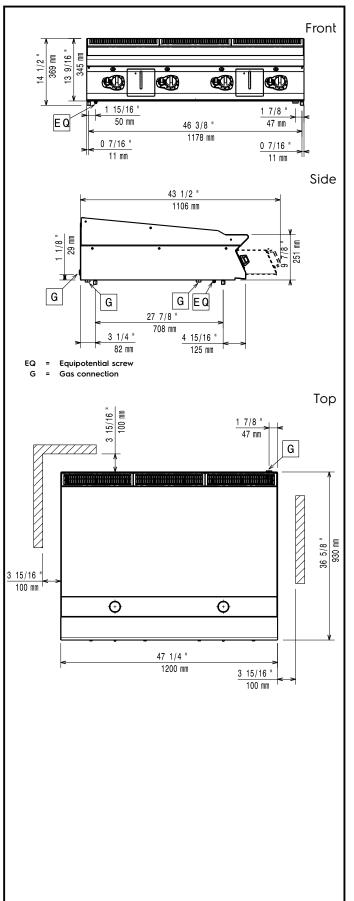
Recommended Detergents

• *NOT TRANSLATED* PNC 0S2292





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Gas

Gas Power:	33 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG;Natural Gas
Gas Inlet:	1/2"

Key Information:

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Working Temperature MIN:	90 °C		
Working Temperature MAX:	270 °C		
External dimensions, Width:	1200 mm		
External dimensions, Depth:	930 mm		
External dimensions, Height:	250 mm		
Net weight:	150 kg		
Shipping weight:	201 kg		
Shipping height:	600 mm		
Shipping width:	1040 mm		
Shipping depth:	1300 mm		
Shipping volume:	0.81 m³		
Cooking surface width:	1194 mm		
Cooking surface depth:	610 mm		
If appliance is set up or next to or against temperature			

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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