# Modular Cooking Range Line 900XP 6-Burner Gas Range on Large Gas Oven

ITEM #
MODEL #
NAME #
SIS#
AIA#



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

## 900XP 6-Burner Gas Range on Large Gas Oven

391015 (E9GCGL6CL0)

6-burner (2x10 kW, 4x6 kW) gas range on large gas oven (12 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 accomodate shelves (wxd 972x687mm). 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 four 6 kW and two 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 large 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 accomodate 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.

## 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.

## **Optional Accessories**

•	Junction sealing kit	PNC	206086
•	Draught diverter with 150mm diameter	PNC	206132
•	Matching ring for flue condenser	PNC	206133

APPROVAL
----------



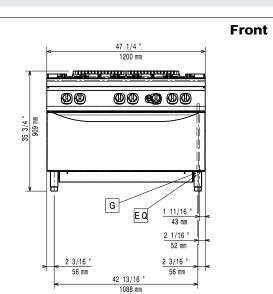
## Modular Cooking Range Line 900XP 6-Burner Gas Range on Large Gas Oven

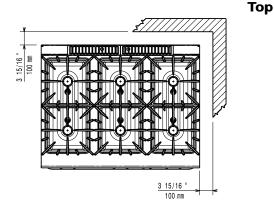
<ul> <li>4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install with base supports for feet/wheels.</li> </ul>	PNC	206135 🗖
Flanged feet kit	PNC	206136 🖵
<ul> <li>Single burner radiant plate for pan support</li> </ul>		
<ul> <li>Frontal kicking strip, 1200mm (not for refr- freezer base)</li> </ul>		
<ul> <li>Pair of side kicking strips (not for refr- freezer base)</li> </ul>	PNC	206180 🗖
<ul> <li>2 panels for service duct for single installation</li> </ul>	PNC	206181 🗖
• 2 panels for service duct for back to back installation	PNC	206202 🗖
<ul> <li>Chrome grid for large oven</li> </ul>	PNC	206204 🖵
<ul> <li>4 feet for concrete installation</li> </ul>		206210 🖵
<ul> <li>Flue condenser for 1 module, 150 mm diameter</li> </ul>		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, 1200mm</li> </ul>	PNC	206306 🖵
<ul> <li>Wok pan support for open burners (700/900)</li> </ul>	PNC	206363 🗖
<ul> <li>Base support for feet or wheels (lateral) for pastacooker</li> </ul>	PNC	206371 🗖
<ul> <li>Rear paneling - 1200mm (700/900)</li> </ul>		206376 🖵
<ul> <li>Kit town gas nozzles (G150) for 900 gas ranges on gas oven</li> </ul>	PNC	206385 🗖
<ul> <li>Chimney grid net, 400mm</li> </ul>	PNC	206400 🖵
<ul> <li>Side handrail-right/left hand</li> </ul>	PNC	216044 🖵
<ul> <li>Frontal handrail 1200mm</li> </ul>	PNC	216049 🖵
<ul> <li>Frontal handrail 1600mm</li> </ul>		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		216186 🖵
<ul> <li>Pressure regulator for gas units</li> </ul>	PNC	927225 🗖



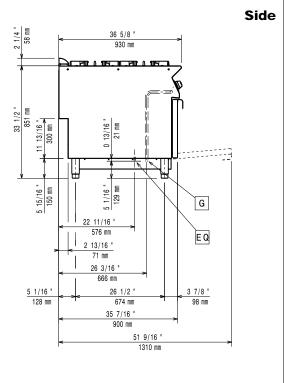


## Modular Cooking Range Line 900XP 6-Burner Gas Range on Large Gas Oven





#### G = Gas connection



#### Gas

**Gas Power:** 

**391015 (E9GCGL6CL0)** 190904 Btu/hr (56 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
 6 - 6 kW

 Back Burners Power
 10 - 10 kW

 Middle Burners Power:
 6 - 0/6 - 0 kW

 Back Burners Dimension - mm
 Ø 100 Ø 100

 Front Burners Dimension - mm
 Ø 60 Ø 60

 Middle Burners Dimension - mm
 Ø 60 Ø 60

Oven working Temperature: 120 °C MIN; 280 °C MAX

Oven Cavity Dimensions (width): 1000 mm Oven Cavity Dimensions (height): 380 mm Oven Cavity Dimensions (depth): 700 mm Net weight: 200 kg Shipping weight: 235 kg Shipping height: 1030 mm Shipping width: 1020 mm Shipping depth: 1300 mm Shipping volume: 1.37 m<sup>3</sup>

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.

