4 burners gas range on gas oven

The 900XP range is designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation. These concepts are reflected throughout the line in its modularity, construction and numerous configurations: countertop (on base or table), free-standing, on concrete or stainless steel plinth, bridged or cantilever. Thanks to its advanced technology and premium performance, 900XP is a perfect solution for restaurants as well as large institutions needing high power and high productivity. The models detailed in this sheet are 4 burner gas ranges on gas oven.



391005

EASY TO INSTALL

- Main connections are accessible from below the base of the unit.
- Access to all components from the front
- Provided with a service duct to facilitate installation and can be mounted on feet, castors or cantilever.

EASY TO CLEAN

- One piece pressed worktop in 2 mm stainless steel with smooth, rounded corners.
- Exterior panels in stainless steel with Scotch Brite finish.
- Right-angled, laser cut side edges to allow for the flush-fitting of units side-by-side thus eliminating gaps and possible dirt traps.

- Pan supports are in cast iron.
- Optional accessory rounded stainless steel pan supports available (washable in a dishwasher).
- · Recessed, double skinned, insulated door.
- Oven cavity in stainless steel with cast iron ribbed base plate to allow for the direct placement of
- · Feet in stainless steel are adjustable up to 50 mm in height.

EASY TO USE

• The freestanding gas burner range is ideal for kitchens needing a flexible, powerful and efficient cooking top on static gas oven.

- The high efficiency "flower flame" burners allow for the flame to be precisely regulated and provide the proper amount of heat to pots and pans of different sizes (from a minimum of 10 cm diameter to a maximum of 40 cm diameter).
- Choice of two burner sizes for efficiently heating both large and small pans:
- 60 mm burners with continuous power regulation from 1,5 to 6 kW
- 100 mm burners with continuous power regulation from 2,2 to 10 kW
- Each burner has:
- Flame failure device to protect against accidental extinguishing of the flame.
- Optimized combustion.
- Protected pilot light.







- Gas oven with stainless steel, tubular, high efficiency, atmospheric burners positioned below the base plate and a thermostat adjustable from 120° to 280°C.
- Single central burner with optimized combustion, flame failure device and piezo ignition.
- Oven chamber with 3 levels of runners to accommodate 2/1GN trays.
- All gas appliances are supplied for use with natural gas or LPG. Conversion jets supplied as standard.

EASY TO MAINTAIN

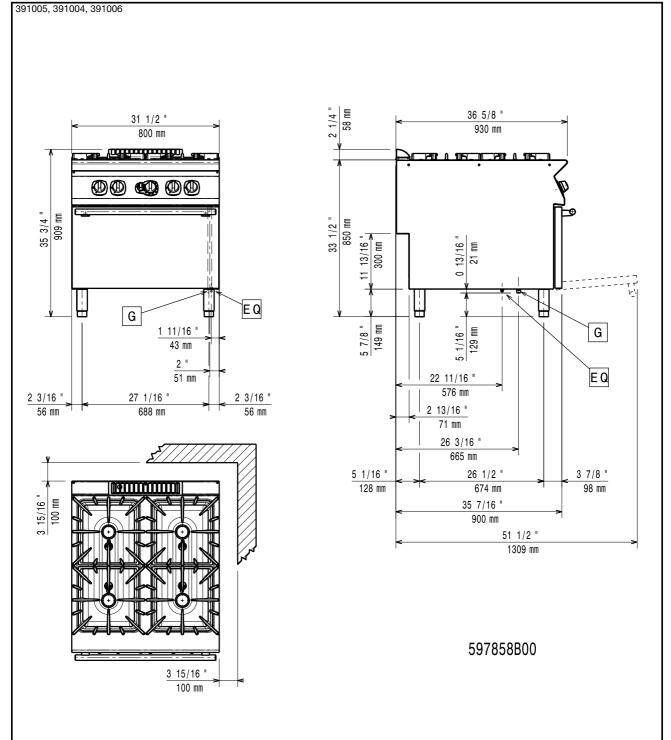
• The special design of the control knobs and bezels guarantees against water infiltration.

EASY ON THE ENVIRONMENT

- 98% recyclable by weight.
- CFC free packaging.

	E9GCGH4CG0 391005	E9GCGH4CGM 391006	E9GCGH4CGL 391004
TECHNICAL DATA	55.555		55.55.
Power supply	Gas	Gas	Gas
External dimensions - mm	Gab	Guo	Guo
width	800	800	800
depth	930	930	930
height	850	850	850
Oven cavity - mm			
width	575	575	575
depth	700	700	700
height	300	300	300
Control Knob	Gas cock; Thermostatic gas valve	Gas cock; Thermostatic gas valve	Gas cock; Thermostatic gas valve
Oven			
heat input - kW	8.5	8.5	8.5
temperature min-max - °C	120, 280	120, 280	120, 280
Back burner dimensions - mm	Ø 60, Ø 100	Ø 100, Ø 100	Ø 60, Ø 60
Back burners power - kW	6, 10	10, 10	6, 6
Front burners dimension - mm	Ø 60, Ø 60	Ø 100, Ø 100	Ø 60, Ø 60
Front burners power - kW	6, 6	10, 10	6, 6
Gas power - kW Net weight - kg.	36.5 115	48.5 155	32.5 155
	115	155	155
INCLUDED ACCESSORIES 2/1 GN CHROME GRID	1	1	1
ACCESSORIES	'	1	'
2 PANELS FOR SERVICE DUCT (BACK TO BACK)	206202	206202	206202
2 PANELS FOR SERVICE DUCT (SINGLE INST.)	206202	200202	206181
2 SIDE COVERING PANELS H=700 D=900-ELUX	216134	216134	216134
2 SIDE KICKING STRIPS - 900 LINE	206180	206180	206180
2 SIDE KICKING STRIPS-CONCRETE INST-900	206157	206157	206157
2/1 GN CHROME GRID	164250	164250	164250
4 FEET FOR CONCRETE INSTALLATION	206210	206210	206210
4 WHEELS (2 WITH BRAKE)	206188	206188	206188
CHIMNEY UPSTAND 800MM	206304	206304	206304
DRAUGHT DIVERTER WITH 150 MM DIAMETER	206132	206132	206132
FLANGED FEET KIT	206136	206136	206136
FLUE CONDENSER FOR 1 MODULE DIAM.150MM	206246	206246	206246
FRONT.KICK.STRIP F.CONCRETE INST.1000 MM	206150	206150	206150
FRONT.KICK.STRIP F.CONCRETE INST.1200 MM	206151	206151	206151
FRONT.KICK.STRIP F.CONCRETE INST.1600 MM	206152	206152	206152
FRONT.KICK.STRIP F.CONCRETE INST.400 MM	206147	206147	206147
FRONT.KICK.STRIP F.CONCRETE INST.800 MM	206148	206148	206148
FRONTAL HANDRAIL 1200 MM	216049	216049	216049
FRONTAL HANDRAIL 1600 MM	216050	216050	216050
FRONTAL HANDRAIL 800 MM	216047	216047	216047
FRONTAL KICKING STRIP 1000 MM	206177	206177	206177
FRONTAL KICKING STRIP 1200 MM	206178	206178	206178
FRONTAL KICKING STRIP 1600 MM	206179	206179	206179
FRONTAL KICKING STRIP 800 MM	206176	206176	206176
JUNCTION SEALING KIT	206086	206086	206086
LARGE HANDRAIL (PORTIONING SHELF)400 MM	216185	216185	216185
LARGE HANDRAIL(PORTIONING SHELF)800 MM	216186	216186	216186 206133
MATCHING RING FOR FLUE CONDENSER 150DIAM PAIR OF CAST IRON GRIDS	206133 206208	206133 206208	206133
PAIR OF CAST IRON GRIDS PRESSURE REGULATOR FOR GAS UNITS	927225	927225	927225
S/S GRID FOR DOUBLE BURNER-900 LINE	206298	206298	206298
SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE	216044	216044	216044
SINGLE BURNER RADIANT PLATE - 900 LINE	206170	206170	206170
SINGLE BURNER RIBBED PLATE - 900 LINE	206170	206170	206170
SINGLE BURNER SMOOTH PLATE - 900 LINE	206172	206171	206172
WATER COLUMN EXTENSION FOR 900 LINE	206290	206290	206290





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LEGEND			
G - Gas connection	1/2"	1/2"	1/2"