

Modular Cooking Range Line 900XP 400mm Gas Fry Top, Ribbed Brushed Chrome Plate



391354 (E9I1LAAOMCA)

Half module gas Fry Top with ribbed brushed chrome cooking Plate, sloped, thermostatic control, scraper included

Short Form Specification

Item No. _____

Ribbed cooking surface in brushed chrome. 10 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 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 dishwasher-safe.
- Piezo spark ignition with thermostatic valve for added safety.
- 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 ribbed plate included as standard.

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 ribbed.

Included Accessories

- 1 of Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface PNC 206420

Optional Accessories

- Junction sealing kit PNC 206086
- Draught diverter, 120 mm diameter PNC 206126
- Matching ring for flue condenser, 120 mm diameter PNC 206127
- 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

APPROVAL: _____

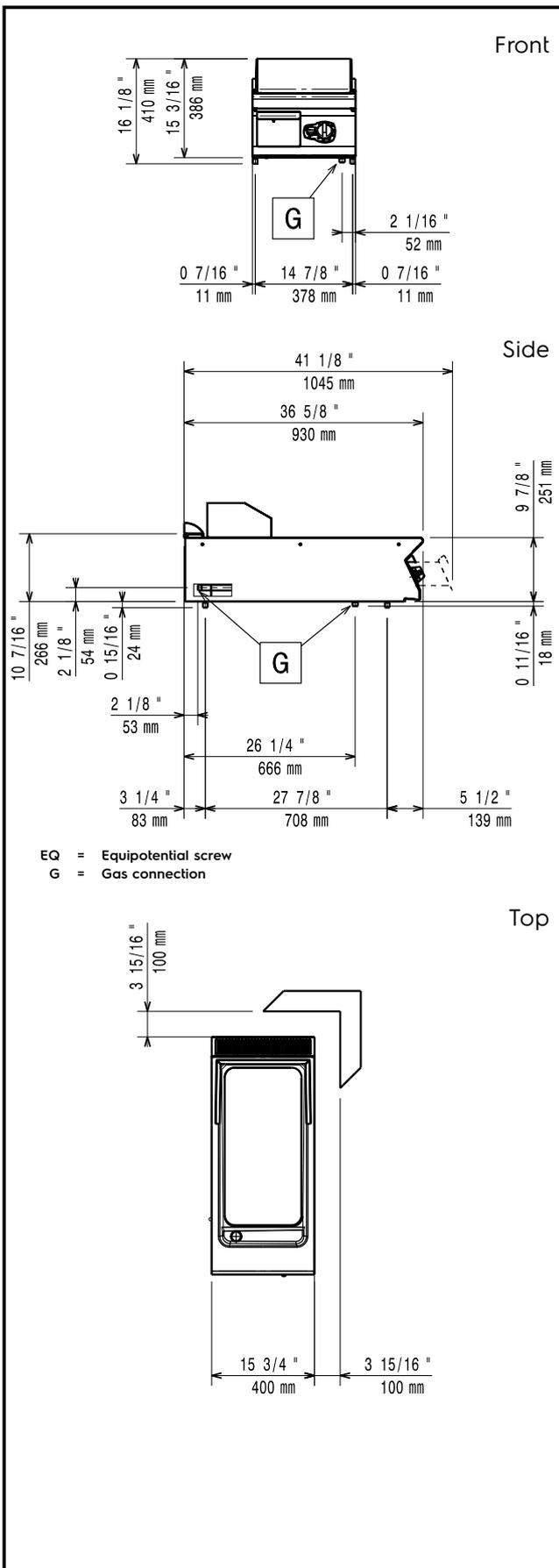
- Water drain for half module fry tops PNC 206153
□
- Support for bridge type installation, PNC 206154
400mm □
- Back handrail 800mm, Marine PNC 206308
□
- Back handrail 1200mm, Marine PNC 206309
□
- Flue condenser for 1/2 module, 120 PNC 206310
mm diameter □
- Grease/oil kit container for 700 line PNC
frytops (half and module) and 900 206346 □
line frytops (module)
- Chimney grid net, 400mm PNC 206400
(700XP/900) □
- Scraper for ribbed plate fry tops - kit PNC 206420
includes knife blades for both □
smooth and ribbed surface
- Side handrail-right/left hand PNC 216044
(900XP) □
- Frontal handrail, 400mm PNC 216046
□
- Frontal handrail, 800mm PNC 216047
□
- Frontal handrail, 1200mm PNC 216049
□
- Frontal handrail, 1600mm PNC 216050
□
- Large handrail - portioning shelf, PNC 216185
400mm □
- Large handrail - portioning shelf, PNC 216186
800mm □
- 2 side covering panels for top PNC 216278
appliances □
- Pressure regulator for gas units PNC 927225
□



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Gas

Gas Power:	391354 (E9IILAAOMCA)	10 kW
Standard gas delivery:		Natural Gas G20 (20mbar)
Gas Type Option:		LPG; Natural Gas
Gas Inlet:		1/2"

Key Information:

Cooking surface width:	330 mm
Cooking surface depth:	700 mm
Working Temperature MIN:	90 °C
Working Temperature MAX:	270 °C
External dimensions, Width:	400 mm
External dimensions, Height:	250 mm
External dimensions, Depth:	930 mm
Net weight:	55 kg
Shipping weight:	60 kg
Shipping height:	580 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.27 m ³

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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