

# Modular Cooking Range Line 900XP Half Module Gas Fry Top, Smooth Polished Chrome Plate

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



391053 (E9FTGDCS00)

Half module gas fry top with smooth sloped chromed plate, thermostatic control

# **Short Form Specification**

### Item No.

Smooth cooking surface in chromium-plated mild steel. 10 kW gas powered burners with thermostatic valve and self stabilizing flame. To be installed on open base installations, bridging supports or cantilever systems. Removable drawer below the cooking surface for the collection of grease and fat. Body and work top of unit entirely in stainless steel with Scotch Brite finish. Extra strength work top in heavy duty 2 mm stainless steel. Rightangled side edges to allow flush-fitting junction between units.

## **Main Features**

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Large drain hole on cooking surface permits the draining of fat into large 1 liter collector placed under the cooking surface.
- Safety thermostat with temperature markings for additional safety.
- Stainless steel high splash guards on the rear and sides of cooking surface. Splash guards can be easily removed for cleaning and are dishwasher-safe.
- Piezo spark ignition with thermostatic valve for added safety.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Temperature range from 90° up to 270°C.
- Cooking surface 15mm thick polished chrome for optimum grilling results and ease of use.
- Polished chromium surface avoids the mixing of flavors when passing from one type of food to another.
- Suitable for countertop installation.

# Construction

- Cooking surface completely smooth.
- 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 Scraper for smooth plate fry PNC 164255 tops

## **Optional Accessories**

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•	Scraper for smooth plate fry tops	PNC 164255	
•	Junction sealing kit	PNC 206086	
•	Draught diverter	PNC 206126	
•	Matching ring for flue condenser	PNC 206127	
•	Support for bridge type system, 800mm	PNC 206137	
•	Support for bridge type system, 1000mm	PNC 206138	
•	Support for bridge type system, 1200mm	PNC 206139	
•	Support for bridge type system, 1400mm	PNC 206140	
•	Support for bridge type system, 1600mm	PNC 206141	

#### APPROVAL:





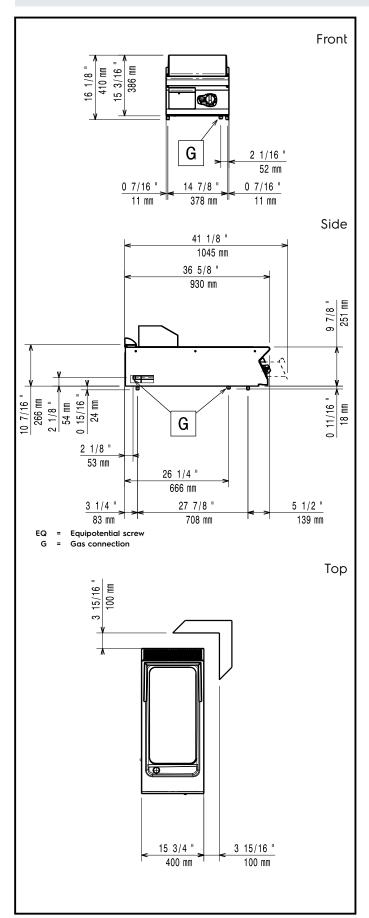
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<ul> <li>Water drain for half mod</li> <li>Support for bridge type</li> <li>Chimney upstand, 400m</li> <li>BACK HANDRAIL 800 N</li> <li>BACK HANDRAIL 1200 I</li> <li>Flue condenser for 1/2 m</li> </ul>	system, 400mm im 1M - MARINE MM - MARINE	PNC 206153 PNC 206154 PNC 206303 PNC 206308 PNC 206309 PNC 206310	
diameter  Grease/oil kit container frytops (half and module frytops (module)	for 700 line	PNC 206346	_ _
• Base support for feet or 1600mm (700/900)	wheels -	PNC 206369	
<ul> <li>Chimney grid net, 400m</li> <li>NOTTRANSLATED -</li> <li>NOTTRANSLATED -</li> <li>Side handrail-right/left h</li> <li>Frontal handrail 400mm</li> <li>Frontal handrail 1200mm</li> <li>Frontal handrail 1200mm</li> <li>Frontal handrail 1-portion 400mm</li> </ul>	nand 1	PNC 206400 PNC 206455 PNC 206467 PNC 216044 PNC 216046 PNC 216047 PNC 216049 PNC 216050 PNC 216185	
• Large handrail - portion 800mm	ing shelf,	PNC 216186	
• 2 side covering panels f d=900mm	or top,	PNC 216278	
Pressure regulator for go	as units	PNC 927225	
Recommended Del  *NOTTRANSLATED*	ergents	PNC 0S2292	





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CE

#### Gas

Gas Power: 10 kW

**Standard gas delivery:** Natural Gas G20 (20mbar)

Gas Type Option: LPG; Natural Gas

Gas Inlet: 1/2"

## **Key Information:**

90 °C Working Temperature MIN: 270 °C **Working Temperature MAX:** 400 mm External dimensions, Width: External dimensions, Depth: 930 mm External dimensions, Height: 250 mm Net weight: 55 kg Shipping weight: 57 kg Shipping height: 580 mm Shipping width: 460 mm Shipping depth: 1020 mm Shipping volume: 0.27 m<sup>3</sup> Certification group: N9RG Cooking surface width: 330 mm Cooking surface depth: 700 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.

