

10/2020

Mod: G22/PM8T-NE

Production code: 393403



**Modular Cooking Range Line
ECO900 800mm Gas Fry Top,
Smooth and Ribbed Coated Steel
Sloped Plate**

ITEM # _____

MODEL # _____

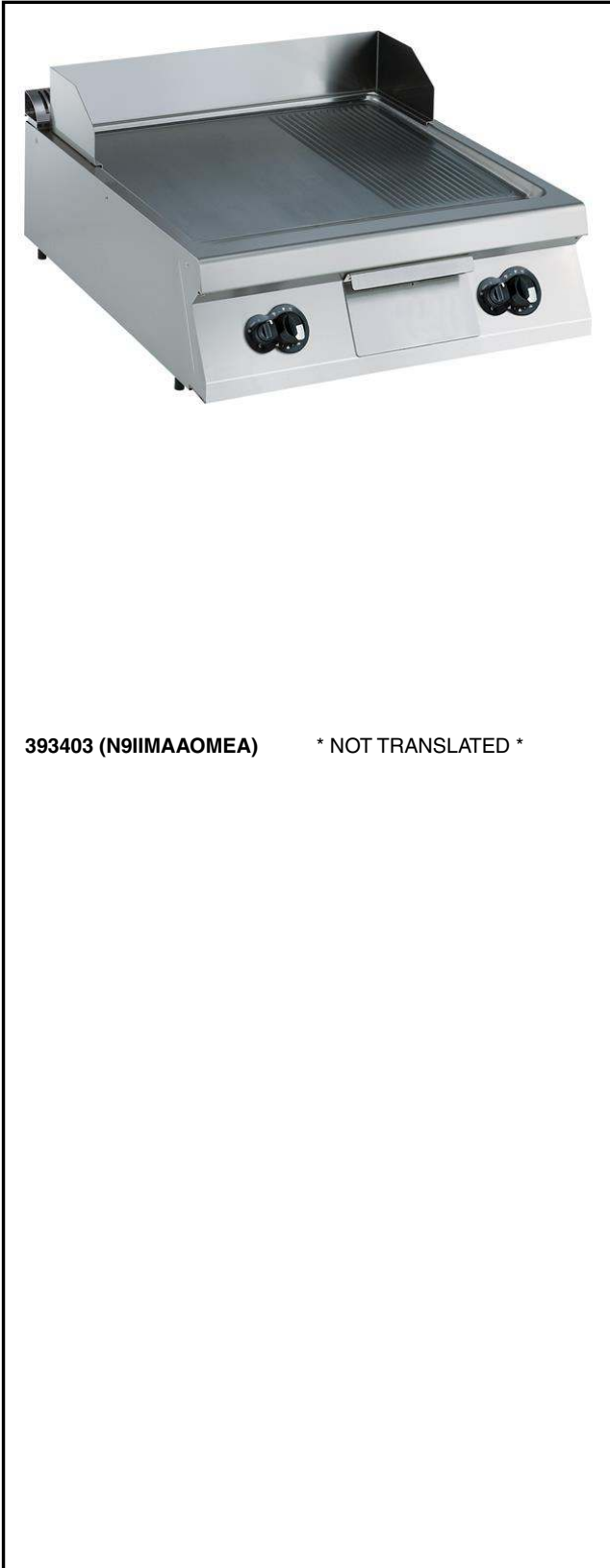
NAME # _____

SIS # _____

AIA # _____



ECO900 800mm Gas Fry Top, Smooth and Ribbed Coated Steel Sloped Plate



393403 (N9IIMAAOMEA) * 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 1,5 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.
- Units have separate controls for each half module of the cooking surface.
- 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.
- Scrapers with smooth and ribbed blades included as standard.

Construction

- Cooking surface 2/3 smooth and 1/3 ribbed.
- 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

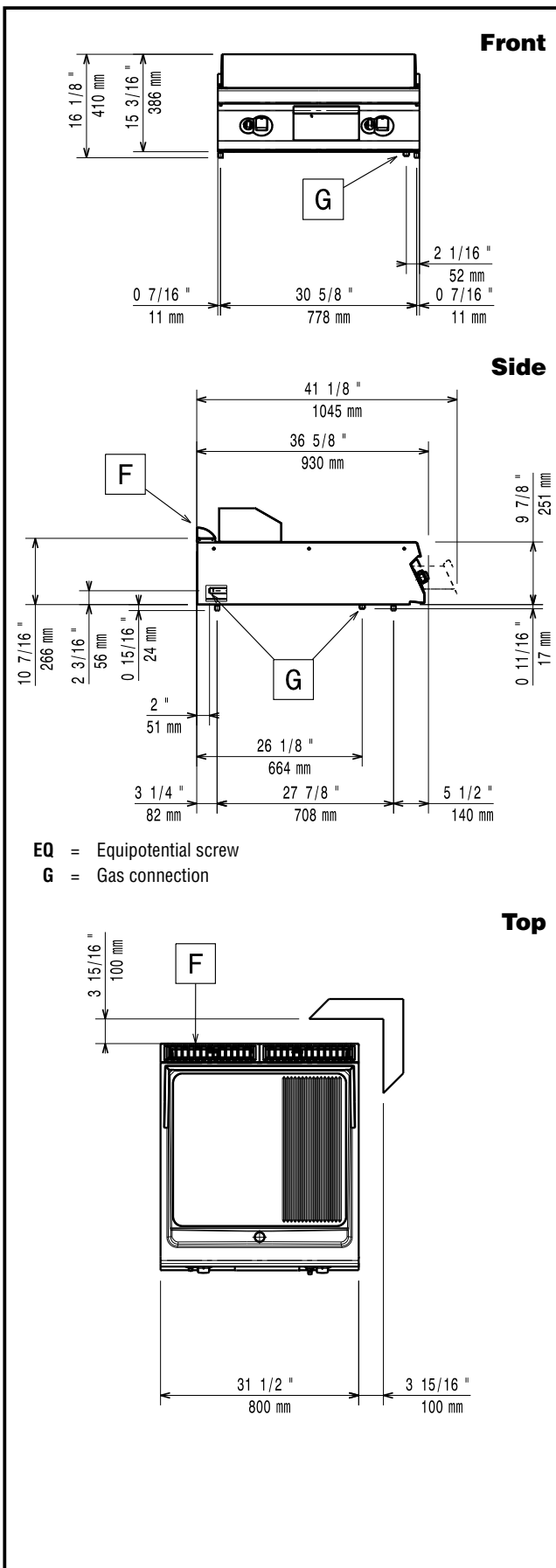
- 1 of Scraper for smooth plate fry tops PNC 164255
- 1 of Scraper for ribbed plate fry tops - kit PNC 206420 includes knife blades for both smooth and ribbed surface

Optional Accessories

- Scraper for smooth plate fry tops PNC 164255
- Junction sealing kit PNC 206086
- Draught diverter, 150 mm diameter PNC 206132
- Matching ring for flue condenser, 150 mm diameter PNC 206133
- 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

APPROVAL: _____

- Side handrail for right/left hand PNC 206165
- Frontal handrail 800 mm PNC 206167
- Large handrail (portioning shelf) 800 mm PNC 206186
- Frontal handrail 1200 mm PNC 206191
- Frontal handrail 1600 mm PNC 206192
- Flue condenser for 1 module, 150 mm diameter PNC 206246
- 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
- Water drain for full module fry tops PNC 216153
- Pressure regulator for gas units PNC 927225



Gas

Gas Power:	393403 (N9IIMAA0MEA)	20 kW
Standard gas delivery:		Natural Gas G20 (20mbar)
Gas Type Option:		LPG; Natural Gas
Gas Inlet:		1/2"

Key Information:

Cooking surface width:	730 mm
Cooking surface depth:	700 mm
Working Temperature MIN:	90 °C
Working Temperature MAX:	270 °C
Net weight:	105 kg
Shipping weight:	104 kg
Shipping height:	540 mm
Shipping width:	1020 mm
Shipping depth:	860 mm
Shipping volume:	0.47 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.