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

ITEM #
MODEL #
NAME #
SIS #
AIA #



391050 (E9FTGHHS00)

Full module gas frytop with smooth horizontal mild steel plate, thermostatic control

391051 (E9FTGHSP00)

Full module gas fry top with 2/3 smooth and 1/3 ribbed sloped mild steel plate, thermostatic control

Short Form Specification

Item No.

Smooth cooking surface in mild steel. 20 kW gas powered burners with thermostatic valve and self stabilizing flame. 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 flushfitting junction between units.

Main Features

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Cooking surface in 15mm thick mild steel for optimum grilling results.
- Large drain hole on cooking surface permits the draining of fat into large 1,5 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.
- 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 completely smooth or 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 Stopper for fry top with horizontal plate (only for 391050) 206296

Optional Accessories

• Scraper for smooth plate fry tops PNC

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900XP Full Module Gas Fry Top, Mild Stee

• Junction sealing kit PNC 206086 □

Draught diverter, 150 mm diameter
 PNC 206132 □

Matching ring for flue condenser, PNC
 150 mm diameter
 206133 □

Support for bridge type installation, 800mm
 Support for bridge type
 PNC 206137 □
 PNC

installation, 1000mm 206138 ☐
• Support for bridge type PNC

installation, 1200mm 206139

Support for bridge type

PNC

206139

PNC

• Support for bridge type installation, 1400mm PNC 206140 □

Support for bridge type PNC installation, 1600mm 206141 □

APPROVAL:

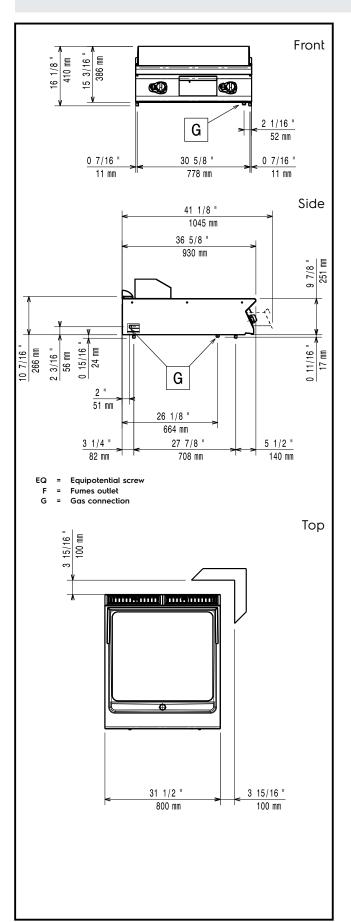


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 Flue condenser for 1 module, 150 mm diameter 	PNC	206246
 Stopper for fry top with horizontal plate (only for 391050) 	PNC	206296
• Chimney upstand, 800mm (only for 391050)	PNC	206304
Back handrail 800mm, Marine	PNC	206308
Back handrail 1200mm, Marine	PNC	206309
 Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) 	PNC 2063	46 🗖
Chimney grid net, 400mm (700XP/900)	PNC	206400
 Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface (only for 391051) 	PNC	206420
 Side handrail-right/left hand (900XP) 	PNC	216044
Frontal handrail, 800mm	PNC	216047
• Frontal handrail, 1200mm	PNC	216049
• Frontal handrail, 1600mm	PNC	216050
Water drain for full module fry tops	PNC	216153
 Large handrail - portioning shelf, 800mm 	PNC	216186
 2 side covering panels for top appliances 	PNC	216278
Pressure regulator for gas units	PNC	927225



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Gas

Gas Power:

391050 (E9FTGHHS00) 68180 Btu/hr (20 kW)
391051 (E9FTGHSP00) 68180 Btu/hr (20 kW)
Standard gas delivery: Natural Gas G20 (20mbar)
Gas Type Option: LPG;Natural Gas

Gas Inlet: LPG; Natural Gas

Key Information:

Cooking surface width:730 mmCooking surface depth:700 mmWorking Temperature MIN:90 °CWorking Temperature MAX:280 °C

Shipping weight:

391050 (E9FTGHHS00) 101 kg 391051 (E9FTGHSP00) 100 kg Shipping height: 580 mm Shipping width: 1010 mm Shipping depth: 860 mm Shipping volume: 0.5 m³

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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