900XP Full Module Electric Fry Top, Smooth and Ribbed

Chrome

Modular Cooking Range Line 900XP Full Module Electric Fry Top, Smooth and Ribbed Polished Chrome **Plate**

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



391074 (E9FTEHCP00)

Full module electric fry top with 2/3 smooth and 1/3 ribbed sloped polished chrome cooking plate, thermostatic control

391177 (E9FTEHCPON)

Electric fry top with 2/3 smooth and 1/3 ribbed sloped polished chrome cooking plate, thermostatic control

Short Form Specification

Item No.

2/3 smooth and 1/3 ribbed cooking polished chrome surface. 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.
- Large drain hole on cooking surface permits the draining of fat into large 1 liter collector placed under the cooking surface.
- Electric elements in incolor positioned under the cooking plate.
- Safety thermostat and thermostatic control.
- Units have separate controls for each half module of 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-
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Temperature range from 120° up to 280°C.
- Polished chromium surface avoids the mixing of flavors when passing from one type of food to another.

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 2/3 smooth and 1/3 ribbed.
- Cooking surface 15mm thick polished chrome for optimum grilling results and ease of use.

Included Accessories

- 1 of Scraper for smooth plate fry PNC 164255 tops
- 1 of Scraper for ribbed plate fry tops PNC 206420 - kit includes knife blades for both smooth and ribbed surface

Optional Accessories

•	Scraper for smooth plate try tops	PNC 104255
•	Junction sealing kit	PNC
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•	Support for bridge type installation,	PNC 206137
	800mm	
•	Support for bridge type installation,	PNC 206138
	1000mm	
•	Support for bridge type installation,	PNC 206139
	1200mm	
•	Support for bridge type installation,	PNC 206140
	1400mm	
•	Support for bridge type installation,	PNC 206141
	1600mm	

APPROVAL:





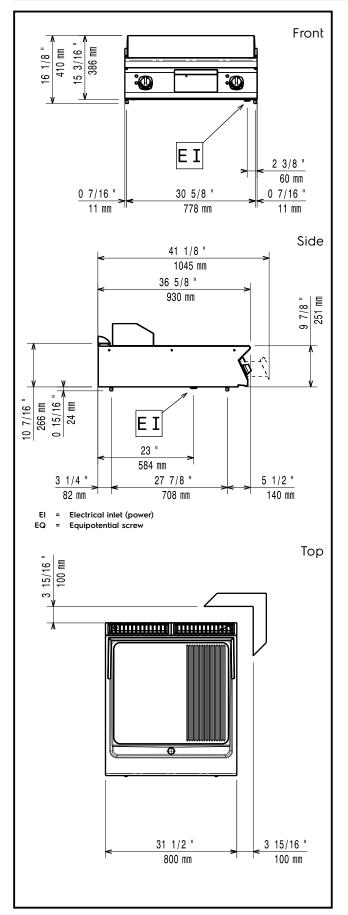
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 Chimney upstand, 800mm (only for 391074) 	PNC 206304 □
Back handrail 800mm, Marine	PNC 206308 ☐
Back handrail 1200mm, Marine	PNC 206309 □
 Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) 	PNC 206346 □
• Chimney grid net, 400mm (700XP/900)	PNC 206400 □
 Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface 	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 □





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Electric

Supply voltage:

391074 (E9FTEHCP00) 380-400 V/3 ph/50/60 Hz

391177 (E9FTEHCPON) 230 V/3 ph/50/60 Hz

15 kW Electrical power max.: 15 kW **Total Watts:**

Predisposed for:

380-400V 3~ 50/60Hz

391074 (E9FTEHCP00) 13,5-15kW

Key Information:

Cooking surface width: 730 mm Cooking surface depth: 700 mm **Working Temperature MIN:** 120 °C Working Temperature MAX: 280 °C

Net weight:

391074 (E9FTEHCP00) 88 kg 391177 (E9FTEHCPON) 105 kg

Shipping weight:

391074 (E9FTEHCP00) 99 kg 391177 (E9FTEHCPON) 120 kg 540 mm Shipping height: Shipping width: 1020 mm Shipping depth: 860 mm 0.47 m³ Shipping volume:

Certification group:

391074 (E9FTEHCP00) N9RE 391177 (E9FTEHCPON) N9RE1

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.

