

Modular Cooking Range Line 900XP 800mm Gas Fry Top, Smooth Brushed Chrome Plate

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



391401 (E9IINAAOMEA)

Full 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. 20 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. Right-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 1,5 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.
- Units have separate controls for each half module of the cooking surface.
- 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 area.
- 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 PNC 164255 tops
- 1 of Stopper for 900 fry top with PNC 206296 horizontal plate

Optional Accessories

installation, 1200mm

Optional Accessories	
• Scraper for smooth plate fry tops	PNC 164255 🚨
 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 🚨
 Support for bridge type installation, 800mm 	PNC 206137 📮
 Support for bridge type installation, 1000mm 	PNC 206138 📮
Support for bridge type	PNC 206139 🚨

APPROVAL:





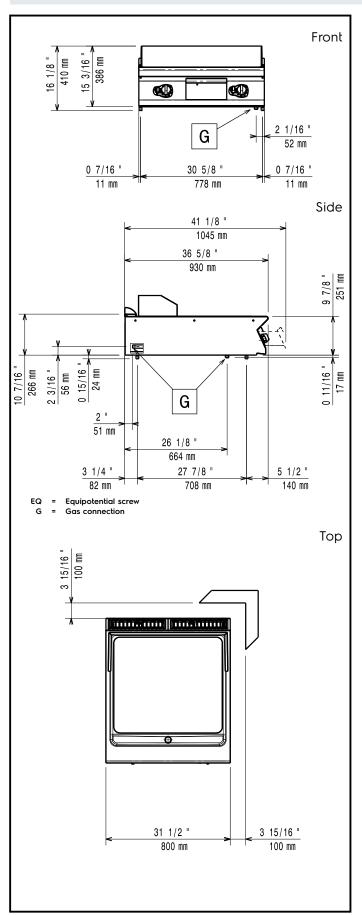
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Support for bridge type installation, 1400mm	PNC 206140	
Support for bridge type installation, 1600mm	PNC 206141	
Flue condenser for 1 module, 150 mm diameter	PNC 206246	
Stopper for 900 fry top with horizontal plate	PNC 206296	
Chimney upstand, 800mmBack handrail 800 mm	PNC 206304 PNC 206308	
 Back handrail 1200 mm Grease/oil kit container for 700 line frytops (half and module) and 900 line 	PNC 206309 PNC 206346	
frytops (module) Chimney grid net, 400mm (700XP/900) Cloche for fry tops Kit G.25.3 (NI) gas nozzles for 900	PNC 206400 PNC 206455 PNC 206467	
fryers Side handrail-right/left hand (900XP) Frontal handrail, 800mm Frontal handrail, 1200mm Frontal handrail, 1600mm Water drain for full module fry tops Large handrail - portioning shelf,	PNC 216044 PNC 216047 PNC 216049 PNC 216050 PNC 216153 PNC 216186	
800mm2 side covering panels for top appliances	PNC 216278	
Pressure regulator for gas units Pacampanded Detargants	PNC 927225	
 Recommended Detergents C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) 	PNC 0S2292	





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Gas

Gas Power: 20 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:** 800 mm External dimensions, Width: External dimensions, Depth: 930 mm External dimensions, Height: 250 mm Net weight: 105 kg Shipping weight: 102 kg Shipping height: 580 mm Shipping width: 1010 mm Shipping depth: 860 mm Shipping volume: 0.5 m³ Cooking surface width: 730 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.

