

## Modular Cooking Range Line 900XP Half Module Electric Fry Top, Smooth Polished Chrome Plate

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



391072 (E9FTEDCS00)

Half module electric Fry Top with smooth sloped polished chrome cooking Plate, thermostatic control

391175 (E9FTEDCS0N)

Half module electric Fry Top with smooth sloped polished chrome cooking Plate, thermostatic control - 230V

## **Short Form Specification**

#### Item No.

Smooth cooking polished chrome surface. To be installed on open base installations, bridging supports or cantilever systems. Removable drawer below the cooking surface for the collection of grease and fat. Body and work top of unit entirely in stainless steel with Scotch Brite finish. Extra strength work top in heavy duty 2 mm stainless steel. Rightangled side edges to allow flush-fitting junction between units.

#### **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.
- Electric elements in incoloy positioned under the cooking plate.
- Safety thermostat and thermostatic control.
- 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.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Temperature range from 120° up to 280°C.
- Cooking surface 15mm thick polished chrome for optimum grilling results and ease of use.
- Polished chromium surface avoids the mixing of flavors when passing from one type of food to another.
- Suitable for countertop installation.

#### Construction

- Cooking surface completely smooth.
- 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.

#### **Included Accessories**

• 1 of Scraper for smooth plate PNC 164255 fry tops

#### **Optional Accessories**

Optional Accessories	
<ul> <li>Scraper for smooth plate fry tops</li> </ul>	PNC 164255 □
<ul> <li>Junction sealing kit</li> </ul>	PNC 206086 🗖
<ul> <li>Support for bridge type installation, 800mm</li> </ul>	PNC 206137 🗖
<ul> <li>Support for bridge type installation, 1000mm</li> </ul>	PNC 206138 🗖
<ul> <li>Support for bridge type installation, 1200mm</li> </ul>	PNC 206139 🗖
<ul> <li>Support for bridge type installation, 1400mm</li> </ul>	PNC 206140 □
<ul> <li>Support for bridge type installation, 1600mm</li> </ul>	PNC 206141 🗖

#### APPROVAL:





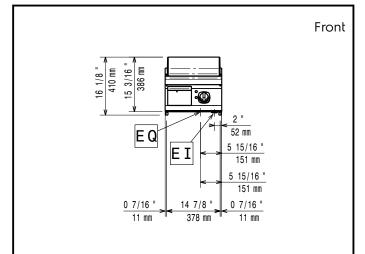
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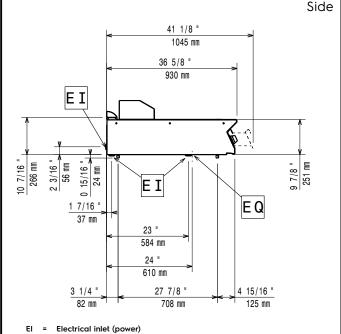
<ul> <li>Water drain for half module fry tops</li> <li>Support for bridge type installation, 400mm</li> </ul>	PNC 206153 PNC 206154	
Back handrail 800 mm	PNC 206308	
Back handrail 1200 mm	PNC 206309	
<ul> <li>Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module)</li> </ul>	PNC 206346	
• Rear paneling - 1000mm (700/900) (only for 391072)	PNC 206375	
<ul> <li>Chimney grid net, 400mm (700XP/900)</li> </ul>	PNC 206400	
<ul> <li>Cloche for fry tops</li> </ul>	PNC 206455	
<ul> <li>Side handrail-right/left hand (900XP)</li> </ul>	PNC 216044	
<ul> <li>Frontal handrail, 400mm</li> </ul>	PNC 216046	
<ul> <li>Frontal handrail, 800mm</li> </ul>	PNC 216047	
<ul> <li>Frontal handrail, 1200mm</li> </ul>	PNC 216049	
<ul> <li>Frontal handrail, 1600mm</li> </ul>	PNC 216050	
<ul> <li>2 side covering panels for free standing appliances (only for 391175)</li> </ul>	PNC 216134	
<ul> <li>Large handrail - portioning shelf, 400mm</li> </ul>	PNC 216185	
<ul> <li>Large handrail - portioning shelf, 800mm</li> </ul>	PNC 216186	
<ul> <li>2 side covering panels for top appliances</li> </ul>	PNC 216278	





# Modular Cooking Range Line 900XP Half Module Electric Fry Top, **Smooth Polished Chrome Plate**





Top 15/16 TOO mm 3 15/16 " 15 3/4 ' 400 mm 100 mm

#### **Electric**

Supply voltage:

391072 (E9FTEDCS00) 380-400 V/3 ph/50/60 Hz 391175 (E9FTEDCSON) 230 V/3 ph/50/60 Hz

**Total Watts:** 7.5 kW

Predisposed for:

380-400V 3~ 50/60Hz

391072 (E9FTEDCS00) 6,7-7,5kW

#### **Key Information:**

Cooking surface width: 330 mm Cooking surface depth: 700 mm Working Temperature MIN: 120 °C **Working Temperature MAX:** 280 °C External dimensions, Width: 400 mm External dimensions, Depth: 930 mm External dimensions, Height: 250 mm Net weight: 55 kg Shipping weight: 391072 (E9FTEDCS00) 56 kg 391175 (E9FTEDCS0N) 65 kg Shipping height: 391072 (E9FTEDCS00) 580 mm 391175 (E9FTEDCS0N) 540 mm Shipping width: 460 mm Shipping depth: 1020 mm Shipping volume: 391072 (E9FTEDCS00) 0.27 m<sup>3</sup> 391175 (E9FTEDCS0N) 0.25 m<sup>3</sup> Certification group: 391072 (E9FTEDCS00) EFT91 391175 (E9FTEDCSON) N9RE1

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.



FΩ

Equipotential screw





