

### Modular Cooking Range Line 900XP Full Module Gas Fry Top, Mild Steel on Gas Oven

ITEM #
MODEL #
NAME #
SIS #
AIA #



# Modular Cooking Range Line 900XP Full Module Gas Fry Top, Mild

391052 (E9FTGHSPG0)

Steel on Gas Oven

Full mode gas fry top with 2/3 smooth and 1/3 ribbed sloped mild steel plate and gas oven (8,5 kW), thermostatic control

## **Short Form Specification**

#### Item No.

2/3 smooth and 1/3 ribbed cooking surface in mild steel. 20 kW gas powered burners and heavy duty 8.5 kW standard gas oven with thermostatic valve and self stabilizing flame. To be installed on stainless steel feet with height adjustment up to 50 mm. Removable drawer below the cooking surface for the collection of grease and fat. Ribbed, cast-iron oven base plate. 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 stainless steel feet with height adjustment up to 50 mm. Unit can be easily mounted on cantilever systems.
- Cooking surface in 15mm thick mild steel for optimum grilling results.
- Oven thermostat adjustable from 120 °C to 280 °C.
- Large drain hole on cooking surface permits the draining of fat into large 1,5 liter collector placed under the cooking surface.
- Regulators with fixed high and low positions for precise control.
- 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.
- Base compartment consists of a gas heated standard oven with stainless steel burners and self stabilizing flame positioned beneath the base plate.
- Oven chamber in stainless steel with a ribbed cast-iron base plate.
- Scrapers with smooth or ribbed blades included as standard.
- Piezo spark ignition with thermostatic valve for added safety.
- Units have separate controls for each half module of the cooking surface.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.

#### Construction

- Cooking surface to be 2/3 smooth and 1/3 ribbed.
- 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.

#### **Included Accessories**

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

PNC 164250

#### Optional Accessories

GN2/1 chrome grid for static oven

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Scraper for smooth plate fry	tops PNC 164255
<ul> <li>Junction sealing kit</li> </ul>	PNC 206086 □
Draught diverter, 120 mm dia	ameter PNC 206126  □

APPROVAL:



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Matching ring for flue condenser, 120 mm diameter	PNC	206127	
Draught diverter, 150 mm diameter	PNC	206132	
Matching ring for flue condenser, 150 mm diameter		206133	
4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install with	PNC	206135	
base supports for feet/wheels.			
Flanged feet kit		206136	_
<ul> <li>Frontal kicking strip for concrete installation, 800mm</li> </ul>		206148	
<ul> <li>Frontal kicking strip for concrete installation, 1000mm</li> </ul>		206150	
<ul> <li>Frontal kicking strip for concrete installation, 1200mm</li> </ul>	PNC	206151	
<ul> <li>Frontal kicking strip for concrete installation, 1600mm</li> </ul>	PNC	206152	
<ul> <li>Pair of side kicking strips for concrete installation</li> </ul>	PNC	206157	
<ul> <li>Frontal kicking strip, 800mm (not for refr- freezer base)</li> </ul>	PNC	206176	
• Frontal kicking strip, 1000mm (not for refrfreezer base)	PNC	206177	
• Frontal kicking strip, 1200mm (not for refrfreezer base)	PNC	206178	
<ul> <li>Frontal kicking strip, 1600mm (not for refr- freezer base)</li> </ul>	PNC	206179	
<ul> <li>Pair of side kicking strips (not for refr- freezer base)</li> </ul>	PNC	206180	
2 panels for service duct for single installation	PNC	206181	
• 2 panels for service duct for back to back installation	PNC	206202	
• 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	
<ul> <li>Water column with swivel arm (water column extension not included)</li> </ul>	PNC	206289	
<ul> <li>Water column extension for 900 line</li> </ul>	PNC	206290	
<ul> <li>Chimney upstand, 800mm</li> </ul>	PNC	206304	
Base support for feet or wheels - 800mm (700/900)	PNC	206367	
<ul> <li>Chimney grid net, 400mm (700XP/900)</li> </ul>	PNC	206400	
<ul> <li>Scraper for ribbed plate fry tops</li> </ul>	PNC	206420	
<ul> <li>Side handrail-right/left hand (900XP)</li> </ul>	PNC	216044	
Frontal handrail, 800mm	PNC	216047	
<ul> <li>Frontal handrail, 1200mm</li> </ul>	PNC	216049	
<ul> <li>Frontal handrail, 1600mm</li> </ul>	PNC	216050	
• 2 side covering panels for free standing appliances		216134	
Water drain for full module fry tops	PNC	216153	
• Large handrail - portioning shelf, 400mm		216185	
• Large handrail - portioning shelf, 800mm	PNC	216186	
Pressure regulator for gas units	PNC	927225	





### Modular Cooking Range Line 900XP Full Module Gas Fry Top, Mild Steel on Gas Oven

# **Front** 688 56 56 Top 664 900 G 748 52 ΕI 756 44 800 Gas connection Side 200 ΕĪ 70 126 674 100

#### Gas

Gas Power:

**391052 (E9FTGHSPG0)** 97156.5 Btu/hr (28.5 kW)

Gas Type Option: LPG; Natural Gas

Gas Inlet: 1/2"

Natural gas - Pressure: 7" w.c. (17.4 mbar)

LPG Gas Pressure: 11" w.c. (27.7 mbar)

#### **Key Information:**

Solid top usable surface (width): 730 mm Solid top usable surface (depth): 700 mm

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 Net weight: 171 kg Shipping weight: 196 kg Shipping height: 1030 mm Shipping width: 1020 mm Shipping depth: 860 mm Shipping volume:  $0.9 \text{ m}^3$ 

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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