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

ITEM #

MODEL #

NAME #

SIS #

AIA #

391402 (E9IINAAOMCA)　　* 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 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.
- Rough brushed chrome surface is highly resistant to scratches and facilitates cleaning operations at the end of the day.
- Scraper for smooth plate included as standard.
- Suitable for countertop installation.

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.
- Cooking surface 15mm thick brushed chrome for optimum grilling results and ease of use.
- Cooking surface to be completely smooth.

Included Accessories

- 1 of Scraper for smooth plate fry tops　　PNC 164255
- 1 of Stopper for fry top with horizontal plate　　PNC 206296

Optional Accessories

- 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 ❑

APPROVAL:

- Support for bridge type system, 1600mm — PNC 206141 ❑
- Water drain for half module fry tops — PNC 206153 ❑
- Support for bridge type system, 400mm — PNC 206154 ❑
- Stopper for fry top with horizontal plate — PNC 206296 ❑
- BACK HANDRAIL 800 MM - MARINE — PNC 206308 ❑
- 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 ❑
- KIT 3 BASE SUPP.FOR WHEELS-LENGHTWISE900 — PNC 206430 ❑
- - NOT TRANSLATED - — PNC 206455 ❑
- - NOT TRANSLATED - — PNC 206467 ❑
- 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 ❑
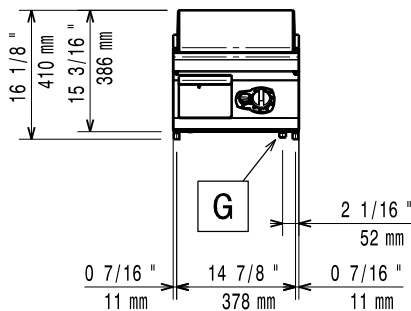- Pressure regulator for gas units — PNC 927225 ❑

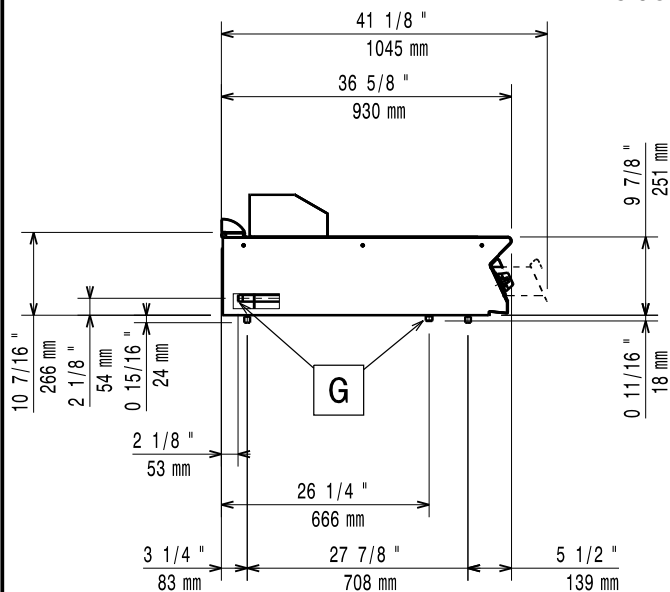## Recommended Detergents

- *NOT TRANSLATED* — PNC 0S2292 ❑

2025.04.19

Front

16 1/8 " / 410 mm
15 3/16 " / 386 mm

2 1/16 " / 52 mm

G

0 7/16 " / 11 mm
14 7/8 " / 378 mm
0 7/16 " / 11 mm

Side

41 1/8 " / 1045 mm
36 5/8 " / 930 mm

9 7/8 " / 251 mm

10 7/16 " / 266 mm
2 1/8 " / 54 mm
0 15/16 " / 24 mm

G

0 11/16 " / 18 mm

2 1/8 " / 53 mm

26 1/4 " / 666 mm

3 1/4 " / 83 mm
27 7/8 " / 708 mm
5 1/2 " / 139 mm

EQ = Equipotential screw
G = Gas connection

Top

3 15/16 " / 100 mm

15 3/4 " / 400 mm
3 15/16 " / 100 mm

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
Working Temperature MAX:	270 °C
External dimensions, Width:	400 mm
External dimensions, Depth:	930 mm
External dimensions, Height:	250 mm
Net weight:	55 kg
Shipping weight:	59 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.