

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
fry tops1 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 	PNC 206140 □

APPROVAL:





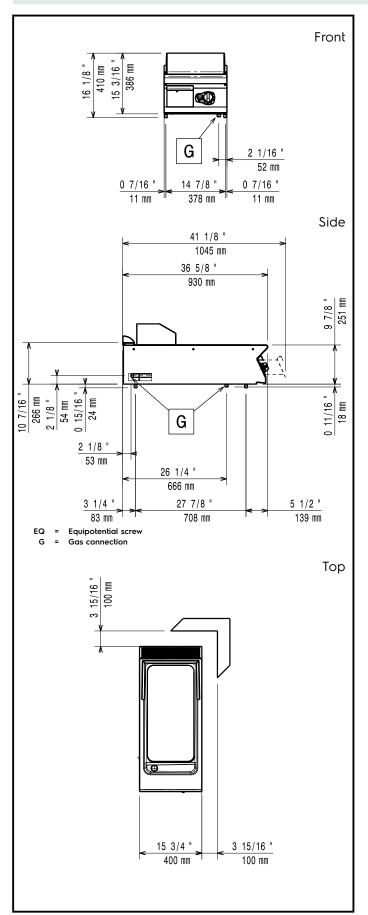
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• Support for bridge type system, 1600mm	PNC 206141	
Water drain for half module fry tops	PNC 206153	
• Support for bridge type system, 400mm	PNC 206154	
Stopper for fry top with horizontal plate	PNC 206296	
BACK HANDRAIL 800 MM - MARINE	PNC 206308	
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	
• - NOTTRANSLATED -	PNC 206455	
• - NOTTRANSLATED -	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		
• *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 m³ 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.

