900XP 4-Burner Gas Range 10 kW on Convection Oven

## **Modular Cooking Range Line** 900XP 4-Burner Gas Range 10 **kW** on Convection Oven

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



#### **Modular Cooking Range Line**

#### 900XP 4-Burner Gas Range 10 kW on **Convection Oven**

391009 (E9GCGH4CVM)

4-burner (10 kW each) gas range on gas convection oven (10,5 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. Oven chamber with  $\ensuremath{\mathbf{2}}$ levels of runners to accomodate 2/1 GN shelves (2 steam pans). Ribbed, enamelled steel 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 four 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 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 convection oven, with ON/OFF switch between static and convection mode, positioned beneath the base plate. Oven chamber to have 2 levels of runners to accomodate 2/1 GN shelves (2 steam pans) and ribbed enamelled steel base plate.
- Convection oven allows for simultaneous cooking on 2 levels thus reducing cooking times compared to standard static ovens (depending on food type).
- 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.

### Construction

- Unit is 930 mm deep to give a larger working surface
- 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.

# Optional Accessories

<ul><li>Junction sealing kit</li></ul>	PNC 206086
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Draught diverter with 150m	m diameter PNC 206132

Matching ring for flue condenser	PNC 206133

<b>APPROVAL</b>	Ŀ
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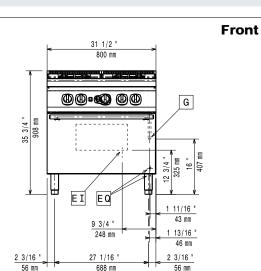
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<ul> <li>4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install with</li> </ul>	PNC 206135 □
base supports for feet/wheels.	
Flanged feet kit	PNC 206136 □
<ul> <li>Frontal kicking strip for concrete installation, 400mm</li> </ul>	PNC 206147 □
<ul> <li>Frontal kicking strip for concrete installation, 800mm</li> </ul>	PNC 206148 🖵
<ul> <li>Frontal kicking strip for concrete installation, 1000mm</li> </ul>	PNC 206150 🗖
<ul> <li>Frontal kicking strip for concrete installation, 1200mm</li> </ul>	PNC 206151 🗖
<ul> <li>Frontal kicking strip for concrete installation, 1600mm</li> </ul>	PNC 206152 □
• 2 side kicking strips for concrete installation	PNC 206157 □
• Single burner radiant plate for pan support	PNC 206170 🖵
<ul> <li>Frontal kicking strip, 800mm (not for refr- freezer base)</li> </ul>	
• Frontal kicking strip, 1000mm (not for refrfreezer base)	PNC 206177 🗖
• Frontal kicking strip, 1200mm (not for refrfreezer base)	PNC 206178 🗖
<ul> <li>Frontal kicking strip, 1600mm (not for refr- freezer base)</li> </ul>	PNC 206179 🗖
<ul> <li>Pair of side kicking strips (not for refr- freezer base)</li> </ul>	PNC 206180 🖵
• 2 panels for service duct for single installation	PNC 206181 🗖
• 2 panels for service duct for back to back installation	PNC 206202 □
<ul> <li>4 feet for concrete installation</li> </ul>	PNC 206210 🖵
<ul> <li>GN2/1 chrome plated grid for convection oven</li> </ul>	PNC 206243 □
<ul> <li>Flue condenser for 1 module, 150 mm diameter</li> </ul>	PNC 206246 □
<ul> <li>Water coulumn with swivel arm (water column extension not included)</li> </ul>	PNC 206289 □
<ul> <li>Water column extension for 900 line</li> </ul>	PNC 206290 □
<ul> <li>Stainless steel double grid for 2 burners</li> </ul>	PNC 206298 □
<ul> <li>Chimney upstand, 800mm</li> </ul>	PNC 206304 □
<ul> <li>Wok pan support for open burners (700/900)</li> </ul>	PNC 206363 □
Base support for feet or wheels - 800mm (700/900)	PNC 206367 □
<ul> <li>Chimney grid net, 400mm</li> </ul>	PNC 206400 □
<ul> <li>Side handrail-right/left hand</li> </ul>	PNC 216044 □
Frontal handrail 800mm	PNC 216047 □
Frontal handrail 1200mm	PNC 216049 □
Frontal handrail 1600mm	PNC 216050 □
<ul> <li>2 side covering panels for free standing appliances</li> </ul>	PNC 216134 🗆
Large handrail - portioning shelf, 400mm	PNC 216185 □
Large handrail - portioning shelf, 800mm	PNC 216186 🖵
Pressure regulator for gas units	PNC 927225 □



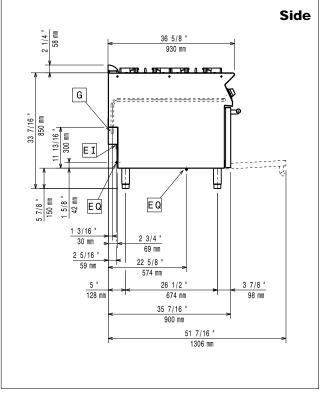


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3 15/16 \* 100 mm

EI = Electrical connectionG = Gas connection



**Electric** 

Oven Heat Input: 10.5 kW

Gas

Top

**Gas Power:** 172155 Btu/hr (50.5 kW)

Gas Type Option: LPG; Natural Gas

Gas Inlet: 1/2"

Natural gas - Pressure: 7" w.c. (17.4 mbar)

LPG Gas Pressure: 11" w.c. (27.7 mbar)

**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): 560 mm Oven Cavity Dimensions (height): 270 mm Oven Cavity Dimensions (depth): 680 mm Net weight: 115 kg Shipping weight: 130 kg Shipping height: 1090 mm Shipping width: 1020 mm Shipping depth: 900 mm Shipping volume:  $1 \, \text{m}^3$ 

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.



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