

Modular Cooking Range Line 900XP 6-Burner Gas Range 10 kW on Oven with Cupboard

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	
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391263 (E9GCGLTC1B)

6-burner (10 kW each) gas range on oven with cupboard (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 3 levels of runners to accomodate 2/1 GN shelves (2 steam pans). Ribbed, cast-iron 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

- Base compartment consists of a gas heated standard oven with stainless steel burners and self stabilizing flame positioned beneath the base plate. Oven chamber to have 3 levels of runners to accomodate 2/1 GN shelves (2 steam pans) and ribbed cast iron base plate.
- Cupboard compartment for storage of pots, pans, sheet pans etc.
- 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.
- 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.
- The six 10 kW high efficiency burners are available in two different sizes to suit high performing cooking requirements of the most demanding customers:
 - -60 mm burners with continuous power regulation from 1,5 to 6 kW
 - -100 mm burners with continuous power regulation from 2.2 kW to 10 kW

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.

Included Accessories

• 1 of Door for open base cupboard PNC 206350

Optional Accessories

• GN2/1 chrome grid for static oven PNC 164250

APPROVAL:



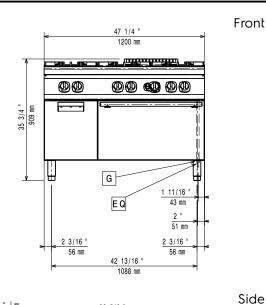
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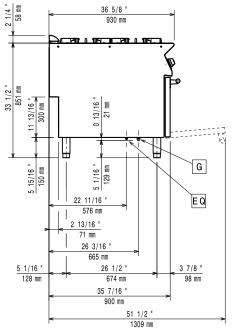
Junction sealing kit	PNC 206086	• Side handrail-right/left hand (900XP)	PNC 216044 🗆
Draught diverter, 150 mm diameter	PNC 206132	Frontal handrail, 1200mmFrontal handrail, 1600mm	PNC 216049 PNC 216050 PNC 216050
Matching ring for flue condenser, 150 mm diameter	PNC 206133	 2 side covering panels for free standing appliances Large handrail - portioning shelf, 400mm 	PNC 216134 D
Kit 4 wheels - 2 swivelling with brake - it is mandatory to install base support and wheels	PNC 206135	 Large handrail - portioning shelf, 800mm Pressure regulator for gas units 	PNC 216186 D PNC 927225 D
Flanged feet kit	PNC 206136 □		
 2 supports runners for open base cupboard 400mm for GN1/1 	PNC 206145 □		
 Frontal kicking strip for concrete installation, 1200mm 	PNC 206151 🗆		
 Frontal kicking strip for concrete installation, 1600mm 	PNC 206152 □		
 Pair of side kicking strips for concrete installation 	PNC 206157 □		
Single burner smooth plate for direct cooking - fits frontal burners only	PNC 206171 🗆		
Single burner ribbed plate for direct cooking - fits frontal burners only	PNC 206172 □		
 Frontal kicking strip, 1200mm (not for refr-freezer base) 	PNC 206178 □		
 Frontal kicking strip, 1600mm (not for refr-freezer base) 	PNC 206179 □		
 Pair of side kicking strips (not for refr- freezer base) 	PNC 206180 □		
2 panels for service duct for single installation	PNC 206181 🗅		
2 panels for service duct for back to back installation	PNC 206202 □		
 Kit 4 feet for concrete installation (not for 900 line free standing grill) 	PNC 206210 □		
Flue condenser for 1 module, 150 mm diameter	PNC 206246 □		
Electric heating kit for cupboards	PNC 206259		
Water column with swivel arm (water column extension not included)	PNC 206289 □		
Water column extension for 900 line	PNC 206290 □		
• Stainless steel double grid for 2 burners	PNC 206298 □		
• Chimney upstand, 1200mm	PNC 206306 □		
Back handrail 1200mm, Marine	PNC 206309 □		
• 2 drawers for open base cupboards, 100mm height	PNC 206334 □		
Door for open base cupboard	PNC 206350		
• Wok pan support for open burners (700/900)	PNC 206363		
Base support for feet or wheels - 1200mm (700/900)	PNC 206368		
Base support for feet or wheels - 1600mm (700/900)	PNC 206369		
Base support for feet or wheels - 2000mm (700/900)	PNC 206370		
• Rear paneling - 1200mm (700/900)	PNC 206376		
• Chimney grid net, 400mm (700XP/900)	PNC 206400		





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Gas connection

Top 3 15/16 " 100 mm 3 15/16

Gas

Gas Power:

391263 (E9GCGLTC1B) 68.5 kW 233516.5 Btu/hr Natural Gas G20 (20mbar) Standard gas delivery: LPG;Natural Gas Gas Type Option:

1/2" Gas Inlet:

Key Information:

Front Burners Power: 10 - 10 kW **Back Burners Power:** 10 - 10 kW Middle Burners Power: 10 - 0/10 - 0 kW

Back Burners Dimension -

Ø 100 Ø 100

Front Burners Dimension -

Middle Burners Dimension -

Ø 100 Ø 100

Ø 100 Ø 100

Oven working Temperature:

120 °C MIN; 280 °C MAX

Oven Cavity Dimensions

(width): 575 mm

Oven Cavity Dimensions

(height): 300 mm

Oven Cavity Dimensions

700 mm (depth): Net weight: 203 kg 183 kg Shipping weight: Shipping height: 1040 mm 1300 mm Shipping width: 1020 mm Shipping depth: 1.38 m³ Shipping volume:

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.

