



Modular Cooking Range Line 900XP Electric Grill Top HP 400mm (Marine)

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



391365 (E9JJCHAOMCG)

Half module electric Grill Top HP (high performance). Heating via incoloy armoured heating elements positioned under removable cooking grid, integrated water tap, fixed well with drain, heat boost deflector, WRAS - marine

Short Form Specification

Item No. _____

Heating via incoloy armoured heating elements positioned under the cooking grid. Cooking surface grids are easily removable for cleaning. Heating elements can be tilted. Integrated water tap. Fixed well with drain. Extra strength work top in heavy duty 2 mm stainless steel. Right-angled side edges to allow flush-fitting junction between units. WRAS compliant. 400 V Version.

Main Features

- Removable 2mm thick steel U-shaped grids in AISI 441 stainless steel for fast heating of cooking surface.
- Led warning indicator to give an alarm when well is empty.
- Incoloy armoured heating elements positioned under the cooking grid.
- Each bank of elements has an independent power regulation through a control knob.
- Power indicator light.
- Heating elements tilt 90° for easy cleaning.
- Fixed well with drain to collect residual cooking juices and grease.
- Large drain protected by overflow and filter.
- Water must be added to well before operation.
- Water filling tap with knob control.
- Removable stainless steel deflectors to recuperate heat and reduce cooking time.
- Stainless steel splash guards on sides of cooking surface. Splash guards can be easily removed for cleaning.
- Top configuration allows installation on ambient base or refrigerated/freezer base.

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.

APPROVAL: _____



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Included Accessories

- 1 of Scraper for HP electric grill PNC 206436

Optional Accessories

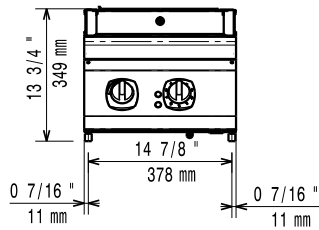
- Junction sealing kit PNC 206086 ☐
- Support for bridge type installation, 800mm PNC 206137 ☐
- Support for bridge type installation, 1000mm PNC 206138 ☐
- Support for bridge type installation, 1200mm PNC 206139 ☐
- Support for bridge type installation, 1400mm PNC 206140 ☐
- Support for bridge type installation, 1600mm PNC 206141 ☐
- Support for bridge type installation, 400mm PNC 206154 ☐
- Water column with swivel arm (water column extension not included) PNC 206289 ☐
- Scraper for HP electric grill PNC 206436 ☐
- Drain extension for Electric grill HP PNC 206437 ☐
- Side handrail-right/left hand (900XP) PNC 216044 ☐
- Frontal handrail, 400mm PNC 216046 ☐
- Frontal handrail, 800mm PNC 216047 ☐
- Frontal handrail, 1200mm PNC 216049 ☐
- Frontal handrail, 1600mm PNC 216050 ☐
- Large handrail - portioning shelf, 400mm PNC 216185 ☐
- Large handrail - portioning shelf, 800mm PNC 216186 ☐
- 2 side covering panels for top appliances PNC 216278 ☐



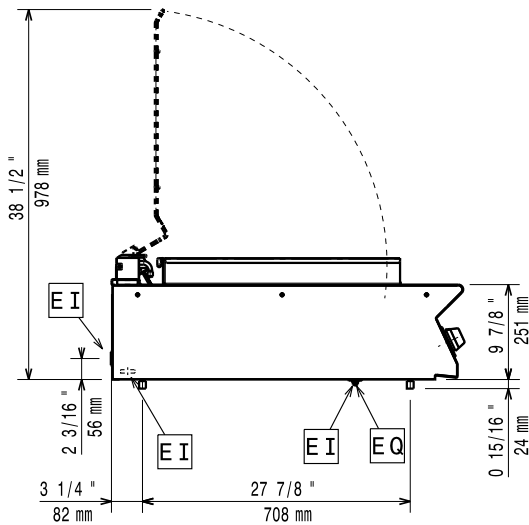
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Front

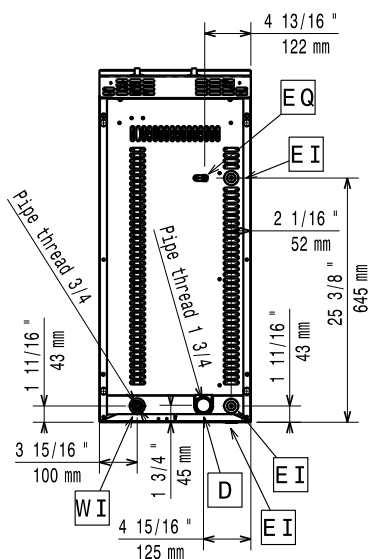


Side



D = Drain
EI = Electrical inlet (power)
EQ = Equipotential screw
WI = Water inlet

Top



Electric

Supply voltage: 400 V/3 ph/50/60 Hz
Predisposed for:
Electrical power, max: 5.8 kW

Key Information:

If appliance is set up either 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.

External dimensions, Width: 400 mm
External dimensions, Depth: 930 mm
External dimensions, Height: 250 mm
Net weight: 52 kg
Certification group: HEG9EI
Cooking surface width: 345 mm
Cooking surface depth: 598 mm

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2025.10.01

