

# Modular Cooking Range Line 900XP 400mm Electric Fry Top, Ribbed Brushed Chrome Plate

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



391356 (E9IILDAOMCA)

Half module electric Fry Top with ribbed brushed chrome cooking Plate, sloped, thermostatic control, scraper included

# **Short Form Specification**

#### Item No.

Ribbed cooking surface in brushed chrome. Temperature range from 120°C to 280°C. To be installed on open base installations, bridging supports or cantilever systems. Removable drawer 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**

- Unit to be mounted on stainless steel feet with height adjustment up to 50 mm. Unit can be easily mounted on cantilever systems.
- Large drain hole on cooking surface permits the draining of fat into large 1,5 liter collector placed under the cooking surface.
- Stainless steel high splash guards on the rear and sides of cooking surface. Splash guards can be easily removed for cleaning and are dishwashersafe.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Temperature range from 120° up to 280°C.
- Rough brushed chrome surface is highly resistant to scratches and facilitates cleaning operations at the end of the day.
- Scraper for ribbed plate included as standard.
- Suitable for countertop installation.

#### Construction

- Cooking surface completely ribbed.
- 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.
- Cooking surface 15mm thick brushed chrome for optimum grilling results and ease of use.

## **Included Accessories**

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

DNC 204084 D

#### **Optional Accessories**

lunction sealing kit

•	Junction sealing kit	PNC 200086	Ш
•	Draught diverter, 120 mm diameter	PNC 206126	
•	Matching ring for flue condenser, 120 mm diameter	PNC 206127	
•	Draught diverter, 150 mm diameter	PNC 206132	
•	Matching ring for flue condenser, 150 mm diameter	PNC 206133	
•	Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels	PNC 206135	
•	Flanged feet kit	PNC 206136	
•	Support for bridge type installation, 800mm	PNC 206137	
•	Support for bridge type installation, 1000mm	PNC 206138	
•	Support for bridge type installation, 1200mm	PNC 206139	

#### APPROVAL:





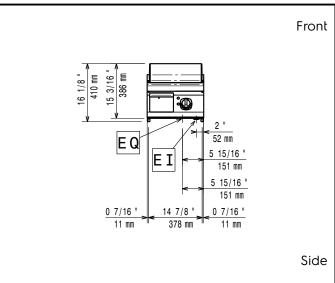
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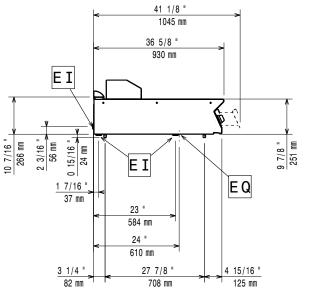
•	Support for bridge type installation, 1400mm	PNC 206140	<ul> <li>Water drain for full module fry tops</li> <li>Large handrail - portioning shelf,</li> </ul>	PNC 216153 PNC 216185
•	Support for bridge type installation, 1600mm	PNC 206141	400mm • Large handrail - portioning shelf,	PNC 216186
•	Frontal kicking strip for concrete installation, 800mm	PNC 206148	<ul><li>800mm</li><li>2 side covering panels for top</li></ul>	PNC 216278
•	Frontal kicking strip for concrete installation, 1000mm	PNC 206150	<ul><li>appliances</li><li>Pressure regulator for gas units</li></ul>	PNC 927225
•	Frontal kicking strip for concrete installation, 1200mm	PNC 206151	Recommended Detergents	
•	Frontal kicking strip for concrete installation, 1600mm	PNC 206152	C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)	PNC 0S2292
	Water drain for half module fry tops	PNC 206153		
	Support for bridge type installation, 400mm	PNC 206154		
•	Pair of side kicking strips for concrete installation	PNC 206157		
•	Frontal kicking strip, 800mm (not for refr-freezer base)	PNC 206176		
•	Frontal kicking strip, 1000mm (not for refr-freezer base)	PNC 206177		
•	Frontal kicking strip, 1200mm (not for refr-freezer base)	PNC 206178		
•	Frontal kicking strip, 1600mm (not for refr-freezer base)	PNC 206179		
•	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		
•	Flue condenser for 1 module, 150 mm diameter	PNC 206246		
	Chimney upstand, 800mm	PNC 206304		
•	Back handrail 800 mm	PNC 206308		
•	Back handrail 1200 mm	PNC 206309		
•	Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module)	PNC 206346		
•	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		
	Rear paneling - 800mm (700/900)	PNC 206374		
	Rear paneling - 1000mm (700/900)	PNC 206375		
	Rear paneling - 1200mm (700/900)	PNC 206376		
	Chimney grid net, 400mm (700XP/900)	PNC 206400		
•	Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface	PNC 206420		
•	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			





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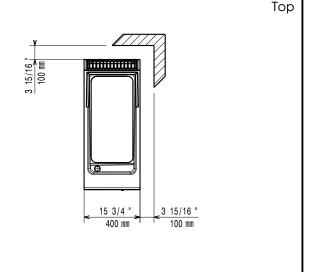




Electrical inlet (power)

Equipotential screw

FΩ



## **Electric**

**Supply voltage:** 380-400 V/3 ph/50-60 Hz

Total Watts: 7.5 kW

## **Key Information:**

External dimensions, Width: 400 mm External dimensions, Depth: 930 mm External dimensions, Height: 250 mm Net weight: 55 kg 53 kg Shipping weight: Shipping height: 580 mm Shipping width: 470 mm Shipping depth: 1020 mm 0.28 m<sup>3</sup> Shipping volume:

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.

