

## Modular Cooking Range Line 900XP 4-Burner Gas Range on Electric Oven

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



<b>391010 (E9GCGH4CE0)</b>	4-Burner (1x10 kW, 3x6 kW) gas Range on electric Oven (6 kW)
<b>391164 (E9GCGH4CEN)</b>	4-Burner (1x10 kW, 3x6 kW) gas Range on electric Oven (6 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. 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.
- The three 6 kW and one 10 kW high efficiency 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
- Gas burners 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 an electric standard oven with 40 mm thick oven door for heat insulation, positioned beneath the base plate.
- Oven chamber with 3 levels of runners to accommodate 2/1 GN shelves (2 steam pans).
- Ribbed cast iron oven base plate.
- Oven thermostat adjustable from 110 °C to 285 °C or from 120 °C to 280 °C for model 391164.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.

### 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.

### Included Accessories

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

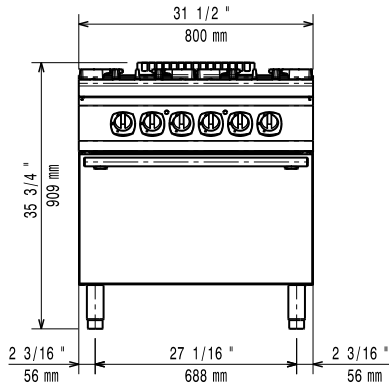
### Optional Accessories

- GN2/1 chrome grid for static oven PNC 164250

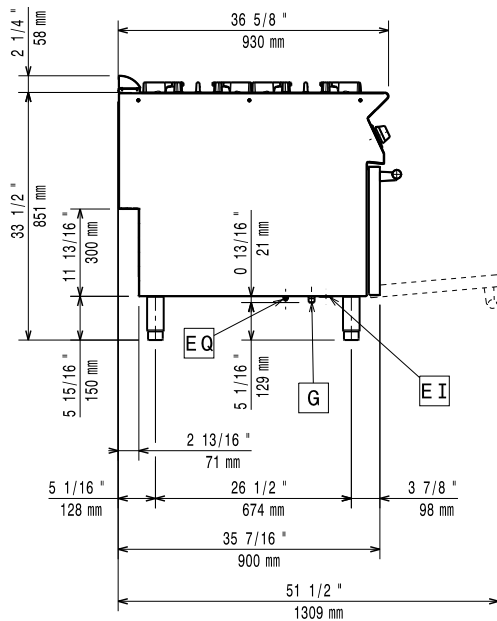
**APPROVAL:** \_\_\_\_\_

- |   |            |   |            |
|---|------------|---|------------|
| • Junction sealing kit  | PNC 206086 | • Base support for feet or wheels - 1200mm (700/900)                    | PNC 206368 |
| • Draught diverter, 150 mm diameter   | PNC 206132 | • Base support for feet or wheels - 1600mm (700/900)                    | PNC 206369 |
| • Matching ring for flue condenser, 150 mm diameter   | PNC 206133 | • Base support for feet or wheels - 2000mm (700/900)                    | PNC 206370 |
| • Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels | PNC 206135 | • Rear paneling - 800mm (700/900)                                       | PNC 206374 |
| • Flanged feet kit  | PNC 206136 | • Rear paneling - 1000mm (700/900)                                      | PNC 206375 |
| • Frontal kicking strip for concrete installation, 800mm                                      | PNC 206148 | • Rear paneling - 1200mm (700/900)                                      | PNC 206376 |
| • Frontal kicking strip for concrete installation, 1000mm                                     | PNC 206150 | • Kit town gas nozzles (G150) for 900 gas boiling top (only for 391010) | PNC 206384 |
| • Frontal kicking strip for concrete installation, 1200mm                                     | PNC 206151 | • Chimney grid net, 400mm (700XP/900)                                   | PNC 206400 |
| • Frontal kicking strip for concrete installation, 1600mm                                     | PNC 206152 | • Side handrail-right/left hand (900XP)                                 | PNC 216044 |
| • Pair of side kicking strips for concrete installation                                       | PNC 206157 | • Frontal handrail, 800mm   | PNC 216047 |
| • Single burner radiant plate for pan support   | PNC 206170 | • Frontal handrail, 1200mm  | PNC 216049 |
| • Single burner ribbed plate for direct cooking - fits frontal burners only                   | PNC 206172 | • Frontal handrail, 1600mm  | PNC 216050 |
| • Frontal kicking strip, 800mm (not for refr-freezer base)                                    | PNC 206176 | • 2 side covering panels for free standing appliances                   | PNC 216134 |
| • Frontal kicking strip, 1000mm (not for refr-freezer base)                                   | PNC 206177 | • Large handrail - portioning shelf, 400mm                              | PNC 216185 |
| • Frontal kicking strip, 1200mm (not for refr-freezer base)                                   | PNC 206178 | • Large handrail - portioning shelf, 800mm                              | PNC 216186 |
| • Frontal kicking strip, 1600mm (not for refr-freezer base)                                   | PNC 206179 | • Pressure regulator for gas units                                      | PNC 927225 |
| • 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 |   |            |
| • 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 |   |            |

Front

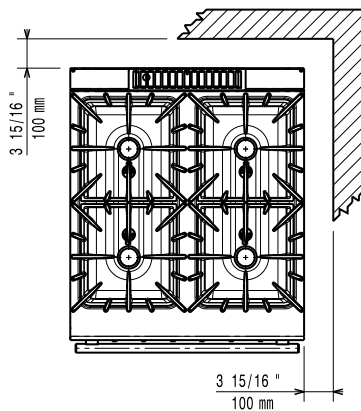


Side



EI = Electrical inlet (power)  
 G = Gas connection

Top



## Electric

Predisposed for:

391010 (E9GCGH4CE0)

380-400V 3N- 50/60Hz  
 5.5-6kW

## Gas

Gas Power:

28 kW

Standard gas delivery:

Natural Gas G20 (20mbar)

Gas Type Option:

LPG; Natural Gas

Gas Inlet:

1/2"

## Key Information:

Front Burners Power:

6 - 6 kW

Back Burners Power:

6 - 10 kW

Back Burners Dimension - mm

Ø 60 Ø 100

Front Burners Dimension - mm

Ø 60 Ø 60

Oven Heat Input:

6 kW

Oven working Temperature:

391010 (E9GCGH4CE0)

110 °C MIN; 285 °C MAX

391164 (E9GCGH4CEN)

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:

391010 (E9GCGH4CE0)

155 kg

391164 (E9GCGH4CEN)

203 kg

Shipping weight:

391010 (E9GCGH4CE0)

140 kg

391164 (E9GCGH4CEN)

130 kg

Shipping height:

391010 (E9GCGH4CE0)

1080 mm

391164 (E9GCGH4CEN)

1040 mm

Shipping width:

1020 mm

Shipping depth:

860 mm

Shipping volume:

391010 (E9GCGH4CE0)

0.95 m<sup>3</sup>

391164 (E9GCGH4CEN)

0.91 m<sup>3</sup>

Certification group:

N9CG

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.