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

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



Modular Cooking Range Line

900XP Half Module Gas Fry Top, Mild Steel

391048 (E9FTGDHS00)

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

391049 (E9FTGDSR00)

Half module gas frytop with ribbed sloped mild steel plate, thermostatic control

Short Form Specification

Item No.

Smooth cooking surface in mild steel. 10 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. Rright-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.
- 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 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.

Construction

- Cooking surface to be completely smooth or completely 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 391048) 206296

Optional Accessories

• Scraper for smooth plate fry tops PNC

Junction sealing kit
 PNC 206086 □
 Draught diverter, 120 mm diameter
 PNC 206126 □

 Matching ring for flue condenser, PNC 120 mm diameter 206127 □

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

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

Support for bridge type installation, 1200mm
 Support for bridge type
 PNC
 206139 □
 PNC

Support for bridge type installation, 1400mm
 Support for bridge type
 PNC 206141
 PNC 206141

installation, 1600mm

 Water drain for half module fry tops
 PNC 206153 □

APPROVAL:



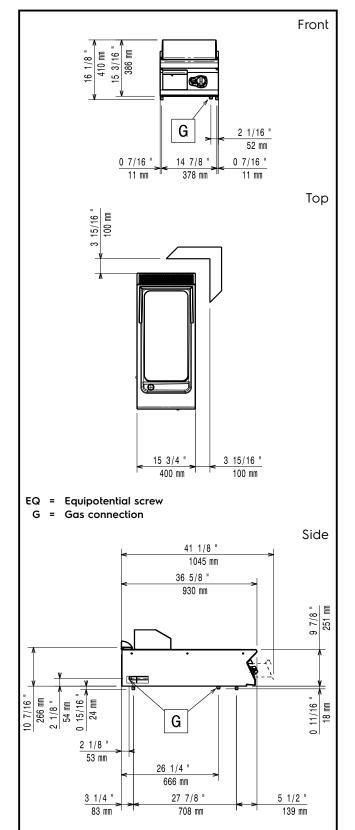
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• Support for bridge type installation, 400mm	PNC	206154
 Water column with swivel arm (water column extension not included) 	PNC	206289
Water column extension for 900 line	PNC	206290
 Stopper for fry top with horizontal plate (only for 391048) 	PNC	206296
 Flue condenser for 1/2 module, 120 mm diameter 	PNC	206310
 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 (only for 391049) 	PNC	206420
• Side handrail-right/left hand (900XP)	PNC	216044
• Frontal handrail, 400mm	PNC	216046
• Frontal handrail, 800mm	PNC	216047
Frontal handrail, 1200mm	PNC	216049
Frontal handrail, 1200mmFrontal handrail, 1600mm		216049 216050
	□ PNC □	
 Frontal handrail, 1600mm Large handrail - portioning shelf, 	PNC PNC	216050
 Frontal handrail, 1600mm Large handrail - portioning shelf, 400mm Large handrail - portioning shelf, 	PNC PNC PNC PNC	216050 216185





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Gas

Gas Power:

 391048 (E9FTGDHS00)
 34090 Btu/hr (10 kW)

 391049 (E9FTGDSR00)
 34090 Btu/hr (10 kW)

 Gas Type Option:
 LPG; Natural Gas

Gas Inlet: 1/2"

Natural gas - Pressure:

391048 (E9FTGDHS00) 7" w.c. (17.4 mbar)

LPG Gas Pressure:

391048 (E9FTGDHS00) 11" w.c. (27.7 mbar)

Key Information:

Cooking surface width: 330 mm Cooking surface depth: 700 mm **Working Temperature MIN:** 90 °C Working Temperature MAX: 280 °C Net weight: 55 kg Shipping weight: 60 kg Shipping height: 580 mm Shipping width: 460 mm Shipping depth: 1020 mm Shipping volume: 0.3 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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