

**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 optimized combustion. Flame failure device as standard on burners to protect against accidental extinguishing. Oven chamber with 3 levels of runners to accommodate 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 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 accommodate 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

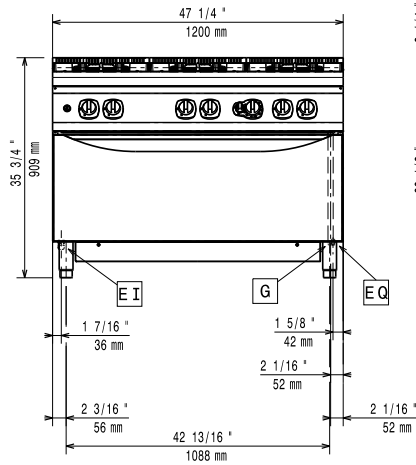
- Junction sealing kit PNC 206086 ☐
- Draught diverter, 150 mm diameter PNC 206132 ☐
- Matching ring for flue condenser, 150 mm diameter PNC 206133 ☐
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels PNC 206135 ☐
- Flanged feet kit PNC 206136 ☐

APPROVAL: _____

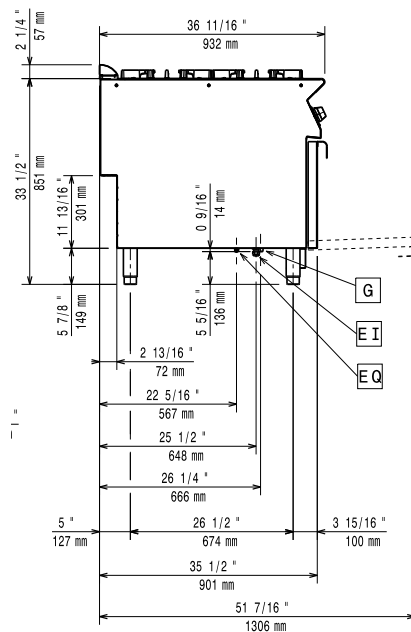
• Frontal kicking strip for concrete installation, 1200mm	PNC 206151	☐
• Frontal kicking strip for concrete installation, 1600mm	PNC 206152	☐
• Single burner smooth plate for direct cooking - fits frontal burners only	PNC 206171	☐
• Single burner ribbed plate for direct cooking - fits frontal burners 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	☐
• 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	☐
• Frontal handrail, 1200mm	PNC 216049	☐
• Frontal handrail, 1600mm	PNC 216050	☐
• 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	☐



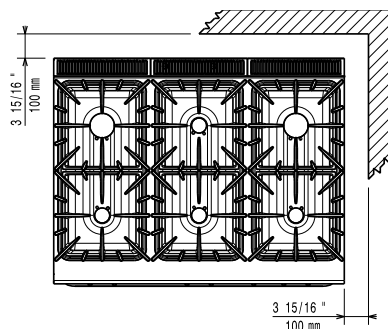
Front



Side



Top



Gas Power:	72 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG; Natural Gas
Gas Inlet:	1/2"

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

Front Burners Power: ISO 9001; ISO 14001 - ISO 9001; ISO 14001 kW

Middle Burners Dimension - mm Ø 100 Ø 100

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.



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 The company reserves the right to make modifications to the products
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