Modular Cooking Range Line 900XP Gas Solid Top on Oven with 2 Burners on Cupboard

# **Modular Cooking Range Line** 900XP Gas Solid Top on Oven with 2 Burners on Cupboard

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



391265 (E9STGLT01A)

Gas Solid Top with 2 Burners on Oven with Cupboard (AGA) - Aus

# **Short Form Specification**

#### Item No.

High efficiency 10.5 kW central burner with flame failure device and protected pilot light. Large cooking surface with differentiated heating zones. Large flat cooking surface made in cast iron allows for the use of a number of various sized pots and pans, all easily moved across the surface without lifting. Oven chamber with 2 levels of runners to accomodate 2/1 GN shelves (2 steam pans). Ribbed, enamelled steel oven base plate. High efficiency flower flame burners with continuous power regulation and optimized combustion. Flame failure device as standard on burners to protect against accidental extinguishing. Exterior panels in stainless steel. Worktop in 20/10, stainless steel. Right angled side edges eliminate gaps and possible dirt traps between units.

#### **Main Features**

- All major compartments located in front of unit for ease of maintenance.
- Durable cast iron cooking plate, easy to clean.
- Central burner with optimized combustion, flame failure device and protected pilot light.
- 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.
- 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.
- Pans can easily be moved from one area to another without lifting
- Temperature gradients to satisfy different cooking needs, provided over the whole plate thanks to the temperature fine-tuning by zone.
- The center of the plate can reach a maximum temperature of 500 °C while decreasing outwards.
- The special design of the control knob system guarantees against water infiltration.
- Various sizes of pans can be used at the same time due to large surface area with no intermediate
- Gas heated, 10.5 kW central burner, solid top.
- IPX5 water resistance certification.
- The 6 kW and one 10 kW high efficiency flower flame 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
- Piezo ignition.
- Burners with optimized combustion.
- Oven thermostat adjustable from 120 °C to 280 °C.
- Base compartment consists of a convection oven, switch between static and with ON/OFF convection mode, positioned beneath the base plate. Oven chamber to have 2 levels of runners to accomodate 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.

#### Included Accessories



APPROVAL:



## **Modular Cooking Range Line** 900XP Gas Solid Top on Oven with 2 Burners on Cupboard

# Front 1200 <del>...</del>>><del>>==</del>>> Ü G 1088 56 Side 975 930 935 88 8 8 G 126 100 854 1300 Equipotential screw Gas connection Top 664 254 G 52 1230

#### Gas

Gas Power:

391265 (E9STGLT01A) 35 kW

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG; Natural Gas

Gas Inlet: 1/2"

### **Key Information:**

Solid top usable surface

795 mm

(width): Solid top usable surface

(depth):

696 mm

Oven working Temperature: **Oven Cavity Dimensions** 

120 °C MIN; 280 °C MAX

(width):

575 mm

Oven Cavity Dimensions

(height):

300 mm

Oven Cavity Dimensions

650 mm

(depth): External dimensions, Width:

1200 mm

External dimensions, Height: External dimensions, Depth:

850 mm 930 mm

**Storage Cavity Dimensions** (widlh):

335 mm

**Storage Cavity Dimensions** 

(height):

350 mm

**Storage Cavity Dimensions** 

740 mm

(depth): Net weight: 207 kg Shipping weight: 242 kg Shipping height: 1040 mm Shipping width: 1300 mm

Shipping depth: 1020 mm Shipping volume: 1.38 m<sup>3</sup> Certification group: N9TG

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.

