



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

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



391404 (E9IHKDAOMIA)

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

Short Form Specification

Item No. _____

Smooth scratch resistant chromium cooking surface. Heating elements positioned beneath the cooking plate to ensure very fast heat-up time to maximum temperature and quick temperature recovery. High precision thermostatic control. 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.
- Infrared heating elements mounted below the cooking surface.
- Safety thermostat and thermostatic control.
- 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.
- 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 120° up to 280°C.
- Suitable for countertop installation.

Construction

- Cooking surface completely smooth.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Unit is 930 mm deep to give a larger working surface area.
- AISI 304 stainless steel worktop, 2mm thick.
- Non-scratch cooking surface 20mm thick for optimum grilling results and ease of use.

Included Accessories

- 1 of Scraper for smooth plate fry PNC 164255 tops

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 ☐
- Cloche for fry tops PNC 206455 ☐

APPROVAL: _____

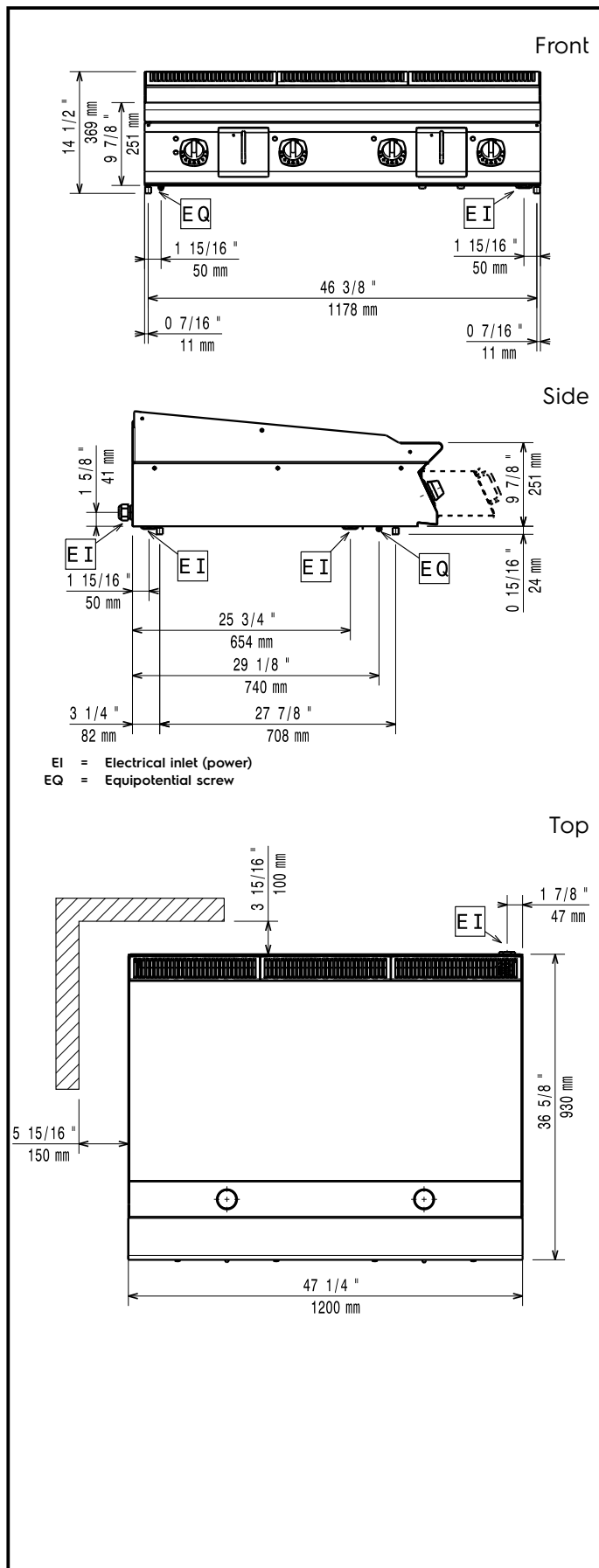


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- Chimney upstand for NitroChrome3 scratch resistant chromium Fry Top HP 1200mm PNC 206509 ☐
- Frontal handrail, 1200mm PNC 216049 ☐
- Frontal handrail, 1600mm PNC 216050 ☐

Recommended Detergents

- C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) PNC 0S2292 ☐



Electric

| | |
|------------------|-------------------------|
| Supply voltage: | 380-400 V/3 ph/50-60 Hz |
| Predisposed for: | |
| Total Watts: | 20 kW |

Key Information:

| | |
|------------------------------|---------------------|
| External dimensions, Width: | 1200 mm |
| External dimensions, Depth: | 930 mm |
| External dimensions, Height: | 250 mm |
| Net weight: | 150 kg |
| Shipping weight: | 191 kg |
| Shipping height: | 580 mm |
| Shipping width: | 1010 mm |
| Shipping depth: | 1260 mm |
| Shipping volume: | 0.74 m ³ |
| Configuration: | Top |
| 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.