

Modular Cooking Range Line 900XP 6-Burner Gas Range 10 kW on Large Gas Oven with 3mm worktop and electric ignition

ITEM #
MODEL #
NAME #
SIS #
AIA #



391256 (E9GCGLTCLM)

6-Burner (10 kW each) gas Range on large gas Oven (12 kW) with 3mm WorkTop and electronic ignition

Short Form Specification

Item No.

To be installed on stainless steel feet with height adjustment up to 50 mm. 3mm worktop. High efficiency flower flame burners with continuous power regulation and optimized combustion. Flame failure device as standard on burners to protect against accidental extinguishing. Oven chamber with 3 levels of runners to accomodate shelves (wxd 972x687mm). Ribbed, cast-iron oven base plate. Electronic ignition for burners. Exterior panels of unit in stainless steel with Scotch Brite finish. Pan supports in heavy duty cast iron. Extra strength work top in heavy duty 3 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.
- The six 10 kW high efficiency burners are available in 100 mm diameter with continuous power regulation from 2.2 kW to 10 kW.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- Large sized pan support in cast iron (stainless steel as option) with long center fins to allow the use of the largest down to the smallest pans.
- Burners with optimized combustion.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Protected pilot light.
- Base compartment consists of a large gas heated standard oven with stainless steel burners and self stabilizing flame positioned beneath the base plate. Oven chamber to have 3 levels of runners to accomodate 2/1 GN shelves (2 steam pans) and ribbed cast iron base plate.
- Oven thermostat adjustable from 120 °C to 280 °C.
- 40 mm thick oven door for heat insulation.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.

Construction

- Unit is 930 mm deep to give a larger working surface area.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Electric ignition.
- AISI 304 stainless steel worktop, 3mm thick.

Included Accessories

• 1 of Chrome grid for large oven PNC 206204

Optional Accessories

 Junction sealing kit 	PNC 206086 🗆
 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 📮

APPROVAL:



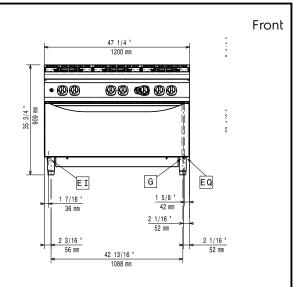


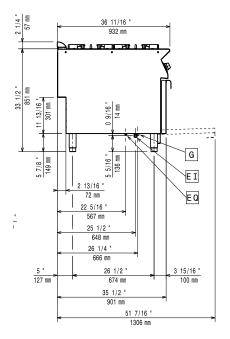


Frontal kicking strip for concrete installation, 1200mm	PNC 206151	
Frontal kicking strip for concrete installation, 1600mm	PNC 206152	
Single burner smooth plate for direct cooking - fits frontal burners only	PNC 206171	
Single burner ribbed plate for direct cooking - fits frontal burners only	PNC 206172	
 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	
 Chrome grid for large oven 	PNC 206204	
 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	
 Water column with swivel arm (water column extension not included) 	PNC 206289	
 Water column extension for 900 line 	PNC 206290	
• Stainless steel double grid for 2 burners	PNC 206298	
Chimney upstand, 1200mm	PNC 206306	
Back handrail 1200 mm	PNC 206309	$\overline{\Box}$
Wok pan support for open burners (700/900)	PNC 206363	
Base support for feet or wheels - 1600mm (700/900)	PNC 206369	
Base support for feet or wheels - 2000mm (700/900)	PNC 206370	
• Rear paneling - 1200mm (700/900)	PNC 206376	
• Chimney grid net, 400mm (700XP/900)	PNC 206400	
Side handrail-right/left hand (900XP)	PNC 216044	\Box
Frontal handrail, 1200mm	PNC 216049	$\overline{\Box}$
	PNC 216050	
• Frontal handrail, 1600mm		
 2 side covering panels for free standing appliances 	PNC 216134	_
 Large handrail - portioning shelf, 800mm 	PNC 216186	_
• 3x1/3GN baskets for 40lt pasta cookers	PNC 927210	
Pressure regulator for gas units	PNC 927225	

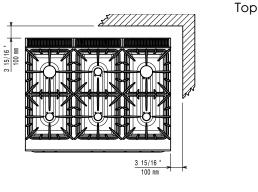








EI = Electrical inlet (power)
G = Gas connection



Gas

Gas Power: 72 kW

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG; Natural Gas

Gas Inlet: 1/2"

Key Information:

Oven working Temperature: 120 °C MIN; 280 °C MAX

Oven Cavity Dimensions (width):

1000 mm

Oven Cavity Dimensions

700

(height):
Oven Cavity Dimensions

380 mm

(depth):

Side

700 mm

External dimensions, Width: External dimensions, Depth:

1200 mm 930 mm 850 mm

External dimensions, Height: Net weight: Shipping weight: Shipping height:

200 kg 235 kg 1030 mm 1300 mm

Shipping width: Shipping depth: Shipping volume:

mm

1020 mm 1.37 m³

ISO 9001; ISO 14001 - ISO 9001; ISO 14001 kW

 Front Burners Power:
 9001; ISÓ 14001

 Back Burners Power:
 10 - 10 kW

 Middle Burners Power:
 10 - 0/10 - 0 kW

Certification group: N9CG

Back Burners Dimension -

Ø 100 Ø 100

Front Burners Dimension -

Ø 100 Ø 100

Middle Burners Dimension -

Ø 100 Ø 100

mm Ø

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.

