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

391255 (E9GCGLTCL0)
6-Burner (2x10 kW, 4x6 kW) gas Range on large gas Oven (12 kW) with 3mm WorkTop and electronic ignition

Main Features

- 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.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- IPX5 water protection.
- 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.
- Protected pilot light.
- The special design of the control knob system guarantees against water infiltration.
- Burners with optimized combustion.
- Unit to be mounted on stainless steel feet with height adjustment up to 50 mm. Unit can be easily mounted on cantilever systems.
- Oven thermostat adjustable from 120 °C to 280 °C.
- 40 mm thick oven door for heat insulation.
- 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 power regulation from 1,5 to 6 kW - 100 mm burners with power regulation from 2.2 kW to 10 kW

Construction

- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Unit is 930 mm deep to give a larger working surface area.
- Electric ignition.
- AISI 304 stainless steel worktop, 3mm thick.

Included Accessories

PNC Code	Description	Quantity
206204	Chrome grid for large oven	1

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

Optional Accessories

PNC Code	Description
Baskets	
927212	3 round baskets diam. 181mm for 40lt pasta cookers (927219 must be ordered together)
Burner grids, plates, supports	
206170	Single burner radiant plate for pan support
206171	Single burner smooth plate for direct cooking - fits frontal burners only
206172	Single burner ribbed plate for direct cooking - fits frontal burners only
206298	Stainless steel double grid for 2 burners
206363	Wok pan support for open burners (700/900)
Chimney upstands	
206132	Draught diverter, 150 mm diameter
206133	Matching ring for flue condenser, 150 mm diameter
206246	Flue condenser for 1 module, 150 mm diameter
206306	Chimney upstand, 1200mm
206400	Chimney grid net, 400mm (700XP/900)
Containers, trays and grids	
206204	Chrome grid for large oven
Feet, wheels and ramps	
206135	Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels
206136	Flanged feet kit
206210	Kit 4 feet for concrete installation (not for 900 line free standing grill)
206368	Base support for feet or wheels - 1200mm (700/900)
206369	Base support for feet or wheels - 1600mm (700/900)
206370	Base support for feet or wheels - 2000mm (700/900)
Handrails	
206309	Back handrail 1200 mm
216044	Side handrail-right/left hand (900XP)
216049	Frontal handrail, 1200mm
216050	Frontal handrail, 1600mm
216186	Large handrail - portioning shelf, 800mm
Installation solutions	
206086	Junction sealing kit

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PNC Code	Description
Kicking strips	
206151	Frontal kicking strip for concrete installation, 1200mm
206152	Frontal kicking strip for concrete installation, 1600mm
206178	Frontal kicking strip, 1200mm (not for refr-freezer base)
206179	Frontal kicking strip, 1600mm (not for refr-freezer base)
206180	Pair of side kicking strips (not for refr-freezer base)
Other accessories	
927225	Pressure regulator for gas units
Panels	
206181	2 panels for service duct for single installation
206202	2 panels for service duct for back to back installation
206376	Rear paneling - 1200mm (700/900)
216134	2 side covering panels for free standing appliances
Water taps	
206289	Water column with swivel arm (water column extension not included)
206290	Water column extension for 900 line

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Technical specifications

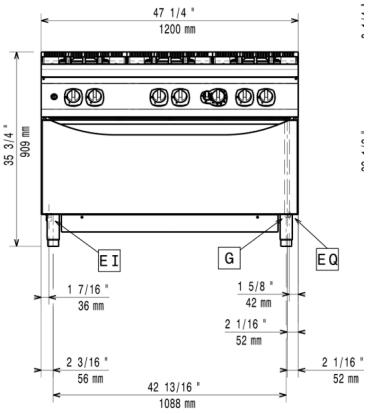
Gas

Gas Power:	56 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG;Natural Gas
Gas Inlet:	1/2"

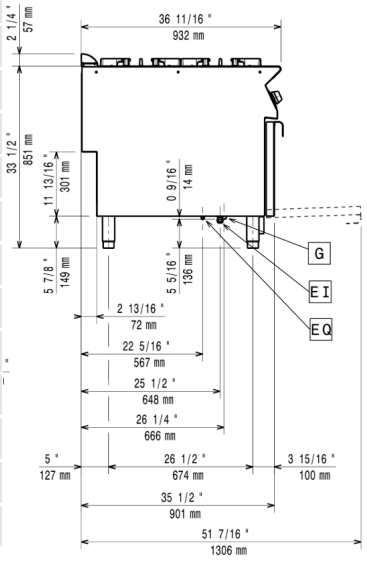
Key Information:

Oven working Temperature:	120 °C MIN; 280 °C MAX
Oven Cavity Dimensions (width):	1000 mm
Oven Cavity Dimensions (height):	380 mm
Oven Cavity Dimensions (depth):	700 mm
External dimensions, Width:	1200 mm
External dimensions, Depth:	930 mm
External dimensions, Height:	850 mm
Net weight:	200 kg
Shipping weight (gross):	235 kg
Shipping height:	1030 mm
Shipping width:	1300 mm
Shipping depth:	1020 mm
Shipping volume:	1.37 m³
Front Burners Power:	6 - 6 kW
Back Burners Power:	10 - 10 kW
Middle Burners Power:	6 - 0/6 - 0 kW
Certification group:	N9CG
Back Burners Dimension - mm	Ø 100 Ø 100
Front Burners Dimension - mm	Ø 60 Ø 60
Middle Burners Dimension - mm	Ø 60 Ø 60

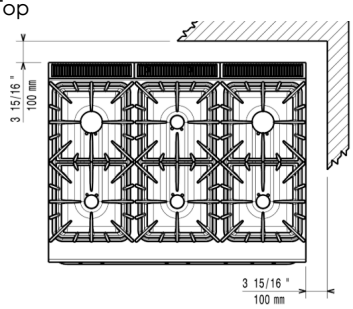
Front



Side



Top



G = Gas connection

EI = Electrical inlet (power)

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