

Modular Cooking Range Line 900XP Gas Solid Top on Gas Oven

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



391019 (E9STGH10G0)

Gas Solid Top (10,5 kW) on gas Oven (8,5 kW)

Short Form Specification

Item No.

High efficiency 10.5 kW central burner with flame failure device and protected pilot light. Large cooking surface with differentiated heating zones. Large flat cooking surface made in cast iron allows for the use of a number of various sized pots and pans, all easily moved across the surface without lifting. Oven chamber with 3 levels of runners to accomodate 2/1 GN shelves (2 steam pans). Ribbed, castiron oven base plate. Exterior panels in stainless steel. Worktop in 20/10, stainless steel. Right angled side edges eliminate gaps and possible dirt traps between units.

Main Features

- Gas heated, 10.5 kW central burner, solid top.
- Durable cast iron cooking plate, easy to clean.
- The center of the plate can reach a maximum temperature of 500 °C while decreasing outwards.
- Central burner with optimized combustion, flame failure device and protected pilot light.
- Piezo ignition.
- Temperature gradients to satisfy different cooking needs, provided over the whole plate thanks to the temperature fine-tuning by zone.
- Various sizes of pans can be used at the same time due to large surface area with no intermediate sectors.
- Pans can easily be moved from one area to another without lifting.
- 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.
- All major compartments located in front of unit for ease of maintenance.
- The special design of the control knob system guarantees against water infiltration.

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.
- IPX5 water resistance certification.

Included Accessories

• 1 of GN2/1 chrome grid for PNC 164250 static oven

Optional Accessories

GN2/1 chrome grid for static oven
 Junction sealing kit
 Draught diverter, 150 mm diameter
 Matching ring for flue condenser, 150 mm diameter
 PNC 206086 □
 PNC 206132 □
 PNC 206133 □

APPROVAL:





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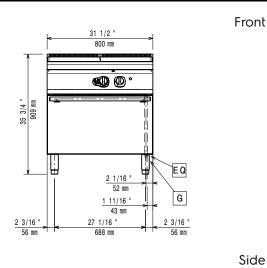
•	• Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels	PNC 206135	Pressure regulator for gas units	PNC 927225	
	Flanged feet kit	PNC 206136			
	Frontal kicking strip for concrete installation, 800mm	PNC 206148			
•	Frontal kicking strip for concrete installation, 1000mm	PNC 206150			
•	Frontal kicking strip for concrete installation, 1200mm	PNC 206151			
•	 Frontal kicking strip for concrete installation, 1600mm 	PNC 206152			
•	 Pair of side kicking strips for concrete installation 	PNC 206157			
•	 Frontal kicking strip, 800mm (not for refr-freezer base) 				
•	 Frontal kicking strip, 1000mm (not for refr-freezer base) 	PNC 206177			
	 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 				
	 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			
	 Stopper for 900 fry top with horizontal plate 	PNC 206296			
	Chimney upstand, 800mm	PNC 206304			
	Base support for feet or wheels - 800mm (700/900)	PNC 206367			
	Kit town gas nozzles (G150) for 900 solid top with burners				
	Chimney grid net, 400mm (700XP/900)	PNC 206400			
	 Kit G.25.3 (NI) gas nozzles for 900 solid tops and solid top combined with burners 	PNC 206459			
•	Side handrail-right/left hand (900XP)	PNC 216044			
•	Frontal handrail, 800mm	PNC 216047			
•	Frontal handrail, 1200mm	PNC 216049			
•	Frontal handrail, 1600mm	PNC 216050			
•	2 side covering panels for free standing appliances	PNC 216134			
•	Large handrail - portioning shelf, 400mm	PNC 216185			
•	Large handrail - portioning shelf, 800mm	PNC 216186			
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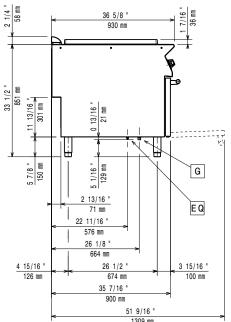


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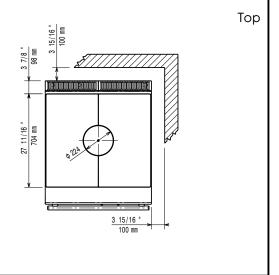


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Equipotential screw EQ



Gas

Gas Power:

391019 (E9STGH10G0) 19 kW

Standard gas delivery: Natural Gas G20 (20mbar) Gas Type Option: LPG; Natural Gas; Town Gas

Gas Inlet: 1/2"

Key Information:

Solid top usable surface (width):

795 mm

Solid top usable surface

Oven Cavity Dimensions

(depth):

696 mm

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

575 mm

(width): (height):

Oven Cavity Dimensions

300 mm

Oven Cavity Dimensions

(depth):

700 mm 800 mm

External dimensions, Width: External dimensions, Depth: External dimensions, Height:

930 mm 850 mm

Net weight: Shipping weight: Shipping height:

171 kg 169 kg 1080 mm

Shipping width: Shipping depth: Shipping volume: 1020 mm 860 mm 0.95 m³

Certification group: N9TG

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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