

10/2020

# **Mod: G22/PR4T-NE**

**Production code: 393354**



**Modular Cooking Range Line  
ECO900 400mm Gas Fry Top,  
Ribbed Coated Steel Sloped Plate**

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

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

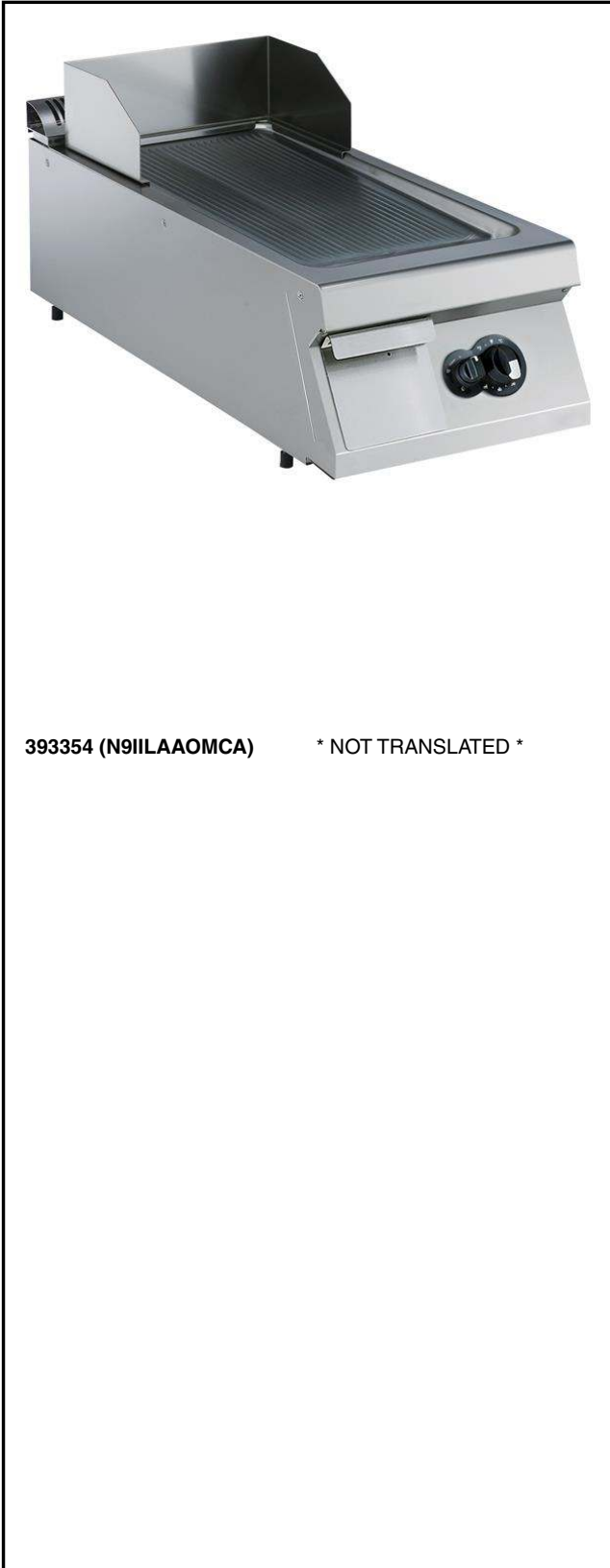
NAME # \_\_\_\_\_

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

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



**ECO900 400mm Gas Fry Top, Ribbed Coated Steel Sloped Plate**  
Modular Cooking Range Line



393354 (N9IILAAOMCA) \* NOT TRANSLATED \*

**Main Features**

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- 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.
- 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 ribbed plate included as standard.

**Construction**

- Cooking surface completely ribbed.
- Cooking surface 15mm thick brushed chrome for optimum grilling results and ease of use.
- 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.
- Unit is 900mm deep to give a larger working surface area.

**Included Accessories**

- 1 of Scraper for ribbed plate fry tops - kit PNC 206420 includes knife blades for both smooth and ribbed surface

**Optional Accessories**

- 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
- Side handrail for right/left hand PNC 206165

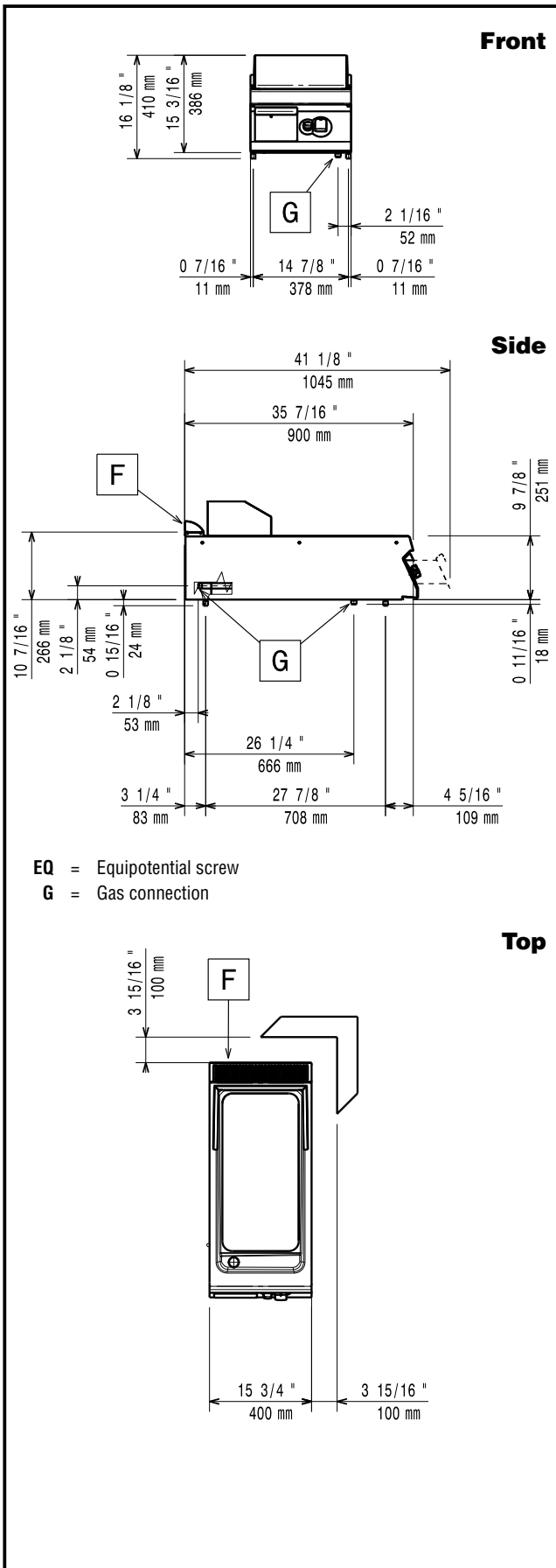
APPROVAL: \_\_\_\_\_



## Modular Cooking Range Line ECO900 400mm Gas Fry Top, Ribbed Coated Steel Sloped Plate

- 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
- 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
- Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface PNC 206420
- Pressure regulator for gas units PNC 927225





### Gas

<b>Gas Power:</b>	<b>393354 (N9IILAAOMCA)</b>	10 kW
<b>Standard gas delivery:</b>		Natural Gas G20 (20mbar)
<b>Gas Type Option:</b>		LPG; Natural Gas
<b>Gas Inlet:</b>		1/2"

### Key Information:

<b>Cooking surface width:</b>	330 mm
<b>Cooking surface depth:</b>	700 mm
<b>Working Temperature MIN:</b>	90 °C
<b>Working Temperature MAX:</b>	270 °C
<b>Net weight:</b>	55 kg
<b>Shipping weight:</b>	54 kg
<b>Shipping height:</b>	580 mm
<b>Shipping width:</b>	460 mm
<b>Shipping depth:</b>	1020 mm
<b>Shipping volume:</b>	0.27 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.