

Modular Cooking Range Line 900XP Full Module Gas Fry Top, Smooth Polished Chrome Plate

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



391586 (E9IIDTAOMEI)

Full module gas Fry Top with smooth sloped polished chrome cooking Plate, thermostatic control, Q Mark

Short Form Specification

Item No.

Smooth cooking polished chrome surface. 20 kW gas powered burners with thermostatic valve and self stabilizing flame. To be installed on open base installations, bridging supports or cantilever systems. Removable drawer below the cooking surface for the collection of grease and fat. Body and work top of unit entirely in stainless steel with Scotch Brite finish. Extra strength work top in heavy duty 2 mm stainless steel. Right-angled side edges to allow flushfitting junction between units.

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 1,5 liter collector placed under the cooking surface.
- Safety thermostat with temperature markings for additional safety.
- 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.
- Cooking surface 15mm thick polished chrome for optimum grilling results and ease of use.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Temperature range from 90° up to 270°C.
- Polished chromium surface avoids the mixing of flavors when passing from one type of food to another.
- 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 completely smooth.
- Q Mark model delivered with nozzles for G30-50 mbar.

Included Accessories

 1 of Scraper for smooth plate fry PNC 164255 tops

Optional Accessories

• Scraper for smooth plate fry tops	PNC 164255 🔲
 Junction sealing kit 	PNC 206086 🗖
 Draught diverter, 150 mm diameter 	PNC 206132 📮
• Matching ring for flue condenser, 150 mm diameter	PNC 206133 🚨
 Support for bridge type installation, 800mm 	PNC 206137 🚨
 Support for bridge type installation, 1000mm 	PNC 206138 📮
 Support for bridge type installation, 1200mm 	PNC 206139 📮
 Support for bridge type installation, 1400mm 	PNC 206140 🚨

APPROVAL:



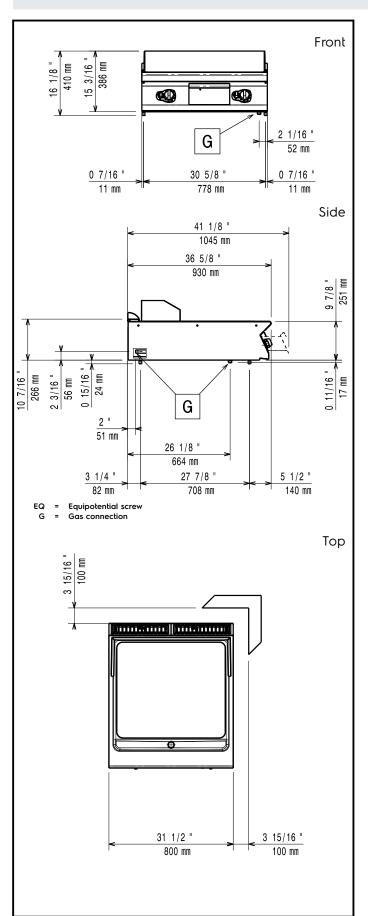


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 Support for bridge type installation, 1600mm 	PNC 206141	
Flue condenser for 1 module, 150 mm diameter	PNC 206246	
Chimney upstand, 800mm	PNC 206304	
Back handrail 800 mm	PNC 206308	
Back handrail 1200 mm	PNC 206309	
 Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) 	PNC 206346	
• Chimney grid net, 400mm (700XP/900)	PNC 206400	
 Kit 6 wheels - 3 swivelling with brake 	PNC 206432	
 Cloche for fry tops 	PNC 206455	
 Kit G.25.3 (NI) gas nozzles for 900 fryers 	PNC 206467	
 Side handrail-right/left hand (900XP) 	PNC 216044	
• Frontal handrail, 800mm	PNC 216047	
• Frontal handrail, 1200mm	PNC 216049	
• Frontal handrail, 1600mm	PNC 216050	
Water drain for full module fry tops	PNC 216153	
 Large handrail - portioning shelf, 800mm 	PNC 216186	
 2 side covering panels for top appliances 	PNC 216278	
 Pressure regulator for gas units 	PNC 927225	
Recommended Detergents		
C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)	PNC 0S2292	



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Gas

Gas Power: 20 kW
Standard gas delivery: G30 – 50 mbar
Gas Type Option: G31 37 mbar
Gas Inlet: 1/2"

Key Information:

90 °C Working Temperature MIN: 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: 106 kg Shipping height: 580 mm Shipping width: 1010 mm Shipping depth: 860 mm Shipping volume: 0.5 m³ Certification group: N9RG 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.

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