

Modular Cooking Range Line 900XP 400mm Gas Fry Top, Ribbed Brushed Chrome Plate

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



391354 (E9IILAAOMCA)

* NOT TRANSLATED *

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.
- Stainless steel high splash guards on the rear and sides of cooking surface. Splash guards can be easily removed for cleaning and are dishwashersafe.
- 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.
- Rough brushed chrome surface is highly resistant to scratches and facilitates cleaning operations at the end of the day.
- Scraper for ribbed plate included as standard.
- Suitable for countertop installation.

Construction

- Unit is 930 mm deep to give a larger working surface
- 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 filting joints between units, eliminating gaps and possible dirt traps.
- Cooking surface 15mm thick brushed chrome for optimum grilling results and ease of use.

PNC 206420

• Cooking surface completely ribbed.

Included Accessories • 1 of SCRAPER FOR RIBB

system, 1600mm

PLATE FRY TOP	1110 200 120
Optional Accessories	
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 	PNC 206141 🗖

Water drain for half module fry PNC 206153 🖵 tops

APPROVAL:





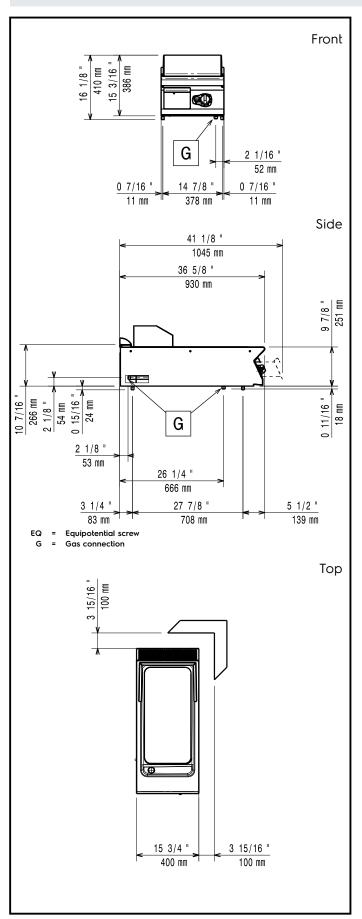
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• Support for bridge type system, 400mm	PNC 206154	
BACK HANDRAIL 800 MM -	PNC 206308	
MARINE	1110 200000	_
 BACK HANDRAIL 1200 MM - MARINE 	PNC 206309	
• Flue condenser for 1/2 module, 120 mm diameter	PNC 206310	
 Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) 	PNC 206346	
• Chimney grid net, 400mm	PNC 206400	
• SCRAPER FOR RIBB PLATE FRY TOP	PNC 206420	
• - NOTTRANSLATED -	PNC 206455	
• - NOTTRANSLATED -	PNC 206467	
• - NOTTRANSLATED -	PNC 206470	
Side handrail-right/left hand	PNC 216044	
• Frontal handrail 400mm	PNC 216046	
• Frontal handrail 800mm	PNC 216047	
• Frontal handrail 1200mm	PNC 216049	
• Frontal handrail 1600mm	PNC 216050	
 Large handrail - portioning shelf, 400mm 	PNC 216185	
 Large handrail - portioning shelf, 800mm 	PNC 216186	
 2 side covering panels for top, d=900mm 	PNC 216278	
• Pressure regulator for gas units	PNC 927225	
Recommended Detergents		
• *NOTTRANSLATED*	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:

Working Temperature MIN: 90 °C 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: 56 kg Shipping height: 580 mm Shipping width: 460 mm Shipping depth: 1020 mm Shipping volume: 0.27 m³ 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.



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