

10/2020

Mod: G22/PL4T-NE

Production code: 393402



**Modular Cooking Range Line
EC0900 400mm Gas Fry Top,
Smooth Coated Steel Horizontal
Plate**

ITEM # _____

MODEL # _____

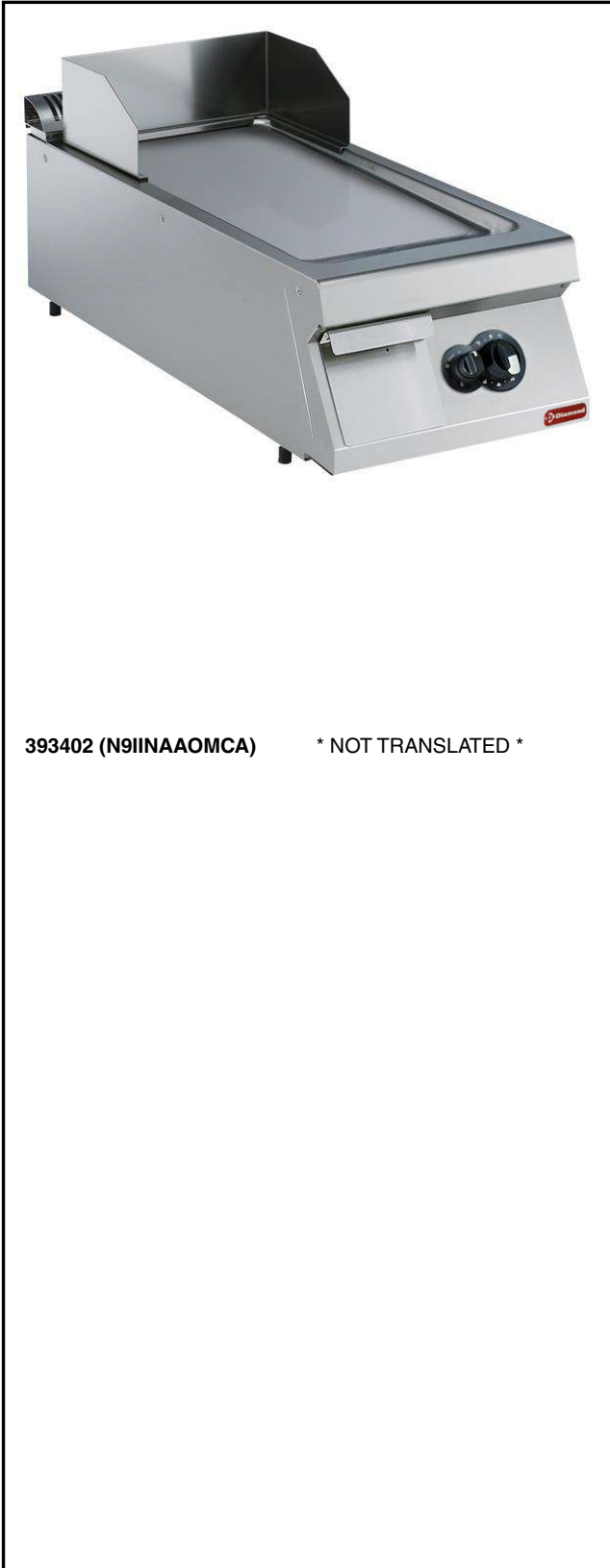
NAME # _____

SIS # _____

AIA # _____



**Modular Cooking Range Line
EC0900 400mm Gas Fry Top, Smooth Coated Steel Horizontal
Plate**



393402 (N9IINAOMCA) * NOT TRANSLATED *

Main Features

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Large drain hole on cooking surface permits the draining of fat into large 1 liter collector placed under the cooking surface.
- Stainless steel high splash guards on the rear and sides of cooking surface. Splash guards can be easily removed for cleaning and are dishwasher-safe.
- Piezo spark ignition with thermostatic valve for added safety.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Temperature range from 90° up to 270°C.
- Rough brushed chrome surface is highly resistant to scratches and facilitates cleaning operations at the end of the day.
- Scraper for smooth plate included as standard.

Construction

- Cooking surface completely smooth.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- AISI 304 stainless steel worktop, 2mm thick.
- Cooking surface 15mm thick brushed chrome for optimum grilling results and ease of use.
- Unit is 900mm deep to give a larger working surface area.

Included Accessories

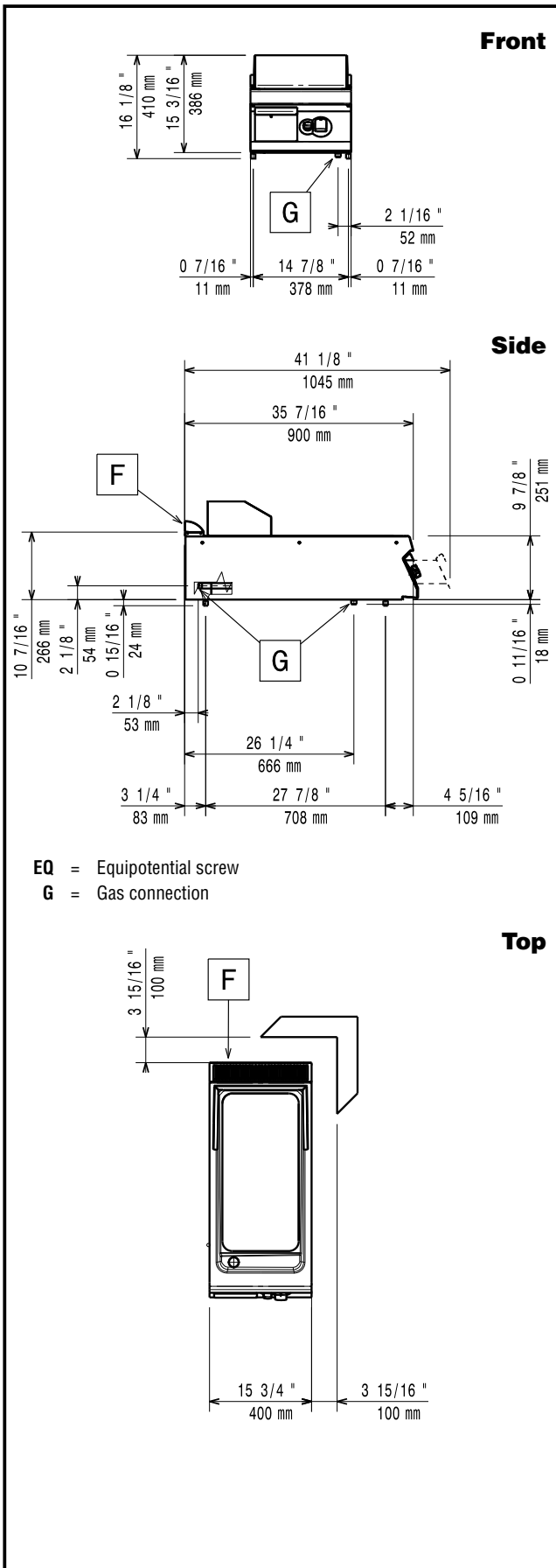
- 1 of Scraper for smooth plate fry tops PNC 164255
- 1 of Stopper for fry top with horizontal plate PNC 206296

Optional Accessories

- Scraper for smooth plate fry tops PNC 164255
- Junction sealing kit PNC 206086
- Draught diverter, 120 mm diameter PNC 206126
- Matching ring for flue condenser, 120 mm diameter PNC 206127
- Support for bridge type installation, 800mm PNC 206137
- Support for bridge type installation, 1000mm PNC 206138
- Support for bridge type installation, 1200mm PNC 206139
- Support for bridge type installation, 1400mm PNC 206140
- Support for bridge type installation, 1600mm PNC 206141
- WATER DRAIN FOR FRY TOP HALF MODULE PNC 206153
- Support for bridge type installation, 400mm PNC 206154

APPROVAL: _____

- Side handrail for right/left hand PNC 206165
- Frontal handrail 400mm PNC 206166
- Frontal handrail 800 mm PNC 206167
- Large handrail (portioning shelf) 400 mm PNC 206185
- Large handrail (portioning shelf) 800 mm PNC 206186
- Frontal handrail 1200 mm PNC 206191
- Frontal handrail 1600 mm PNC 206192
- Stopper for fry top with horizontal plate PNC 206296
- Flue condenser for 1/2 module, 120 mm diameter PNC 206310
- 2 side covering panels, height 250 mm, depth 900 mm PNC 206321
- Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) PNC 206346
- Chimney grid net, 400mm (700/900 line) PNC 206400
- Pressure regulator for gas units PNC 927225



Gas

Gas Power:	393402 (N9IINAAOMCA)	10 kW
Standard gas delivery:		Natural Gas G20 (20mbar)
Gas Type Option:		LPG; Natural Gas
Gas Inlet:		1/2"

Key Information:

Cooking surface width:	330 mm
Cooking surface depth:	700 mm
Working Temperature MIN:	90 °C
Working Temperature MAX:	270 °C
Net weight:	55 kg
Shipping weight:	57 kg
Shipping height:	580 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.27 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.