

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

| ITEM #  |      |  |
|---------|------|--|
| MODEL # |      |  |
| NAME #  |      |  |
|         | <br> |  |
| 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 🗖 |
| <ul> <li>Draught diverter</li> </ul>                           | PNC 206126 🗖 |
| <ul> <li>Matching ring for flue<br/>condenser</li> </ul>       | PNC 206127 🗖 |
| <ul> <li>Support for bridge type<br/>system, 800mm</li> </ul>  | PNC 206137 □ |
| <ul> <li>Support for bridge type<br/>system, 1000mm</li> </ul> | PNC 206138 □ |
| <ul> <li>Support for bridge type<br/>system, 1200mm</li> </ul> | PNC 206139 🗖 |
| <ul> <li>Support for bridge type<br/>system, 1400mm</li> </ul> | PNC 206140 □ |
| <ul> <li>Support for bridge type</li> </ul>                    | PNC 206141 🗖 |

Water drain for half module fry PNC 206153 🖵 tops

APPROVAL:





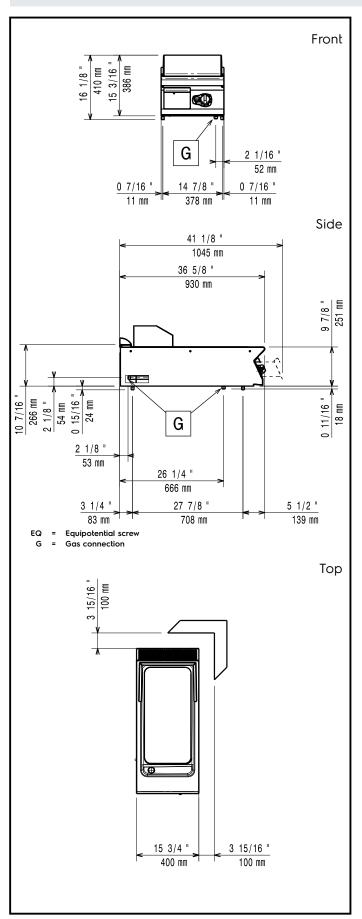
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| • Support for bridge type system, 400mm   | PNC 206154 |  |
|---|------------|--|
| BACK HANDRAIL 800 MM -     MARINE   | PNC 206308 |  |
| BACK HANDRAIL 1200 MM -<br>MARINE   | PNC 206309 |  |
| • Flue condenser for 1/2 module, 120 mm diameter  | PNC 206310 |  |
| <ul> <li>Grease/oil kit container for 700 line<br/>frytops (half and module) and 900<br/>line frytops (module)</li> </ul> | PNC 206346 |  |
| <ul> <li>Chimney grid net, 400mm</li> </ul>   | PNC 206400 |  |
| • SCRAPER FOR RIBB PLATE FRY TOP  | PNC 206420 |  |
| <ul><li>- NOTTRANSLATED -</li></ul>   | PNC 206455 |  |
| <ul><li>- NOTTRANSLATED -</li></ul>   | PNC 206467 |  |
| <ul><li>- NOTTRANSLATED -</li></ul>   | PNC 206470 |  |
| <ul> <li>Side handrail-right/left hand</li> </ul>   | PNC 216044 |  |
| <ul> <li>Frontal handrail 400mm</li> </ul>  | PNC 216046 |  |
| <ul> <li>Frontal handrail 800mm</li> </ul>  | PNC 216047 |  |
| <ul> <li>Frontal handrail 1200mm</li> </ul>   | PNC 216049 |  |
| <ul> <li>Frontal handrail 1600mm</li> </ul>   | PNC 216050 |  |
| <ul> <li>Large handrail - portioning shelf,<br/>400mm</li> </ul>  | PNC 216185 |  |
| <ul> <li>Large handrail - portioning shelf,<br/>800mm</li> </ul>  | PNC 216186 |  |
| <ul> <li>2 side covering panels for top,<br/>d=900mm</li> </ul>   | PNC 216278 |  |
| <ul> <li>Pressure regulator for gas units</li> </ul>  | PNC 927225 |  |
| Recommended Detergents  |            |  |
| • *NOTTRANSLATED*   | PNC 0S2292 |  |
|   |            |  |





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



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 m<sup>3</sup> 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.

