

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



391266 (E9GRGDGCFU)

Half module gas Grill free standing

# **Short Form Specification**

#### Item No.

To be used with natural or LPG gas. High efficiency 11 kW stainless steel burners with self stabilizing flame. Cooking surface grids in enameled cast iron, easily removable for cleaning. Includes drip tray for the collection of grease and fat. Exterior panels of unit in stainless steel with Scotch Brite finish. Extra strength work top in heavy duty 2 mm stainless steel. Rght-angled side edges to allow flush-fitting junction between units.

## Main Features

- Stainless steel AISI441 burners with self stabilizing flame.
- Burners are protected by deflection trays to prevent fat dripping on them.
- Drip tray to collect residual cooking juices and fat
- Stainless steel high splash guards on the rear and sides of cooking surface. Splash guards can be easily removed for cleaning and are dishwasher-safe.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Energy regulation through a control knob.
- Monoblock structure gives better stability and easier installation.
- The cooking surface is double-sided: one for meat and the other for fish and vegetables.
- The drawer can be filled with water to obtain vapor to cook softener food and to facilitate the cleaning of the drawer.
- The low temperature of the external panels allow to work in safety.
- Removable 2mm thick steel U-shaped grids in AISI 441 stainless steel for fast heating of cooking surface.
- Cooking grids made in highly resistant enameled cast iron for easy cleaning.

## 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.

## **Included Accessories**

<ul> <li>1 of Scraper</li> </ul>	for free standing	PNC 206422
grills		

## **Optional Accessories**

Optional Accessories	
<ul> <li>Junction sealing kit</li> </ul>	PNC 206086 🗅
<ul> <li>Draught diverter, 120 mm diameter</li> </ul>	PNC 206126 🚨
<ul> <li>Matching ring for flue condenser, 120 mm diameter</li> </ul>	PNC 206127 🚨
Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels	PNC 206135 🚨
<ul> <li>Flanged feet kit</li> </ul>	PNC 206136 📮

#### APPROVAL:





Frontal kicking strip for concrete installation, 400mm	PNC 206147	
Frontal kicking strip for concrete	PNC 206148	
<ul><li>installation, 800mm</li><li>Frontal kicking strip for concrete</li></ul>	PNC 206150	
<ul><li>installation, 1000mm</li><li>Frontal kicking strip for concrete</li></ul>	PNC 206151	
<ul><li>installation, 1200mm</li><li>Frontal kicking strip for concrete</li></ul>	PNC 206152	П
installation, 1600mm		_
<ul> <li>Pair of side kicking strips for concrete installation</li> </ul>	PNC 206157	
<ul> <li>Frontal kicking strip, 400mm (not for refr-freezer base)</li> </ul>	PNC 206175	
<ul> <li>Frontal kicking strip, 800mm (not for refr-freezer base)</li> </ul>	PNC 206176	
Frontal kicking strip, 1000mm (not for refr-freezer base)	PNC 206177	
• Frontal kicking strip, 1200mm (not for	PNC 206178	
refr-freezer base) • Frontal kicking strip, 1600mm (not for	PNC 206179	
refr-freezer base)  • Pair of side kicking strips (not for	PNC 206180	
refr-freezer base)  • 2 panels for service duct for single	PNC 206181	П
installation		
• 2 panels for service duct for back to back installation	PNC 206202	
<ul> <li>Kit 4 feet for concrete installation (not for 900 line free standing grill)</li> </ul>	PNC 206210	
Flue condenser for 1 module, 150 mm diameter	PNC 206246	
Water filling tap for free standing grills (1 per each drawer)	PNC 206280	
• Chimney upstand, 400mm	PNC 206303	
Back handrail 800 mm	PNC 206308	
Back handrail 1200 mm	PNC 206309	
• Flue condenser for 1/2 module, 120	PNC 206310	
mm diameter  Base support for feet or wheels -	PNC 206366	
400mm (700/900)		_
<ul> <li>Base support for feet or wheels - 800mm (700/900)</li> </ul>	PNC 206367	
<ul> <li>Base support for feet or wheels - 1200mm (700/900)</li> </ul>	PNC 206368	
<ul> <li>Base support for feet or wheels - 1600mm (700/900)</li> </ul>	PNC 206369	
Base support for feet or wheels - 2000mm (700/900)	PNC 206370	
<ul> <li>Rear paneling - 600mm (700/900XP)</li> </ul>	PNC 206373	
• Rear paneling - 800mm (700/900)	PNC 206374	
<ul> <li>Rear paneling - 1000mm (700/900)</li> </ul>	PNC 206375	
<ul> <li>Rear paneling - 1200mm (700/900)</li> </ul>	PNC 206376	
<ul> <li>Stainless steel grid for free standing grills (900XP)</li> </ul>	PNC 206408	_
<ul> <li>Stainless steel grid with drainage channels for free standing V-shaped grills (900XP)</li> </ul>	PNC 206409	
<ul> <li>Scraper for grids with drainage channels - top grills</li> </ul>	PNC 206421	
<ul> <li>Scraper for free standing grills</li> </ul>	PNC 206422 PNC 206431	
<ul> <li>Base support for feet or wheels -</li> </ul>		1 1

Modular Cooking Range Line 900XP Half Module Gas Grill

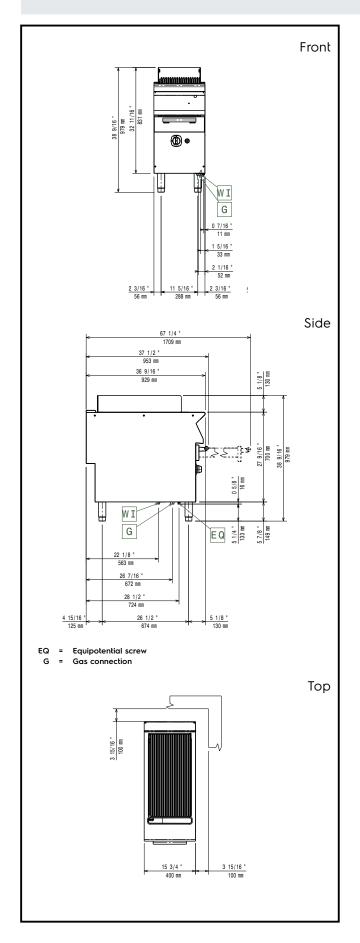


•	Kit G.25.3 (NI) gas nozzles for 700 and 900 gas grills (standard and HP)	PNC 206462	
•	Side handrail-right/left hand (900XP)	PNC 216044	
•	Frontal handrail, 400mm	PNC 216046	
•	Frontal handrail, 800mm	PNC 216047	
•	Frontal handrail, 1200mm	PNC 216049	
•	Frontal handrail, 1600mm	PNC 216050	
•	2 side covering panels for free standing appliances	PNC 216134	
•	Large handrail - portioning shelf, 400mm	PNC 216185	
•	Large handrail - portioning shelf, 800mm	PNC 216186	
•	Pressure regulator for gas units	PNC 927225	











Gas

Gas Power: 10 kW

Natural Gas G20 (20mbar)

Standard gas delivery: (20mbar)

Gas Type Option: LPG; Natural Gas

Gas Inlet: 3/4"

**Key Information:** 

External dimensions,

Width: 400 mm

External dimensions,

**Depth:** 930 mm

External dimensions,

Height: 850 mm Net weight: 60 kg Shipping weight: 72 kg Shipping height: 1180 mm Shipping width: 480 mm Shipping depth: 1020 mm Shipping volume: 0.58 m<sup>3</sup> Certification group: N9GG Cooking surface width: 316 mm Cooking surface depth: 640 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.

