

## Modular Cooking Range Line 900XP 800mm Gas Fry Top, Smooth and Ribbed Brushed Chrome Plate

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



391403 (E9IIMAAOMEA)

\* NOT TRANSLATED \*

### **Main Features**

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Large drain hole on cooking surface permits the draining of fat into large 1,5 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.
- Units have separate controls for each half module of the cooking surface.
- 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.
- Scrapers with smooth and ribbed blades 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 2/3 smooth and 1/3 ribbed.

### **Included Accessories**

• 1 of Scraper for smooth plate	PNC 164255
fry tops	
• 1 of SCRAPER FOR RIBB	PNC 206420
PLATE FRY TOP	

## **Optional Accessories**

<ul> <li>Scraper for smooth plate fry tops</li> </ul>	PNC 164255 🗅
<ul> <li>Junction sealing kit</li> </ul>	PNC 206086 🗖
<ul> <li>Draught diverter with 150mm diameter</li> </ul>	PNC 206132 🗖
<ul> <li>Matching ring for flue condenser</li> </ul>	PNC 206133 🗅
<ul> <li>Support for bridge type system, 800mm</li> </ul>	PNC 206137 🗅
<ul> <li>Support for bridge type system, 1000mm</li> </ul>	PNC 206138 □

#### APPROVAL:





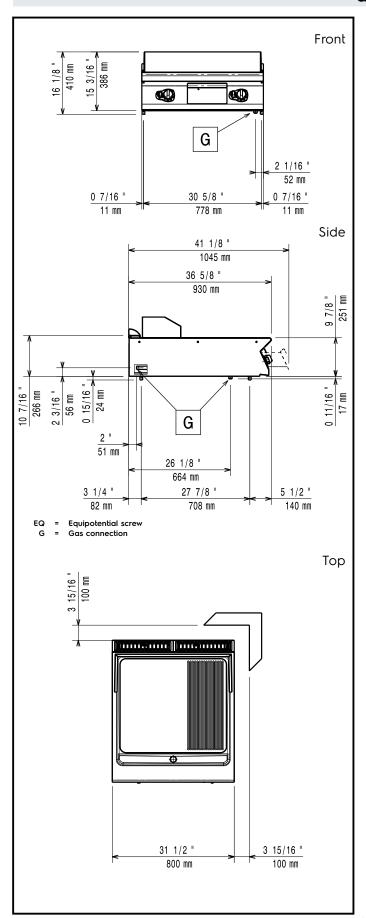
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• Support for bridge type system, 1200mm	PNC 206139	
<ul> <li>Support for bridge type system, 1400mm</li> </ul>	PNC 206140	
<ul> <li>Support for bridge type system, 1600mm</li> </ul>	PNC 206141	
Flue condenser for 1 module, 150 mm diameter	PNC 206246	
BACK HANDRAIL 800 MM -     MARINF	PNC 206308	
BACK HANDRAIL 1200 MM -     MARINE	PNC 206309	
Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module)	PNC 206346	
<ul> <li>4 wheels, 2 swivelling with brake (700/900). It is mandatory to install with base supports for feet/ wheels UK</li> </ul>	PNC 206382	
Chimney grid net, 400mm	PNC 206400	
• SCRAPER FOR RIBB PLATE FRY TOP	PNC 206420	
• - NOTTRANSLATED -	PNC 206455	
• - NOTTRANSLATED -	PNC 206467	
Side handrail-right/left hand	PNC 216044	
<ul> <li>Frontal handrail 800mm</li> </ul>	PNC 216047	
• Frontal handrail 1200mm	PNC 216049	
• Frontal handrail 1600mm	PNC 216050	
<ul> <li>Water drain for full module fry tops</li> </ul>	PNC 216153	
<ul> <li>Large handrail - portioning shelf, 800mm</li> </ul>	PNC 216186	
<ul> <li>2 side covering panels for top, d=900mm</li> </ul>	PNC 216278	
• Pressure regulator for gas units	PNC 927225	
<b>Recommended Detergents</b>		
• *NOTTRANSLATED*	PNC 0S2292	





## Modular Cooking Range Line 900XP 800mm Gas Fry Top, Smooth and Ribbed Brushed Chrome Plate



#### Gas

Gas Power: 20 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:** 800 mm External dimensions, Width: External dimensions, Depth: 930 mm External dimensions, Height: 250 mm Net weight: 105 kg Shipping weight: 100 kg Shipping height: 580 mm Shipping width: 1010 mm Shipping depth: 860 mm Shipping volume: 0.5 m<sup>3</sup> Cooking surface width: 730 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.



CE