

## 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 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 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 completely smooth.

### **Included Accessories**

system, 1400mm

• 1 of Scraper for smooth plate	PNC 164255
<ul><li>fry tops</li><li>1 of Stopper for fry top with horizontal plate</li></ul>	PNC 206296

Optional Accessories	
• Scraper for smooth plate fry tops	PNC 164255 🗖
<ul> <li>Junction sealing kit</li> </ul>	PNC 206086 🗖
<ul> <li>Draught diverter</li> </ul>	PNC 206126 🗅
<ul> <li>Matching ring for flue condenser</li> </ul>	PNC 206127 □
<ul> <li>Support for bridge type system, 800mm</li> </ul>	PNC 206137 🗖
<ul> <li>Support for bridge type system, 1000mm</li> </ul>	PNC 206138 🗖
<ul> <li>Support for bridge type system, 1200mm</li> </ul>	PNC 206139 🗖
<ul> <li>Support for bridge type</li> </ul>	PNC 206140 □

APPROVAL:





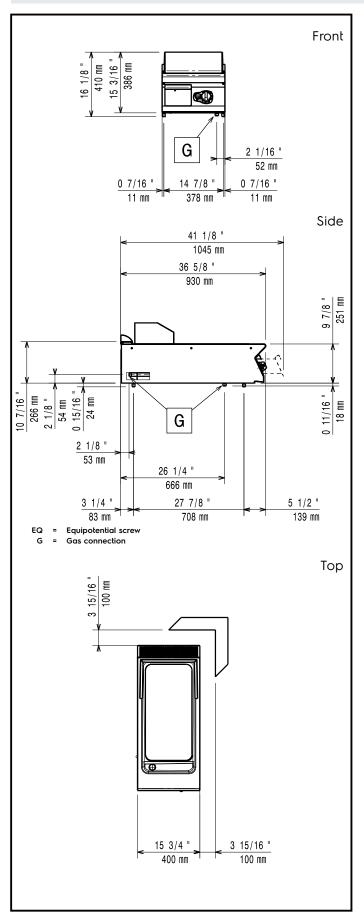
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• Support for bridge type system, 1600mm	PNC 206141	
<ul> <li>Water drain for half module fry tops</li> <li>Support for bridge type system, 400mm</li> </ul>	PNC 206153 PNC 206154	
Stopper for fry top with horizontal plate	PNC 206296	
BACK HANDRAIL 800 MM -     MARINE	PNC 206308	
BACK HANDRAIL 1200 MM -     MARINE	PNC 206309	
Flue condenser for 1/2 module, 120 mm diameter	PNC 206310	
<ul> <li>Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module)</li> </ul>	PNC 206346	
<ul> <li>Chimney grid net, 400mm</li> <li>KIT 3 BASE SUPP.FOR WHEELS- LENGHTWISE900</li> </ul>	PNC 206400 PNC 206430	
<ul> <li>NOTTRANSLATED -</li> <li>NOTTRANSLATED -</li> <li>Side handrail-right/left hand</li> <li>Frontal handrail 400mm</li> <li>Frontal handrail 800mm</li> <li>Frontal handrail 1200mm</li> <li>Frontal handrail 1600mm</li> <li>Large handrail - portioning shelf, 400mm</li> <li>Large handrail - portioning shelf, 800mm</li> </ul>	PNC 206455 PNC 206467 PNC 216044 PNC 216046 PNC 216047 PNC 216049 PNC 216050 PNC 216185	
• 2 side covering panels for top,	PNC 216278	
<ul><li>d=900mm</li><li>Pressure regulator for gas units</li></ul>	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: 59 kg Shipping height: 580 mm Shipping width: 460 mm Shipping depth: 1020 mm Shipping volume: 0.27 m<sup>3</sup> 330 mm Cooking surface width: 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.

