

Modular Cooking Range Line 900XP 400mm Gas Fry Top, Smooth Brushed Chrome Plate

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



391402 (E9IINAAOMCA)

Half module gas Fry Top with smooth brushed chrome cooking Plate, horizontal, thermostatic control, scraper and sTopper included

Short Form Specification

Item No.

Smooth cooking surface in brushed chrome. 10 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 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. Rright-angled side edges to allow flush-fitting junction between units.

Main Features

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Large drain hole on cooking surface permits the draining of fat into large 1 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.
- Piezo spark ignition with thermostatic valve for added safety.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Temperature range from 90° up to 270°C.
- Rough brushed chrome surface is highly resistant to scratches and facilitates cleaning operations at the end of the day.
- Scraper for smooth plate included as standard.
- Suitable for countertop installation.

Construction

- Unit is 930 mm deep to give a larger working surface
- 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.
- Cooking surface completely smooth.

Included Accessories

• 1 of Scraper for smooth plate fry tops	PNC 164255
1 of Stopper for 900 fry top with horizontal plate	PNC 206296

Optional Accessories	
 Scraper for smooth plate fry tops 	PNC 164255 □
 Junction sealing kit 	PNC 206086 🖵
 Draught diverter, 120 mm diameter 	PNC 206126 □
 Matching ring for flue condenser, 120 mm diameter 	PNC 206127 🗖
 Support for bridge type installation, 800mm 	PNC 206137 □
 Support for bridge type installation, 1000mm 	PNC 206138 □
 Support for bridge type installation, 1200mm 	PNC 206139 🗖
 Support for bridge type installation, 1400mm 	PNC 206140 🗖

APPROVAL:





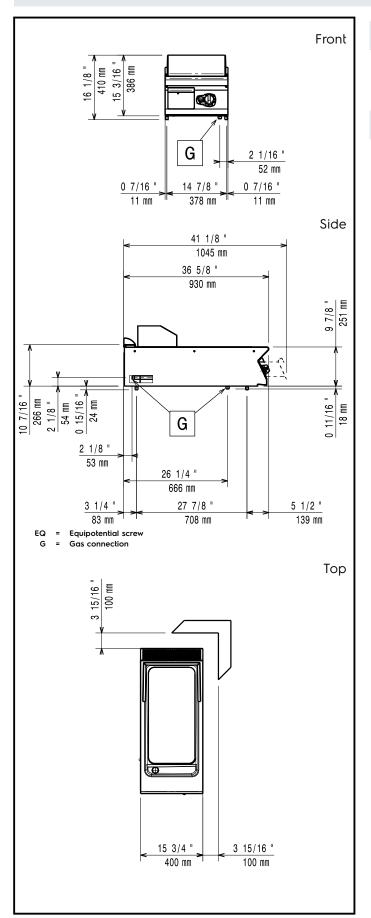
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• Support for bridge type installation, 1600mm	PNC 206141	
 Water drain for half module fry tops 	PNC 206153	
 Support for bridge type installation, 	PNC 206154	
400mm	1110 200104	_
 Stopper for 900 fry top with 	PNC 206296	
horizontal plate		
 Back handrail 800 mm 	PNC 206308	
Back handrail 1200 mm	PNC 206309	
 Flue condenser for 1/2 module, 120 mm diameter 	PNC 206310	
• Grease/oil kit container for 700 line	PNC 206346	
frytops (half and module) and 900		
line frytops (module)	D110 00 / / 00	
 Chimney grid net, 400mm (700XP/900) 	PNC 206400	
• Kit 3 base support for wheels	PNC 206430	
Cloche for fry tops	PNC 206455	
• Kit G.25.3 (NI) gas nozzles for 900	PNC 206467	
fryers	FINC 200407	_
• 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	
• Large handrail - portioning shelf,	PNC 216185	
400mm		
 Large handrail - portioning shelf, 800mm 	PNC 216186	
 2 side covering panels for top appliances 	PNC 216278	
Pressure regulator for gas units	PNC 927225	
Recommended Detergents		
• C41 HI-TEMP RAPID DEGREASER, 1	PNC 0S2292	П
pack of six 1 lt. bottles (trigger incl.)	I INC USZZĄZ	_





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CE

Gas

Gas Power: 10 kW

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG; Natural Gas

Gas Inlet: 1/2"

Key Information:

Working Temperature MIN: 90 °C 270 °C **Working Temperature MAX:** 400 mm External dimensions, Width: External dimensions, Depth: 930 mm External dimensions, Height: 250 mm Net weight: 55 kg Shipping weight: 59 kg Shipping height: 580 mm Shipping width: 460 mm Shipping depth: 1020 mm Shipping volume: 0.27 m³ Cooking surface width: 330 mm Cooking surface depth: 700 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.

