

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

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



391255 (E9GCGLTCL0)

6-Burner (2x10 kW, 4x6 kW) 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 four 6 kW and two 10 kW high efficiency burners are available in two different sizes to suit high performing cooking requirements of the most demanding customers:
 - -60 mm burners with continuous power regulation from 1,5 to 6 kW
 - -100 mm burners 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
 Draught diverter, 150 mm diameter
 PNC 206086 □
 PNC 206132 □

APPROVAL:





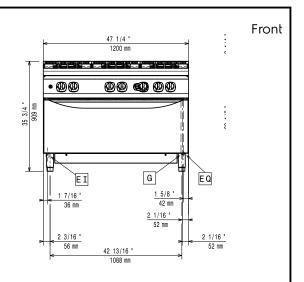
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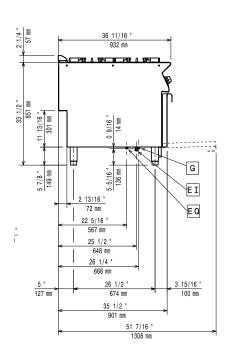
Matching ring for flue condenser, 150 mm diameter	PNC 206133	
Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels	PNC 206135	
Flanged feet kit	PNC 206136	
Frontal kicking strip for concrete	PNC 206151	
installation, 1200mm		_
 Frontal kicking strip for concrete installation, 1600mm 	PNC 206152	
 Single burner radiant plate for pan support 	PNC 206170	
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 - 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 - 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	
 3 round baskets diam. 181mm for 40lt pasta cookers (927219 must be ordered together) 	PNC 927212	
Pressure regulator for gas units	PNC 927225	



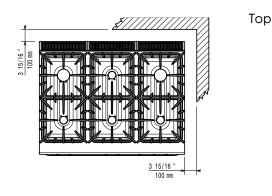


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EI = Electrical inlet (power)
G = Gas connection



Gas

Gas Power:

391255 (E9GCGLTCL0) 56 kW

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG; Natural Gas

Gas Inlet: 1/2"

Key Information:

Front Burners Power: 6 - 6 kW

Back Burners Power: 10 - 10 kW

Middle Burners Power: 6 - 0/6 - 0 kW

Back Burners Dimension - mm

Ø 100 Ø 100

Front Burners Dimension - mm

Ø 60 Ø 60

Middle Burners Dimension -

mm

Ø 60 Ø 60

Oven working Temperature:

120 °C MIN; 280 °C MAX

Oven Cavity Dimensions

(width):
Oven Cavity Dimensions

1000 mm

(height):

Side

Oven Cavity Dimensions

380 mm

(depth):

700 mm

External dimensions, Width: 1200 mm
External dimensions, Depth: 930 mm
External dimensions, Height: 850 mm
Net weight: 200 kg
Shipping weight: 235 kg
Shipping height: 1030 mm
Shipping width: 1300 mm

Shipping depth:1020 mmShipping volume:1.37 m³Certification 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.

CE