



**Modular Cooking Range Line  
900XP 1200mm Gas Fry Top HP, Smooth  
scratch resistant chromium Plate**

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**391592 (E91IKTAOMII)**

Large gas fry top with smooth Scratch Resistant NitroChrome3 cooking plate, horizontal, thermostatic control, scraper included - HP, Q Mark

**Short Form Specification**

**Item No.** \_\_\_\_\_

smooth cooking scratch resistant chromium surface. 33 kW gas powered burners with thermostatic valve and self stabilizing flame. Temperature range up to 270°C. To be installed on open base installations, bridging supports or cantilever systems. Removable drawers 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 flush-fitting junction between units.

**Main Features**

- Exclusive IcyHot installation: combine the Fry Top HP with the dual temperature refrigerated/freezer base HP and obtain a single appliance which simultaneously increases productivity and facilitates cooking and storage operations.
- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Two large drain holes on cooking surface permits the draining of fat into two separate 3 liter collectors placed under the cooking surface.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- Piezo spark ignition with thermostatic valve for added safety.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Units have 4 independent controls to regulate temperature of the cooking surface.
- Scratch resistant cooking surface thanks to a special treatment of the chromium plate.
- Easy to clean and corrosion resistant chromium surface.
- Temperature range from 90° up to 270°C.
- 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.
- Non-scratch cooking surface 20mm thick for optimum grilling results and ease of use.
- Cooking surface completely smooth.
- Q Mark model delivered with nozzles for G30-50 mbar.

**Included Accessories**

- 1 of Scraper for smooth plate fry tops PNC 164255

**Optional Accessories**

- Scraper for smooth plate fry tops PNC 164255
- Support for bridge type installation, 1200mm PNC 206139
- Support for bridge type installation, 1400mm PNC 206140
- Support for bridge type installation, 1600mm PNC 206141
- Back handrail 1200 mm PNC 206309
- Water drain for fry tops HP PNC 206345
- Rear paneling - 1200mm (700/900) PNC 206376

**APPROVAL:** \_\_\_\_\_

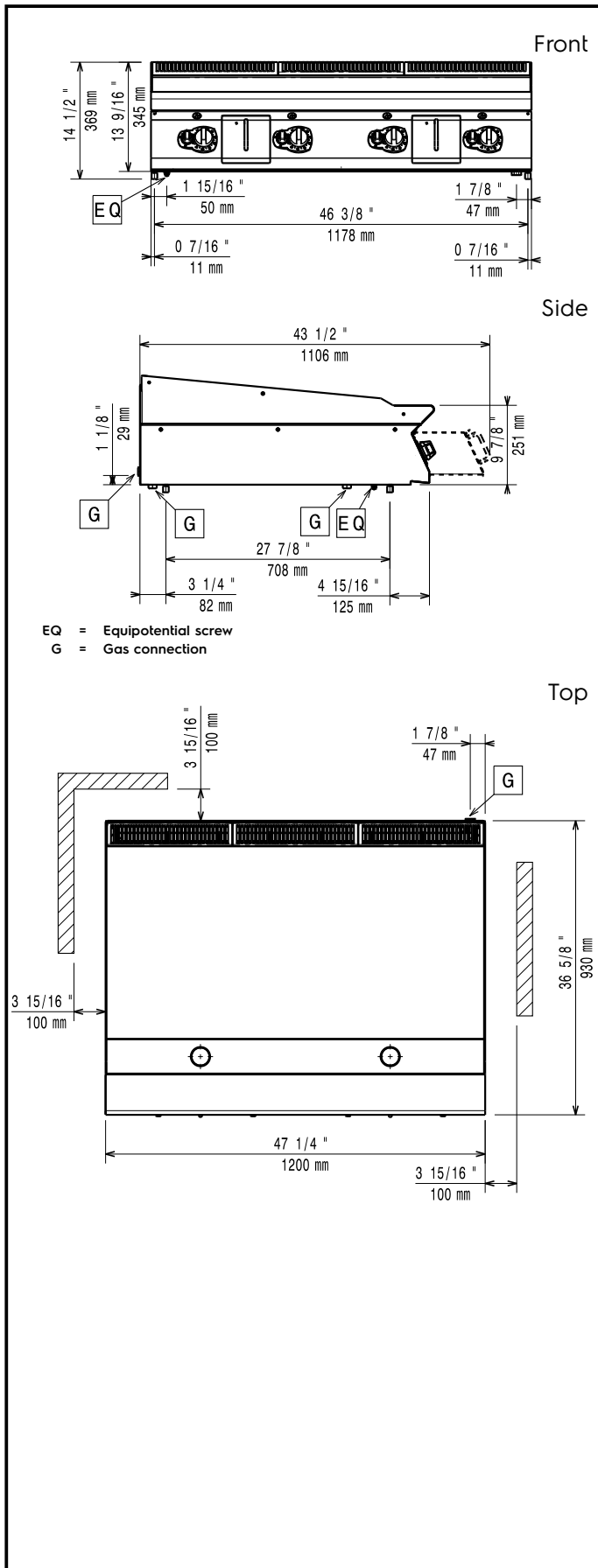




- Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface PNC 206420
- Cloche for fry tops PNC 206455
- Kit G.25.3 (NI) gas nozzles for 900 fry tops HP PNC 206468
- Chimney upstand for NitroChrome3 scratch resistant chromium Fry Top HP 1200mm PNC 206509
- Frontal handrail, 1200mm PNC 216049
- Frontal handrail, 1600mm PNC 216050
- 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



### Gas

Gas Power:	33 kW
Standard gas delivery:	G30 - 50 mbar
Gas Type Option:	G31 37 mbar
Gas Inlet:	1/2"

### Key Information:

External dimensions, Width:	1200 mm
External dimensions, Depth:	930 mm
External dimensions, Height:	250 mm
Net weight:	150 kg
Shipping weight:	199 kg
Shipping height:	540 mm
Shipping width:	1400 mm
Shipping depth:	900 mm
Shipping volume:	0.68 m <sup>3</sup>
Cooking surface width:	1194 mm
Cooking surface depth:	610 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.