

| ITEM # | | |
|---------|--|--|
| MODEL # | | |
| NAME # | | |
| SIS # | | |
| AIA# | | |



391268 (E9GRTDGCFU)

Half module gas Grill free standing - town gas

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.

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

| • 1 of Scraper for free standing | PNC 206422 |
|----------------------------------|------------|
| grills | |

Optional Accessories

| • | Junction sealing kit | PNC 206086 | |
|---|---|--------------|--|
| • | Draught diverter, 120 mm diameter | PNC 206126 | |
| • | Matching ring for flue condenser, 120 mm diameter | PNC 206127 | |
| | Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels | PNC 206135 | |
| • | Flanged feet kit | PNC 206136 | |
| • | Frontal kicking strip for concrete installation, 400mm | PNC 206147 | |
| _ | Eroptal kicking strip for concrete | DNIC 2041/.0 | |

Frontal kicking strip for concrete PNC 206148 ☐ installation, 800mm

APPROVAL:





| Frontal kicking strip for concrete installation, 1000mm | PNC 206150 | |
|---|-------------|---|
| Frontal kicking strip for concrete | PNC 206151 | |
| installation, 1200mmFrontal kicking strip for concrete | PNC 206152 | |
| installation, 1600mmPair of side kicking strips for | PNC 206157 | |
| concrete installationFrontal kicking strip, 400mm (not for | PNC 206175 | |
| refr-freezer base) • Frontal kicking strip, 800mm (not for | PNC 206176 | |
| refr-freezer base) • Frontal kicking strip, 1000mm (not for | | |
| refr-freezer base) | | |
| Frontal kicking strip, 1200mm (not for refr-freezer base) | | |
| Frontal kicking strip, 1600mm (not for refr-freezer base) | | |
| Pair of side kicking strips (not for refr-freezer base) | PNC 206180 | |
| • 2 panels for service duct for single installation | PNC 206181 | |
| 2 panels for service duct for back to back installation | PNC 206202 | |
| Kit 4 feet for concrete installation (not for 900 line free standing grill) | PNC 206210 | |
| 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 mm diameter | PNC 206310 | |
| Base support for feet or wheels - 400mm (700/900) | PNC 206366 | |
| Base support for feet or wheels - 800mm (700/900) | PNC 206367 | |
| Base support for feet or wheels - 1200mm (700/900) | PNC 206368 | |
| Base support for feet or wheels - 1600mm (700/900) | PNC 206369 | |
| Base support for feet or wheels - 2000mm (700/900) | PNC 206370 | |
| | DNIC 204777 | |
| • Rear paneling - 600mm (700/900XP) | PNC 206373 | |
| • Rear paneling - 800mm (700/900) | PNC 206374 | |
| Rear paneling - 1000mm (700/900) | PNC 206375 | |
| Rear paneling - 1200mm (700/900) | PNC 206376 | |
| Stainless steel grid for free standing grills (900XP) | PNC 206408 | |
| Stainless steel grid with drainage channels for free standing V-shaped grills (900XP) | PNC 206409 | |
| Scraper for grids with drainage channels - top grills | PNC 206421 | |
| Scraper for free standing grills | PNC 206422 | |
| Base support for feet or wheels - 600mm (700/900) | PNC 206431 | |
| 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 | |
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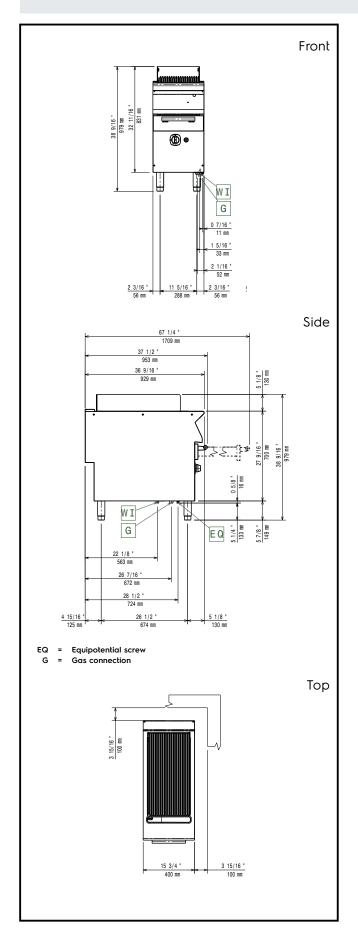
Modular Cooking Range Line 900XP Half Module Town Gas Grill



| • | 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 | |







Modular Cooking Range Line 900XP Half Module Town Gas Grill



Gas

Gas Power: 10 kW

Natural Gas G20 (20mbar) Standard gas delivery: Gas Type Option: LPG;Town Gas

Gas Inlet: 3/4"

Key Information:

External dimensions,

400 mm Width:

External dimensions,

930 mm Depth:

External dimensions,

Height: 850 mm Net weight: 60 kg Shipping weight: 72 kg Shipping height: 1190 mm Shipping width: 480 mm Shipping depth: 1010 mm Shipping volume: 0.58 m³ Certification group: N9GT Cooking surface width: 315.5 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.

