

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 accommodate 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 sectors.
- Gas heated, 10.5 kW central burner, solid top.
- 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, with ON/OFF switch between static and convection mode, positioned beneath the base plate. Oven chamber to have 2 levels of runners to accommodate 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

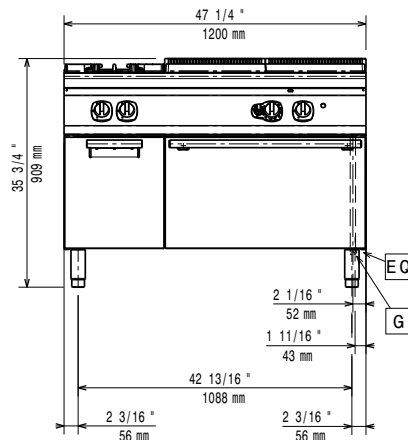
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- AISI 304 stainless steel worktop, 2mm thick.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Unit is 930 mm deep to give a larger working surface area.
- IPX5 water resistance certification.

Included Accessories

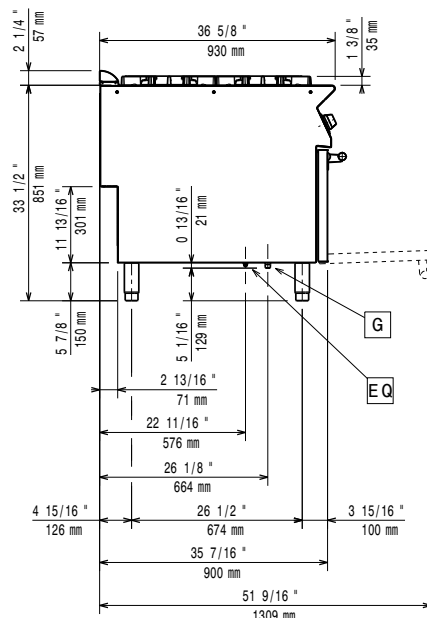
APPROVAL: _____

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Front

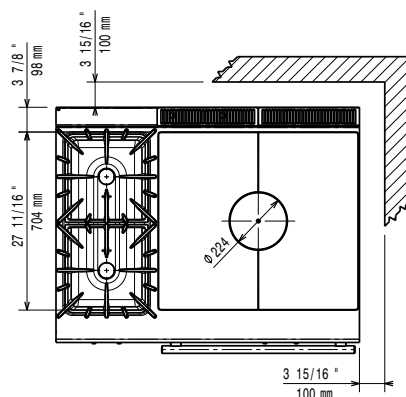


Side



EQ = Equipotential screw
G = Gas connection

Top



Gas

Gas Power:	35 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG; Natural Gas
Gas Inlet:	1/2"

Key Information:

Oven working Temperature: 120 °C MIN; 280 °C MAX

Oven Cavity Dimensions (width): 575 mm

Oven Cavity Dimensions (height): 300 mm

Oven Cavity Dimensions (depth): 650 mm

External dimensions, Width: 1200 mm

External dimensions, Depth: 930 mm

External dimensions, Height: 850 mm

Storage Cavity Dimensions (width): 335 mm

Storage Cavity Dimensions (height): 350 mm

Storage Cavity Dimensions (depth): 740 mm

Net weight: 207 kg

Shipping weight: 242 kg

Shipping height: 1040 mm

Shipping width: 1300 mm

Shipping depth: 1020 mm

Shipping volume: 1.38 m³

[NOT TRANSLATED] N9TG

Solid top usable surface (width): 795 mm

Solid top usable surface (depth): 696 mm

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.