


391575 (E9AAKTBBMEI)

4-Burner (6 kW each) gas Range on gas Oven (8,5 kW), Q Mark

Main Features

- 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 accommodate 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.
- The four 6 kW high efficiency burners are available in 60 mm diameter with power regulation from 1,5 to 6 kW.
- Oven thermostat adjustable from 120 °C to 280 °C.
- 40 mm thick oven door for heat insulation.

Construction

- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- AISI 304 stainless steel worktop, 2mm thick.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Unit is 930 mm deep to give a larger working surface area.
- Q Mark model delivered with nozzles for G30-50 mbar.

Included Accessories

PNC Code	Description	Quantity
164250	GN2/1 chrome grid for static oven	1



Optional Accessories

PNC Code	Description
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
206304	Chimney upstand, 800mm
206400	Chimney grid net, 400mm (700XP/900)
Containers, trays and grids	
164250	GN2/1 chrome grid for static 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)
206367	Base support for feet or wheels - 800mm (700/900)
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)
Gas nozzles	
206458	Kit G.25.3 (NI) gas nozzles for 900 freestanding gas cookers on oven
Handrails	
206308	Back handrail 800 mm
206309	Back handrail 1200 mm
216044	Side handrail-right/left hand (900XP)
216047	Frontal handrail, 800mm
216049	Frontal handrail, 1200mm
216050	Frontal handrail, 1600mm
216186	Large handrail - portioning shelf, 800mm
Installation solutions	
206086	Junction sealing kit



PNC Code	Description
Kicking strips	
206148	Frontal kicking strip for concrete installation, 800mm
206150	Frontal kicking strip for concrete installation, 1000mm
206151	Frontal kicking strip for concrete installation, 1200mm
206152	Frontal kicking strip for concrete installation, 1600mm
206157	Pair of side kicking strips for concrete installation
206176	Frontal kicking strip, 800mm (not for refr-freezer base)
206177	Frontal kicking strip, 1000mm (not for refr-freezer base)
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
206374	Rear paneling - 800mm (700/900)
206375	Rear paneling - 1000mm (700/900)
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
Other accessories	
206385	Kit town gas nozzles (G150) for 900 gas ranges on gas oven

Recommended Detergents

PNC Code	Description
OS2292	C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt bottles (trigger incl.)
OS2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T
OS2882	S02 Degreaser for ovens and SpeedDelight. Specific for cleaning the cooking chambers of GourmeXpress and SpeeDelight. Active up to a maximum of 50°C. Complete with spray bottle. Pack of 6 750ml bottles
OS2883	S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity
OS2884	S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML
OS3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity

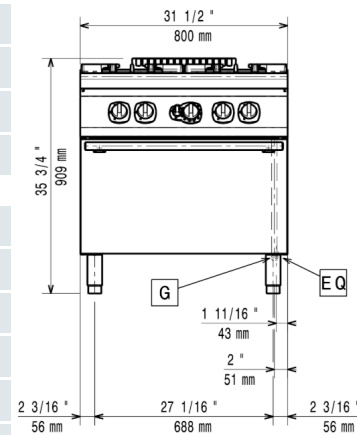


Technical specifications

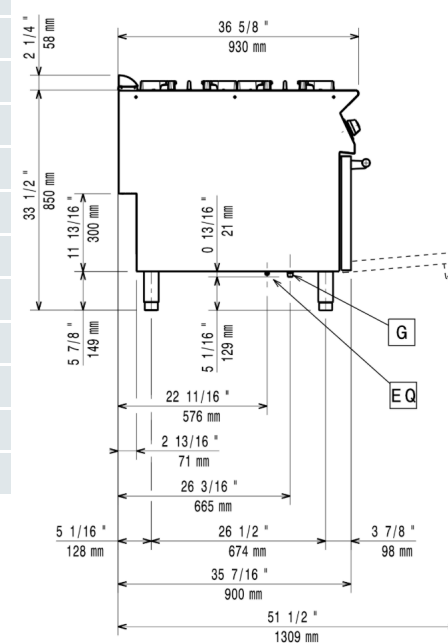
Gas

Gas Power:	32.5 kW
Standard gas delivery:	G30 - 50 mbar
Gas Type Option:	G31 37 mbar
Gas Inlet:	1/2"
Key Information:	
Oven working Temperature:	120 °C MIN; 280 °C MAX
Oven Cavity Dimensions (width):	575 mm
Oven Cavity Dimensions (height):	300 mm
Oven Cavity Dimensions (depth):	700 mm
External dimensions, Width:	800 mm
External dimensions, Depth:	930 mm
External dimensions, Height:	850 mm
Net weight:	155 kg
Shipping weight (gross):	137 kg
Shipping height:	1080 mm
Shipping width:	1020 mm
Shipping depth:	860 mm
Shipping volume:	0.95 m ³
Front Burners Power:	6 - 6 kW
Back Burners Power:	6 - 6 kW
Certification group:	N9CG
Back Burners Dimension - mm	Ø 60 Ø 60
Front Burners Dimension - mm	Ø 60 Ø 60

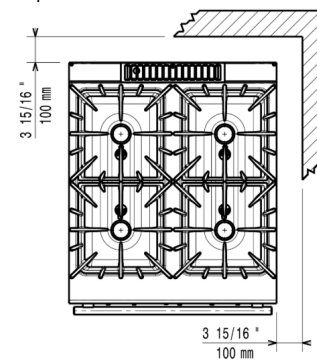
Front



Side



Top



G = Gas connection



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