

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


391021 (E9STGL3010)

 Gas Solid Top (10,5 kW) with
 2 Burners (1x10 kW, 1x6 kW)
 on Oven (8,5 kW) and
 Cupboard

Short Form Specification

Item No.

High efficiency 10.5 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, 10.5 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.
- Cupboard compartment for storage of pots, pans, sheet pans etc.
- 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

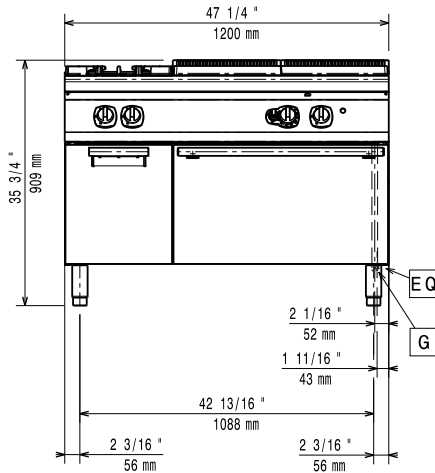
- 1 of GN2/1 chrome grid for static oven PNC 164250

APPROVAL: _____

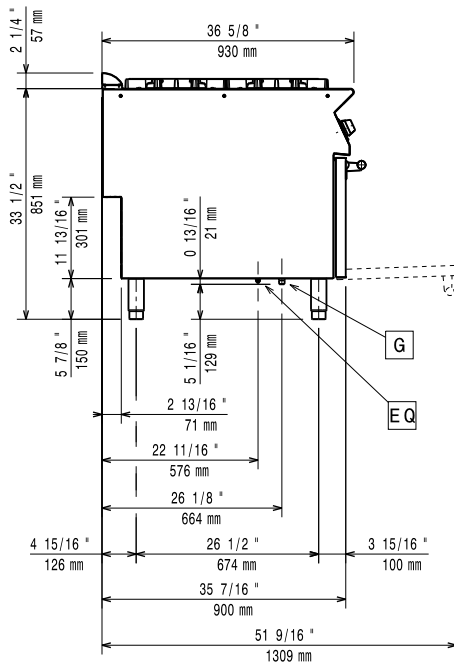
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|---|-------------------------------------|--|-------------------------------------|
| • 1 of Door for open base cupboard | PNC 206350 | • Base support for feet or wheels - 2000mm (700/900) | PNC 206370 <input type="checkbox"/> |
| Optional Accessories | | • Rear paneling - 1200mm (700/900) | PNC 206376 <input type="checkbox"/> |
| • GN2/1 chrome grid for static oven | PNC 164250 <input type="checkbox"/> | • Kit town gas nozzles (G150) for 900 solid top with burners | PNC 206386 <input type="checkbox"/> |
| • Junction sealing kit | PNC 206086 <input type="checkbox"/> | • Chimney grid net, 400mm (700XP/900) | PNC 206400 <input type="checkbox"/> |
| • Draught diverter, 150 mm diameter | PNC 206132 <input type="checkbox"/> | • Side handrail-right/left hand (900XP) | PNC 216044 <input type="checkbox"/> |
| • Matching ring for flue condenser, 150 mm diameter | PNC 206133 <input type="checkbox"/> | • Frontal handrail, 1200mm | PNC 216049 <input type="checkbox"/> |
| • Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels | PNC 206135 <input type="checkbox"/> | • Frontal handrail, 1600mm | PNC 216050 <input type="checkbox"/> |
| • Flanged feet kit | PNC 206136 <input type="checkbox"/> | • 2 side covering panels for free standing appliances | PNC 216134 <input type="checkbox"/> |
| • 2 supports runners for open base cupboard 400mm for GN1/1 | PNC 206145 <input type="checkbox"/> | • Large handrail - portioning shelf, 400mm | PNC 216185 <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1200mm | PNC 206151 <input type="checkbox"/> | • Large handrail - portioning shelf, 800mm | PNC 216186 <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1600mm | PNC 206152 <input type="checkbox"/> | • Pressure regulator for gas units | PNC 927225 <input type="checkbox"/> |
| • Pair of side kicking strips for concrete installation | PNC 206157 <input type="checkbox"/> | | |
| • Single burner radiant plate for pan support | PNC 206170 <input type="checkbox"/> | | |
| • Single burner ribbed plate for direct cooking - fits frontal burners only | PNC 206172 <input type="checkbox"/> | | |
| • Frontal kicking strip, 1200mm (not for refr-freezer base) | PNC 206178 <input type="checkbox"/> | | |
| • Frontal kicking strip, 1600mm (not for refr-freezer base) | PNC 206179 <input type="checkbox"/> | | |
| • Pair of side kicking strips (not for refr-freezer base) | PNC 206180 <input type="checkbox"/> | | |
| • 2 panels for service duct for single installation | PNC 206181 <input type="checkbox"/> | | |
| • 2 panels for service duct for back to back installation | PNC 206202 <input type="checkbox"/> | | |
| • Pair of cast iron grids for gas ranges and boiling tops | PNC 206208 <input type="checkbox"/> | | |
| • Kit 4 feet for concrete installation (not for 900 line free standing grill) | PNC 206210 <input type="checkbox"/> | | |
| • Flue condenser for 1 module, 150 mm diameter | PNC 206246 <input type="checkbox"/> | | |
| • Electric heating kit for cupboards | PNC 206259 <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"/> | | |
| • Chimney upstand, 1200mm | PNC 206306 <input type="checkbox"/> | | |
| • Back handrail 1200mm, Marine | PNC 206309 <input type="checkbox"/> | | |
| • Door for open base cupboard | PNC 206350 <input type="checkbox"/> | | |
| • Wok pan support for open burners (700/900) | PNC 206363 <input type="checkbox"/> | | |
| • Base support for feet or wheels - 1200mm (700/900) | PNC 206368 <input type="checkbox"/> | | |
| • Base support for feet or wheels - 1600mm (700/900) | PNC 206369 <input type="checkbox"/> | | |

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Front

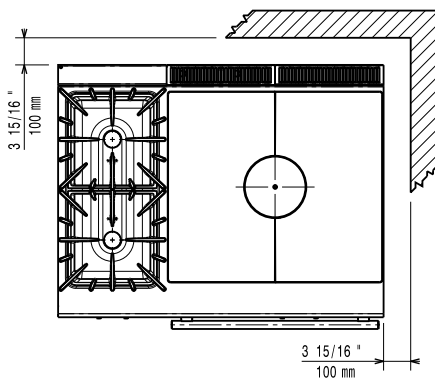


Side



EQ = Equipotential screw
 G = Gas connection

Top



Gas

Gas Power:	
391021 (E9STGL3010)	35 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG; Natural Gas
Gas Inlet:	1/2"

Key Information:

Solid top usable surface (width):	795 mm
Solid top usable surface (depth):	696 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):	650 mm
External dimensions, Width:	1200 mm
External dimensions, Height:	850 mm
External dimensions, Depth:	930 mm
Storage Cavity Dimensions (width):	335 mm
Storage Cavity Dimensions (height):	350 mm
Storage Cavity Dimensions (depth):	740 mm
Net weight:	207 kg
Shipping weight:	242 kg
Shipping height:	1040 mm
Shipping width:	1300 mm
Shipping depth:	1020 mm
Shipping volume:	1.38 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.