

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



391266 (E9GRGDGCFU)

Half module gas grill free standing

### **Short Form Specification**

#### Item No.

To be used with natural or LPG gas. High efficiency 11 kW stainless steel burners with self stabilizing flame. Cooking surface grids in cast iron, easily removable for cleaning. Cast iron grids can be rotated for the grilling of fish or meats. Includes drip tray for the collection of grease and fat. Exterior panels of unit in stainless steel with Scotch Brite finish. Extra strength work top in heavy duty 2 mm stainless steel. Rght-angled side edges to allow flush-fitting junction between units.

#### Main Features

- Stainless steel AISI441 burners with self stabilizing flame.
- Burners are protected by deflection trays to prevent fat dripping on them.
- Drip tray to collect residual cooking juices and fat
- 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.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Energy regulation through a control knob.
- Monoblock structure gives better stability and easier installation.
- The cooking surface is double-sided: one for meat and the other for fish and vegetables.
- The drawer can be filled with water to obtain vapor to cook softener food and to facilitate the cleaning of the drawer.
- The low temperature of the external panels allow to work in safety.
- Removable 2mm thick steel U-shaped grids in AISI 441 stainless steel for fast heating of cooking surface.
- Cooking grids made in highly resistant enameled cast iron for easy cleaning.

#### 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.

PNC 206422

#### **Included Accessories**

• 1 of SCRAPER FOR

FREESTANDING GRILLS	
Optional Accessories	
<ul> <li>Junction sealing kit</li> </ul>	PNC 206086
<ul> <li>Draught diverter</li> </ul>	PNC 206126
• Matching ring for flue condenser	PNC 206127
• 4 wheels, 2 swivelling with brake	PNC 206135

- (700/900XP). It is mandatory to install with base supports for feet/wheels.

   Flanged feet kit PNC 206136 □
- Frontal kicking strip for concrete PNC 206147 ☐ installation, 400mm

#### APPROVAL:





<ul> <li>Frontal kicking strip for concrete installation, 800mm</li> </ul>	PNC 206148	
Frontal kicking strip for concrete installation, 1000mm	PNC 206150	
Frontal kicking strip for concrete installation, 1200mm	PNC 206151	
Frontal kicking strip for concrete	PNC 206152	
<ul><li>installation, 1600mm</li><li>2 SIDE KICKING STRIPS-CONCRETE</li></ul>	PNC 206157	
<ul><li>INST-900</li><li>Frontal kicking strip, 400mm (not for</li></ul>	PNC 206175	
refr-freezer base) • Frontal kicking strip, 800mm (not for	PNC 206176	
refr-freezer base) • Frontal kicking strip, 1000mm (not for	PNC 206177	
refr-freezer base) • Frontal kicking strip, 1200mm (not for		П
refr-freezer base)  • Frontal kicking strip, 1600mm (not for		_
refr-freezer base)		_
<ul> <li>Pair of side kicking strips (not for refr-freezer base)</li> </ul>	PNC 206180	
<ul> <li>2 panels for service duct for single installation</li> </ul>	PNC 206181	
<ul> <li>2 panels for service duct for back to back installation</li> </ul>	PNC 206202	
<ul><li>4 feet for concrete installation</li><li>Flue condenser for 1 module, 150 mm</li></ul>	PNC 206210	
diameter		_
<ul> <li>Water filling tap for 400 mm free standing grills</li> </ul>	PNC 206280	
<ul> <li>Chimney upstand, 400mm</li> <li>BACK HANDRAIL 800 MM - MARINE</li> </ul>	PNC 206303 PNC 206308	
BACK HANDRAIL 1200 MM - MARINE	PNC 206309	
• Flue condenser for 1/2 module, 120 mm diameter	PNC 206310	
Base support for feet or wheels - 400mm (700/900XP)	PNC 206366	
<ul> <li>Base support for feet or wheels - 800mm (700/900)</li> </ul>	PNC 206367	
Base support for feet or wheels - 1200mm (700/900)	PNC 206368	
Base support for feet or wheels - 1600mm (700/900)	PNC 206369	
Base support for feet or wheels - 2000mm (700/900)	PNC 206370	
<ul> <li>Rear paneling - 600mm (700/900XP)</li> </ul>	PNC 206373	
<ul> <li>Rear paneling - 800mm (700/900)</li> </ul>	PNC 206374	
<ul> <li>Rear paneling - 1000mm (700/900)</li> </ul>	PNC 206375	
<ul> <li>Rear paneling - 1200mm (700/900)</li> </ul>	PNC 206376	
• Stainless steel grid for free standing	PNC 206408	
grills (900XP)	DVIO 00 / / 00	
<ul> <li>Stainless steel grid with drainage channels for free standing V-shaped grills (900XP)</li> </ul>	PNC 206409	
Scraper for grids with drainage channels - top grills	PNC 206421	
SCRAPER FOR FREESTANDING GRILLS	PNC 206422	
BASE SUPPORT FOR FEET/WHEELS 600M	PNC 206431	
• - NOTTRANSLATED -	PNC 206462	

Modular Cooking Range Line 900XP Half Module Gas Grill

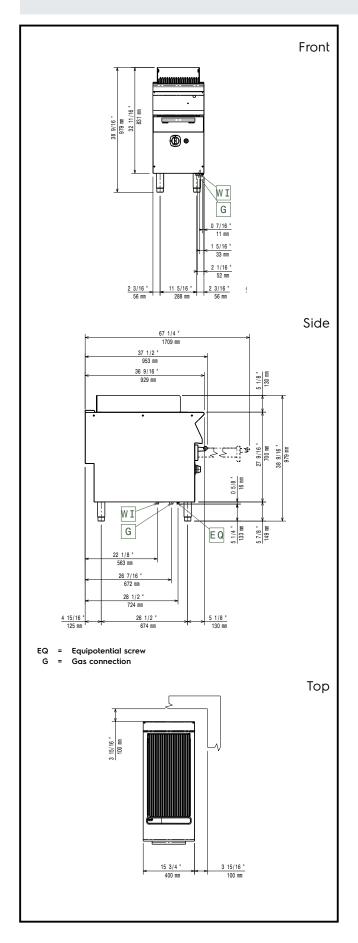


Side handrail-right/left hand	PNC 216044	
<ul> <li>Frontal handrail 400mm</li> </ul>	PNC 216046	
Frontal handrail 800mm	PNC 216047	
<ul> <li>Frontal handrail 1200mm</li> </ul>	PNC 216049	
<ul> <li>Frontal handrail 1600mm</li> </ul>	PNC 216050	
<ul> <li>2 side covering panels for free standing appliances</li> </ul>	PNC 216134	
<ul> <li>Large handrail - portioning shelf, 400mm</li> </ul>	PNC 216185	
<ul> <li>Large handrail - portioning shelf, 800mm</li> </ul>	PNC 216186	
• Pressure regulator for gas units	PNC 927225	











Gas

Gas Power: 10 kW

Natural Gas G20 (20mbar)

Standard gas delivery: (20mbar)

Gas Type Option: LPG; Natural Gas

Gas Inlet: 3/4"

**Key Information:** 

External dimensions,

Width: 400 mm

External dimensions,

**Depth:** 930 mm

External dimensions,

Height: 850 mm Net weight: 60 kg Shipping weight: 72 kg Shipping height: 1180 mm Shipping width: 480 mm Shipping depth: 1020 mm Shipping volume: 0.58 m<sup>3</sup> Certification group: N9GG Cooking surface width: 316 mm Cooking surface depth: 640 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.

