

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



## **Short Form Specification**

#### Item No.

To be installed on stainless steel feet with height adjustment up to 50 mm. 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 2/1 GN shelves (2 steam pans). 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.

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	

## 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.
- Cupboard compartment for storage of pots, pans, sheet pans etc.
- 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 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 GN2/1 chrome grid for static PNC 164250 oven
- 1 of Door for open base PNC 206350 cupboard

### **Optional Accessories**

- GN2/1 chrome grid for static oven PNC 164250
- Junction sealing kit PNC 206086 🛛
- Draught diverter, 150 mm PNC 206132 🛛 diameter

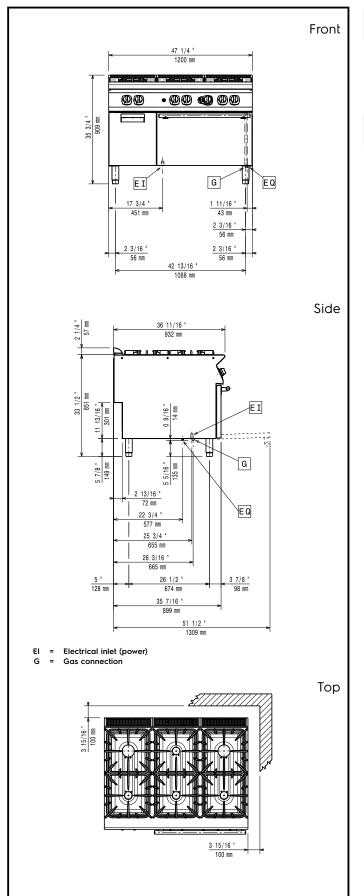
#### APPROVAL:



<ul> <li>Matching ring for flue condenser, 150 mm diameter</li> </ul>	PNC 206133	
<ul> <li>Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels</li> </ul>	PNC 206135	
	DNIC 20/17/	
Flanged feet kit	PNC 206136	
• 2 supports runners for open base	PNC 206145	
<ul> <li>cupboard 400mm for GN1/1</li> <li>Frontal kicking strip for concrete installation, 1200mm</li> </ul>	PNC 206151	
<ul> <li>Frontal kicking strip for concrete installation, 1600mm</li> </ul>	PNC 206152	
<ul> <li>Pair of side kicking strips for concrete installation</li> </ul>	PNC 206157	
<ul> <li>Single burner smooth plate for direct cooking - fits frontal burners only</li> </ul>	PNC 206171	
<ul> <li>Single burner ribbed plate for direct cooking - fits frontal burners only</li> </ul>	PNC 206172	
<ul> <li>Frontal kicking strip, 1200mm (not for refr-freezer base)</li> </ul>	PNC 206178	
<ul> <li>Frontal kicking strip, 1600mm (not for refr-freezer base)</li> </ul>	PNC 206179	
<ul> <li>Pair of side kicking strips (not for refr- freezer base)</li> </ul>	PNC 206180	
<ul> <li>2 panels for service duct for single installation</li> </ul>	PNC 206181	
<ul> <li>2 panels for service duct for back to back installation</li> </ul>	PNC 206202	
<ul> <li>Kit 4 feet for concrete installation (not for 900 line free standing grill)</li> </ul>	PNC 206210	
<ul> <li>Set of ergonomic baskets for 40lt pasta cookers</li> </ul>	PNC 206233	
<ul> <li>Flue condenser for 1 module, 150 mm diameter</li> </ul>	PNC 206246	
Electric heating kit for cupboards	PNC 206259	
<ul> <li>Water column with swivel arm (water</li> </ul>	PNC 206289	
column extension not included)	PINC 200209	
Water column extension for 900 line	PNC 206290	
		—
Stainless steel double grid for 2 burners	PNC 206298	
<ul> <li>Chimney upstand, 1200mm</li> </ul>	PNC 206306	
<ul> <li>Back handrail 1200 mm</li> </ul>	PNC 206309	
<ul> <li>Door for open base cupboard</li> </ul>	PNC 206350	
<ul> <li>Wok pan support for open burners (700/900)</li> </ul>	PNC 206363	
<ul> <li>Base support for feet or wheels - 1200mm (700/900)</li> </ul>	PNC 206368	
<ul> <li>Base support for feet or wheels - 1600mm (700/900)</li> </ul>	PNC 206369	
<ul> <li>Base support for feet or wheels - 2000mm (700/900)</li> </ul>	PNC 206370	
<ul> <li>Rear paneling - 1200mm (700/900)</li> </ul>	PNC 206376	
• Chimney grid net, 400mm (700XP/900)	PNC 206400	
• Side handrail-right/left hand (900XP)	PNC 216044	
Frontal handrail, 1200mm	PNC 216049	
<ul> <li>Frontal handrail, 1200mm</li> </ul>	PNC 216050	
		_
<ul> <li>2 side covering panels for free standing appliances</li> </ul>	PNC 216134	
<ul> <li>Large handrail - portioning shelf, 800mm</li> </ul>	PNC 216186	
<ul> <li>Pressure regulator for gas units</li> </ul>	PNC 927225	

# FROFESSIONAL

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



CE

Gas	
Gas Power: 391254 (E9GCGLTC1M) Standard gas delivery: Gas Type Option: Gas Inlet:	68.5 kW Natural Gas G20 (20mbar) LPG;Natural Gas 1/2"
Key Information:	
Front Burners Power: Back Burners Power: Middle Burners Power:	ISO 9001; ISO 14001 - ISO 9001; ISO 14001 kW 10 - 10 kW 10 - 0/10 - 0 kW
Back Burners Dimension - mm	Ø 100 Ø 100
Front Burners Dimension - mm	Ø 100 Ø 100
Middle Burners Dimension - mm	Ø 100 Ø 100
Oven working Temperature: Oven Cavity Dimensions (width):	120 °C MIN; 280 °C MAX 575 mm
Oven Cavity Dimensions (height):	300 mm
Oven Cavity Dimensions (depth):	700 mm
External dimensions, Width:	1200 mm
External dimensions, Depth:	930 mm
External dimensions, Height:	850 mm
Net weight:	203 kg
Shipping weight:	190 kg
Shipping height:	1040 mm
Shipping width:	1020 mm
Shipping depth:	1300 mm
Shipping volume:	1.38 m³
Certification group:	N9CG

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.

