



MOD : G22/PLNC12-HP

Production code : 393406_

12/2023



Modular Cooking Range Line ECO900 1200mm Gas Fry Top HP, Smooth scratch resistant chromium Plate



393406 (N9IIKAAOMIA)

Large gas fry top with smooth scratch resistant chromium cooking surface, thermostatic control, scraper included

Short Form Specification

Item No.

Smooth cooking scratch resistant chromium surface. 33 kW gas powered burners with thermostatic valve and self stabilizing flame. Temperature range up to 270°C. To be installed on open base installations, bridging supports or cantilever systems. Removable drawers 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. Right-angled side edges to allow flush-fitting junction between units.

APPROVAL: _____

Main Features

- Units have 4 independent controls to regulate temperature of the cooking surface.
- Scratch resistant cooking surface thanks to a special treatment of the chromium plate.
- Easy to clean and corrosion resistant chromium surface.
- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Two large drain holes on cooking surface permits the draining of fat into two separate 3 liter collectors placed under the cooking surface.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- Piezo spark ignition with thermostatic valve for added safety.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Suitable for countertop installation.

Construction

- Cooking surface completely smooth.
- Non-scratch cooking surface 20mm thick for optimum grilling results and ease of use.
- 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 fry tops PNC 164255

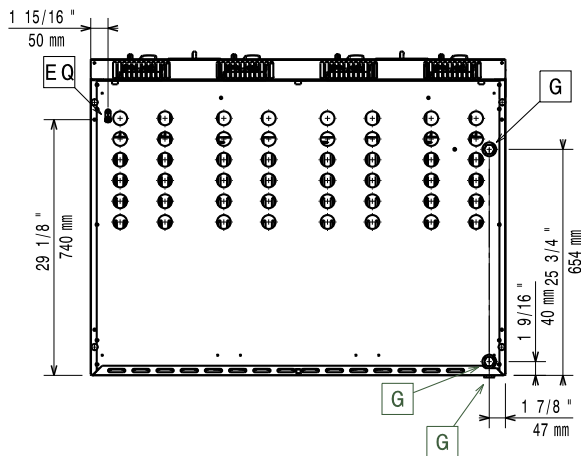
Optional Accessories

- | | | |
|--|------------|--------------------------|
| • Scraper for smooth plate fry tops | PNC 164255 | ☐ |
| • Junction sealing kit | PNC 206086 | ☐ |
| • Support for bridge type installation, 1200mm | PNC 206139 | ☐ |
| • Support for bridge type installation, 1400mm | PNC 206140 | ☐ |
| • Support for bridge type installation, 1600mm | PNC 206141 | ☐ |
| • Frontal kicking strip, 1200mm (not for refr-freezer base) | PNC 206178 | ☐ |
| • Water drain for fry tops HP | PNC 206345 | ☐ |
| • Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) | PNC 206346 | ☐ |
| • Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface | PNC 206420 | ☐ |
| • CLOCHE FOR FRY TOPS | PNC 206455 | ☐ |
| • KIT G.25.3 (NL) GAS NOZZLES FOR 900 FRY TOPS HP | PNC 206468 | ☐ |
| • Pressure regulator for gas units | PNC 927225 | ☐ |

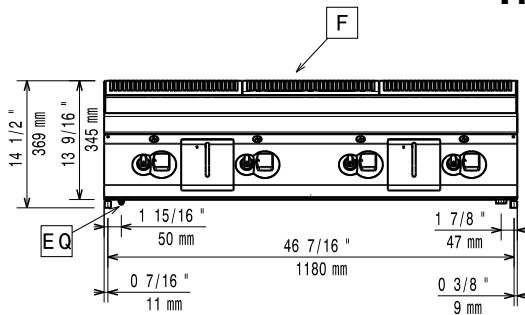
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ECO900 1200mm Gas Fry Top HP, Smooth scratch resistant
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Top

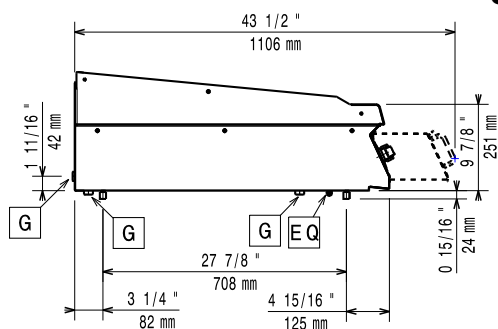


Front



EQ = Equipotential screw
G = Gas connection

Side



Gas

Gas Power:

393406 (N9IIKAAOMIA)

33 kW

Standard gas delivery:

Natural Gas G20 (20mbar)

Gas Type Option:

LPG; Natural Gas

Gas Inlet:

1/2"

Key Information:

Cooking surface width: 1194 mm

Cooking surface depth: 610 mm

Working Temperature MIN: 90 °C

Working Temperature MAX: 270 °C

External dimensions, Width: 1200 mm

External dimensions, Depth: 930 mm

External dimensions, Height: 250 mm

Net weight: 150 kg

Shipping weight: 170 kg

Shipping height: 540 mm

Shipping width: 1400 mm

Shipping depth: 900 mm

Shipping volume: 0.68 m³

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.