



Modular Cooking Range Line 900XP 4-Eco Burner Gas Range 10 kW on Gas Oven

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391642 (E9AARABBME)

4-Burner EcoFlame (10 kW
each) gas Range on gas
Oven (8,5 kW)

Short Form Specification

Item No. _____

To be installed on stainless steel feet with height adjustment up to 50 mm. High efficiency flower flame burners with continuous power regulation and optimized combustion. Flame failure device as standard on burners to protect against accidental extinguishing. EcoFlame pan detection system to save energy and to reduce unnecessary heat radiation in the kitchen. Oven chamber with 3 levels of runners to accommodate 2/1 GN shelves (2 steam pans). Ribbed, cast-iron oven base plate. Exterior panels of unit in stainless steel with Scotch Brite finish. Pan supports in heavy duty cast iron. 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.
- Four 10 kW high efficiency burners are equipped with continuous power regulation from 2.2 kW to 10 kW.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- 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.
- Burners with optimized combustion.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Protected pilot light.
- 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.
- 40 mm thick oven door for heat insulation.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Control knobs provide smooth, continuous rotation from min to max power level.

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.

Sustainability

- Model is supplied with EcoFlame pan detection system, which reduces energy consumption - up to 20%* in gas savings - and unnecessary heat dispersion in the kitchen. (* based on internal tests performed by professional chefs in comparison vs correspondent model without EcoFlame).

APPROVAL: _____



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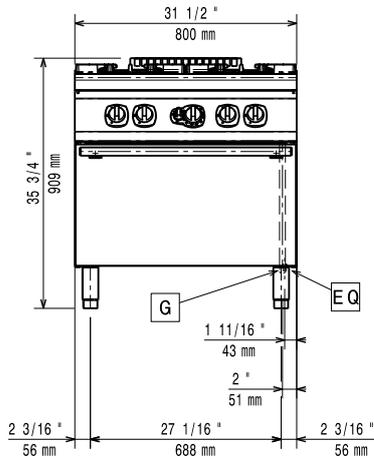
Included Accessories

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

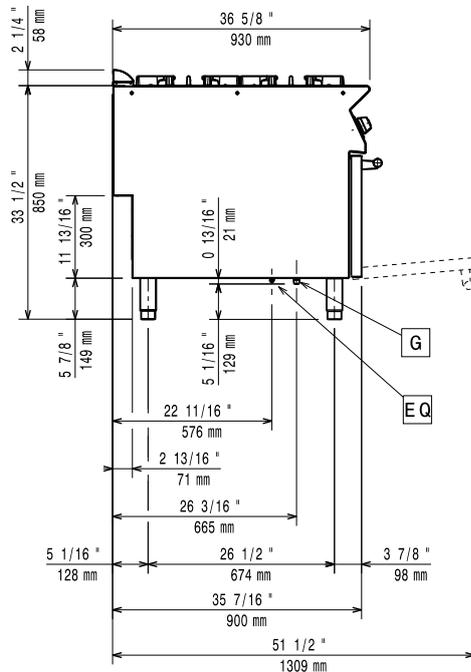
Optional Accessories

- | | | | | | |
|---|------------|--------------------------|--|------------|--------------------------|
| • GN2/1 chrome grid for static oven | PNC 164250 | <input type="checkbox"/> | • Chimney upstand, 800mm | PNC 206304 | <input type="checkbox"/> |
| • Junction sealing kit | PNC 206086 | <input type="checkbox"/> | • Back handrail 800 mm | PNC 206308 | <input type="checkbox"/> |
| • Draught diverter, 150 mm diameter | PNC 206132 | <input type="checkbox"/> | • Back handrail 1200 mm | PNC 206309 | <input type="checkbox"/> |
| • Matching ring for flue condenser, 150 mm diameter | PNC 206133 | <input type="checkbox"/> | • Wok pan support for open burners (700/900) | PNC 206363 | <input type="checkbox"/> |
| • Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels | PNC 206135 | <input type="checkbox"/> | • Base support for feet or wheels - 800mm (700/900) | PNC 206367 | <input type="checkbox"/> |
| • Flanged feet kit | PNC 206136 | <input type="checkbox"/> | • Base support for feet or wheels - 1200mm (700/900) | PNC 206368 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 800mm | PNC 206148 | <input type="checkbox"/> | • Base support for feet or wheels - 1600mm (700/900) | PNC 206369 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1000mm | PNC 206150 | <input type="checkbox"/> | • Base support for feet or wheels - 2000mm (700/900) | PNC 206370 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1200mm | PNC 206151 | <input type="checkbox"/> | • Rear paneling - 800mm (700/900) | PNC 206374 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1600mm | PNC 206152 | <input type="checkbox"/> | • Rear paneling - 1000mm (700/900) | PNC 206375 | <input type="checkbox"/> |
| • Pair of side kicking strips for concrete installation | PNC 206157 | <input type="checkbox"/> | • Rear paneling - 1200mm (700/900) | PNC 206376 | <input type="checkbox"/> |
| • Single burner smooth plate for direct cooking - fits frontal burners only | PNC 206171 | <input type="checkbox"/> | • Kit town gas nozzles (G150) for 900 gas ranges on gas oven | PNC 206385 | <input type="checkbox"/> |
| • Single burner ribbed plate for direct cooking - fits frontal burners only | PNC 206172 | <input type="checkbox"/> | • Chimney grid net, 400mm (700XP/900) | PNC 206400 | <input type="checkbox"/> |
| • Frontal kicking strip, 800mm (not for refr-freezer base) | PNC 206176 | <input type="checkbox"/> | • Kit G.25.3 (NI) gas nozzles for 900 freestanding gas cookers on oven | PNC 206458 | <input type="checkbox"/> |
| • Frontal kicking strip, 1000mm (not for refr-freezer base) | PNC 206177 | <input type="checkbox"/> | • Side handrail-right/left hand (900XP) | PNC 216044 | <input type="checkbox"/> |
| • Frontal kicking strip, 1200mm (not for refr-freezer base) | PNC 206178 | <input type="checkbox"/> | • Frontal handrail, 800mm | PNC 216047 | <input type="checkbox"/> |
| • Frontal kicking strip, 1600mm (not for refr-freezer base) | PNC 206179 | <input type="checkbox"/> | • Frontal handrail, 1200mm | PNC 216049 | <input type="checkbox"/> |
| • Pair of side kicking strips (not for refr-freezer base) | PNC 206180 | <input type="checkbox"/> | • Frontal handrail, 1600mm | PNC 216050 | <input type="checkbox"/> |
| • 2 panels for service duct for single installation | PNC 206181 | <input type="checkbox"/> | • 2 side covering panels for free standing appliances | PNC 216134 | <input type="checkbox"/> |
| • 2 panels for service duct for back to back installation | PNC 206202 | <input type="checkbox"/> | • Large handrail - portioning shelf, 400mm | PNC 216185 | <input type="checkbox"/> |
| • Kit 4 feet for concrete installation (not for 900 line free standing grill) | PNC 206210 | <input type="checkbox"/> | • Large handrail - portioning shelf, 800mm | PNC 216186 | <input type="checkbox"/> |
| • Flue condenser for 1 module, 150 mm diameter | PNC 206246 | <input type="checkbox"/> | • Pressure regulator for gas units | PNC 927225 | <input type="checkbox"/> |
| • Water column with swivel arm (water column extension not included) | PNC 206289 | <input type="checkbox"/> | | | |
| • Water column extension for 900 line | PNC 206290 | <input type="checkbox"/> | | | |
| • Stainless steel double grid for 2 burners | PNC 206298 | <input type="checkbox"/> | | | |

Front

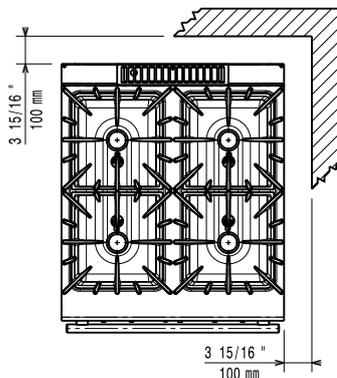


Side



G = Gas connection

Top



Gas

Gas Power:	
391642 (E9AARABBME)	48.5 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG; Natural Gas
Gas Inlet:	1/2"

Key Information:

Front Burners Power:	10 - 10 kW
Back Burners Power:	10 - 10 kW
Back Burners Dimension - mm	Ø 100 Ø 100
Front Burners Dimension - mm	Ø 100 Ø 100
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, Depth:	930 mm
External dimensions, Height:	850 mm
Net weight:	119 kg
Shipping weight:	137 kg
Shipping height:	1090 mm
Shipping width:	1020 mm
Shipping depth:	870 mm
Shipping volume:	0.97 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.

Certification group: N9CG