

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

ITEM #	<u>IT</u>
MODEL #	М
NAME #	N
SIS #	SI
AIA #	A



391407 (E9IIMAAOMIA)

Large gas fry top with 2/3 smooth and 1/3 ribbed Scratch Resistant NitroChrome3 cooking plate, horizontal, thermostatic control, scraper included - HP

Short Form Specification

Item No.

2/3 smooth and 1/3 ribbed scratch resistant chromium cooking 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. Rightangled 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.
- Easy to clean and corrosion resistant chromium surface.
- Scratch resistant cooking surface thanks to a special treatment of the chromium plate.
- 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 2/3 smooth and 1/3 ribbed.

Included Accessories

 1 of Scraper for smooth plate fry tops
 1 of Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface
 PNC 206420

Optional Accessories

Scraper for smooth plate fry tops
 Support for bridge type installation, 1200mm
 Support for bridge type installation, 1400mm
 Support for bridge type installation, 1600mm

APPROVAL:





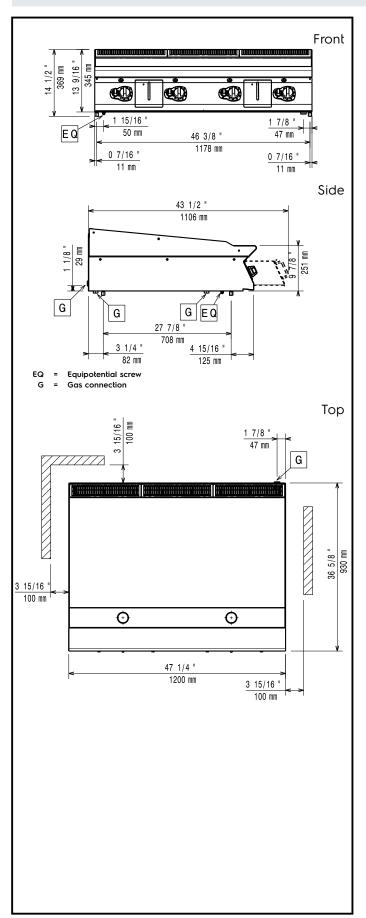
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 Back handrail 1200 mm Water drain for fry tops HP Rear paneling - 1200mm (700/900) Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface 	PNC 206309 PNC 206345 PNC 206376 PNC 206420	
 Cloche for fry tops Kit G.25.3 (NI) gas nozzles for 900 fry tops HP Chimney upstand for NitroChrome3 scratch resistant chromium Fry Top 	PNC 206455 PNC 206468 PNC 206509	
 HP 1200mm Frontal handrail, 1200mm Frontal handrail, 1600mm Pressure regulator for gas units 	PNC 216049 PNC 216050 PNC 927225	
Recommended Detergents • C41 HI-TEMP RAPID DEGREASER, 1 PNC 0S2292 pack of six 1 lt. bottles (trigger incl.)		





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Gas

Gas Power: 33 kW

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG; Natural Gas

Gas Inlet: 1/2"

Key Information:

90 °C **Working Temperature MIN:** 270 °C **Working Temperature MAX:** 1200 mm External dimensions, Width: External dimensions, Depth: 930 mm External dimensions, Height: 250 mm Net weight: 150 kg Shipping weight: 201 kg Shipping height: 600 mm Shipping width: 1040 mm Shipping depth: 1300 mm Shipping volume: 0.81 m³ 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.

