

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



391260 (E9GCGHTCGB)

4-Burner (10 kW each) gas
 Range on Oven (10,5 kW) -
 AGA - Aus

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 2 levels of runners to accommodate 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

- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- IPX5 water protection.
- 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.
- Protected pilot light.
- The special design of the control knob system guarantees against water infiltration.
- Burners with optimized combustion.
- The four 10 kW high efficiency burners are available in 100 mm diameter with continuous power regulation from 2.2 kW to 10 kW.
- Unit to be mounted on stainless steel feet with height adjustment up to 50 mm. Unit can be easily mounted on cantilever systems.
- Oven thermostat adjustable from 120 °C to 280 °C.
- 40 mm thick oven door for heat insulation.
- 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 accommodate 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).

Construction

- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- AISI 304 stainless steel worktop, 2mm thick.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Unit is 930 mm deep to give a larger working surface area.

Optional Accessories

- GN2/1 chrome grid for static oven PNC 164250
- Junction sealing kit PNC 206086
- Draught diverter, 150 mm diameter PNC 206132
- Matching ring for flue condenser, 150 mm diameter PNC 206133

APPROVAL: _____

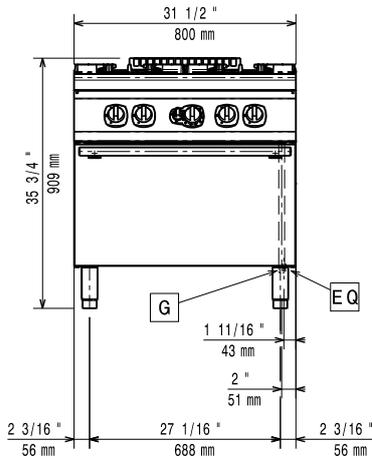
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|---|---|
| <ul style="list-style-type: none"> • Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels PNC 206135 <input type="checkbox"/> • Flanged feet kit PNC 206136 <input type="checkbox"/> • Frontal kicking strip for concrete installation, 800mm PNC 206148 <input type="checkbox"/> • Frontal kicking strip for concrete installation, 1000mm PNC 206150 <input type="checkbox"/> • Frontal kicking strip for concrete installation, 1200mm PNC 206151 <input type="checkbox"/> • Frontal kicking strip for concrete installation, 1600mm PNC 206152 <input type="checkbox"/> • Pair of side kicking strips for concrete installation PNC 206157 <input type="checkbox"/> • Single burner ribbed plate for direct cooking - fits frontal burners only PNC 206172 <input type="checkbox"/> • Frontal kicking strip, 800mm (not for refr-freezer base) PNC 206176 <input type="checkbox"/> • Frontal kicking strip, 1000mm (not for refr-freezer base) PNC 206177 <input type="checkbox"/> • Frontal kicking strip, 1200mm (not for refr-freezer base) PNC 206178 <input type="checkbox"/> • Frontal kicking strip, 1600mm (not for refr-freezer base) PNC 206179 <input type="checkbox"/> • Pair of side kicking strips (not for refr-freezer base) PNC 206180 <input type="checkbox"/> • 2 panels for service duct for single installation PNC 206181 <input type="checkbox"/> • 2 panels for service duct for back to back installation PNC 206202 <input type="checkbox"/> • Kit 4 feet for concrete installation (not for 900 line free standing grill) PNC 206210 <input type="checkbox"/> • Flue condenser for 1 module, 150 mm diameter PNC 206246 <input type="checkbox"/> • Water column with swivel arm (water column extension not included) PNC 206289 <input type="checkbox"/> • Water column extension for 900 line PNC 206290 <input type="checkbox"/> • Stainless steel double grid for 2 burners PNC 206298 <input type="checkbox"/> • Chimney upstand, 800mm PNC 206304 <input type="checkbox"/> • Back handrail 800mm, Marine PNC 206308 <input type="checkbox"/> • Back handrail 1200mm, Marine PNC 206309 <input type="checkbox"/> • Wok pan support for open burners (700/900) PNC 206363 <input type="checkbox"/> • Base support for feet or wheels - 800mm (700/900) PNC 206367 <input type="checkbox"/> • Base support for feet or wheels - 1200mm (700/900) PNC 206368 <input type="checkbox"/> • Base support for feet or wheels - 1600mm (700/900) PNC 206369 <input type="checkbox"/> • Base support for feet or wheels - 2000mm (700/900) PNC 206370 <input type="checkbox"/> • Rear paneling - 800mm (700/900) PNC 206374 <input type="checkbox"/> • Rear paneling - 1000mm (700/900) PNC 206375 <input type="checkbox"/> • Rear paneling - 1200mm (700/900) PNC 206376 <input type="checkbox"/> • Chimney grid net, 400mm (700XP/900) PNC 206400 <input type="checkbox"/> | <ul style="list-style-type: none"> • Side handrail-right/left hand (900XP) PNC 216044 <input type="checkbox"/> • Frontal handrail, 800mm PNC 216047 <input type="checkbox"/> • Frontal handrail, 1200mm PNC 216049 <input type="checkbox"/> • Frontal handrail, 1600mm PNC 216050 <input type="checkbox"/> • 2 side covering panels for free standing appliances PNC 216134 <input type="checkbox"/> • Large handrail - portioning shelf, 800mm PNC 216186 <input type="checkbox"/> • Pressure regulator for gas units PNC 927225 <input type="checkbox"/> |
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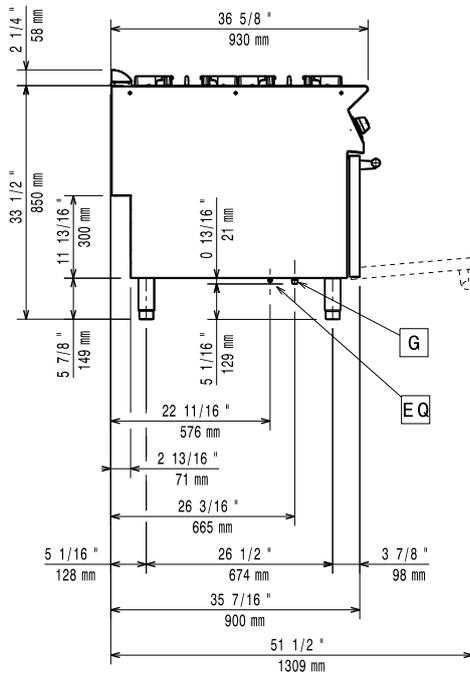
**WA DEALER
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Front

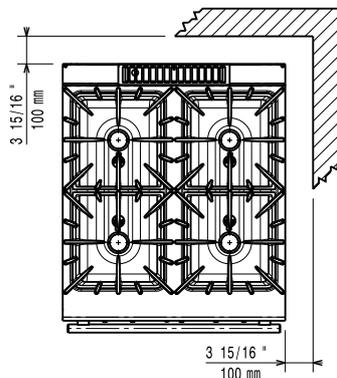


Side



G = Gas connection

Top



Gas

Gas Power:	391260 (E9GCGHTCGB)	48.5 kW
Standard gas delivery:		Natural Gas G20 (20mbar)
Gas Type Option:		LPG; Natural Gas
Gas Inlet:		1/2"

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 Heat Input:	8.5 kW
Oven working Temperature:	120 °C MIN; 280 °C MAX
Oven Cavity Dimensions (width):	575 mm
Oven Cavity Dimensions (height):	300 mm
Oven Cavity Dimensions (depth):	700 mm
Net weight:	155 kg
Shipping weight:	140 kg
Shipping height:	1090 mm
Shipping width:	1020 mm
Shipping depth:	900 mm
Shipping volume:	1 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.

Certification group: N9CG



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