

Modular Cooking Range Line 900XP Gas Solid Top on Gas Oven with 2 Burners

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


391020 (E9STGH30G0)

Gas solid top (5,5 kW) with 2 burners (1x10 kW, 1x6 kW) on gas oven (8,5 kW)

Short Form Specification

Item No.

High efficiency 5.5 kW central burner with flame failure device and protected pilot light. Large cooking surface with differentiated heating zones. Large flat cooking surface made in cast iron allows for the use of a number of various sized pots and pans, all easily moved across the surface without lifting. Oven chamber with 3 levels of runners to accommodate 2/1 GN shelves (2 steam pans). Ribbed, cast-iron oven base plate. High efficiency flower flame burners with continuous power regulation and optimized combustion. Flame failure device as standard on burners to protect against accidental extinguishing. Exterior panels in stainless steel. Worktop in 20/10, stainless steel. Right angled side edges eliminate gaps and possible dirt traps between units.

Main Features

- Gas heated, 5.5 kW central burner, solid top.
- Durable cast iron cooking plate, easy to clean.
- The center of the plate can reach a maximum temperature of 500 °C while decreasing outwards.
- Central burner with optimized combustion, flame failure device and protected pilot light.
- Piezo ignition.
- Temperature gradients to satisfy different cooking needs, provided over the whole plate thanks to the temperature fine-tuning by zone.
- Various sizes of pans can be used at the same time due to large surface area with no intermediate sectors.
- Pans can easily be moved from one area to another without lifting.
- 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.
- Oven thermostat adjustable from 120 °C to 280 °C.
- The 6 kW and one 10 kW high efficiency flower flame burners are available in two different sizes to suit high performing cooking requirements of the most demanding customers:
 - 60 mm burners with continuous power regulation from 1,5 to 6 kW
 - 100 mm burners with continuous power regulation from 2.2 kW to 10 kW
- Burners with optimized combustion.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- 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.
- All major compartments located in front of unit for ease of maintenance.
- IPX5 water resistance certification.
- The special design of the control knob system guarantees against water infiltration.

Construction

- AISI 304 stainless steel worktop, 2mm thick.
- Unit is 930 mm deep to give a larger working surface area.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- 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

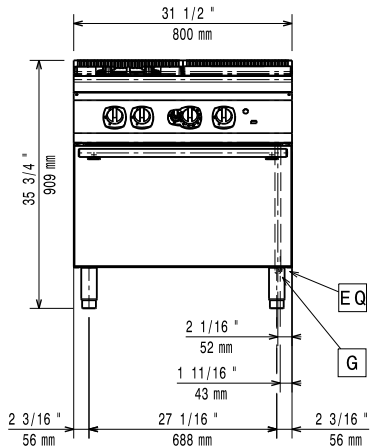
Optional Accessories

APPROVAL: _____

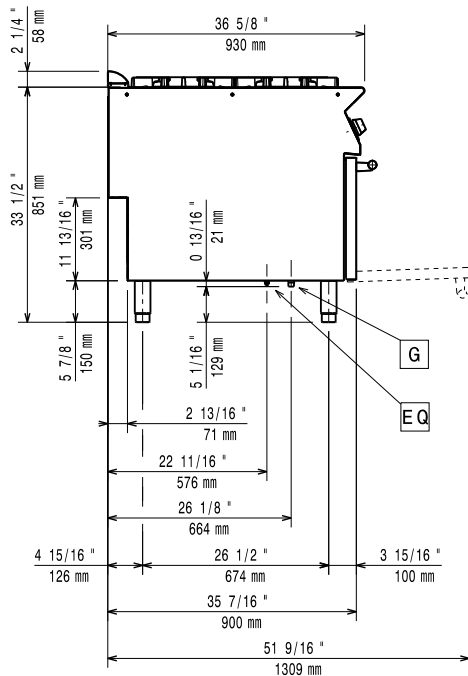


- GN2/1 chrome grid for static oven PNC 164250
- Junction sealing kit PNC 206086
- Draught diverter, 150 mm diameter PNC 206132
- Matching ring for flue condenser, 150 mm diameter PNC 206133
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install base support and wheels PNC 206135
- Flanged feet kit PNC 206136
- Frontal kicking strip for concrete installation, 800mm PNC 206148
- Frontal kicking strip for concrete installation, 1000mm PNC 206150
- Frontal kicking strip for concrete installation, 1200mm PNC 206151
- Frontal kicking strip for concrete installation, 1600mm PNC 206152
- Pair of side kicking strips for concrete installation PNC 206157
- Single burner radiant plate for pan support PNC 206170
- Single burner ribbed plate for direct cooking - fits frontal burners only PNC 206172
- Frontal kicking strip, 800mm (not for refr-freezer base) PNC 206176
- Frontal kicking strip, 1000mm (not for refr-freezer base) PNC 206177
- Frontal kicking strip, 1200mm (not for refr-freezer base) PNC 206178
- Frontal kicking strip, 1600mm (not for refr-freezer base) PNC 206179
- Pair of side kicking strips (not for refr-freezer base) PNC 206180
- 2 panels for service duct for single installation PNC 206181
- 2 panels for service duct for back to back installation PNC 206202
- Pair of cast iron grids for gas ranges and boiling tops PNC 206208
- 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
- Water column with swivel arm (water column extension not included) PNC 206289
- Water column extension for 900 line PNC 206290
- Stainless steel double grid for 2 burners PNC 206298
- Chimney upstand, 800mm PNC 206304
- Back handrail 800mm, Marine PNC 206308
- Back handrail 1200mm, Marine PNC 206309
- Wok pan support for open burners (700/900) PNC 206363
- Base support for feet or wheels - 800mm (700/900) PNC 206367
- Base support for feet or wheels - 1200mm (700/900) PNC 206368
- Base support for feet or wheels - 1600mm (700/900) PNC 206369
- Base support for feet or wheels - 2000mm (700/900) PNC 206370
- Rear paneling - 800mm (700/900) PNC 206374
- Rear paneling - 1000mm (700/900) PNC 206375
- Rear paneling - 1200mm (700/900) PNC 206376
- Kit town gas nozzles (G150) for 900 solid top with burners PNC 206386
- Chimney grid net, 400mm (700XP/900) PNC 206400
- Side handrail-right/left hand (900XP) PNC 216044
- Frontal handrail, 800mm PNC 216047
- Frontal handrail, 1200mm PNC 216049
- Frontal handrail, 1600mm PNC 216050
- 2 side covering panels for free standing appliances PNC 216134
- Large handrail - portioning shelf, 400mm PNC 216185
- Large handrail - portioning shelf, 800mm PNC 216186
- Pressure regulator for gas units PNC 927225

Front

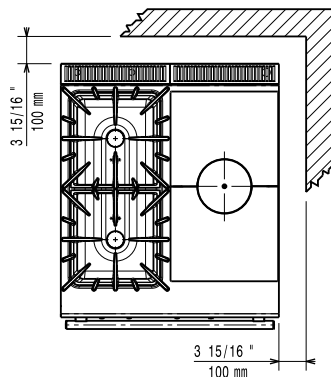


Side



EQ = Equipotential screw
 G = Gas connection

Top



Gas

Gas Power:	391020 (E9STGH30G0)	30 kW
Standard gas delivery:		Natural Gas G20 (20mbar)
Gas Type Option:		LPG; Natural Gas
Gas Inlet:		1/2"

Key Information:

Front Burners Power:	6 - kW
Back Burners Power:	10 - 0 kW
Back Burners Dimension - mm	Ø 100
Front Burners Dimension - mm	Ø 60
Solid top usable surface (width):	380 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
External dimensions, Width:	800 mm
External dimensions, Height:	850 mm
External dimensions, Depth:	930 mm
Net weight:	130 kg
Shipping weight:	145 kg
Shipping height:	1030 mm
Shipping width:	1020 mm
Shipping depth:	860 mm
Shipping volume:	0.9 m ³
Certification group:	N9TG

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.