

Freestanding gas solid top

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 gas solid tops ranges on oven with or without burners.



391021

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 or castors.

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.

- Feet in stainless steel are adjustable up to 50 mm in height.

EASY TO USE

- The freestanding gas solid top range is ideal for kitchens needing a flexible and powerful cooking top on static gas oven or convection oven. It allows the chef to easily move pots and pans from one area of the cooking surface to another without the need for lifting.
- The cooking surface provides differentiated temperature zones with a maximum temperature in the center of 500°C and gradually decreasing to 200°C at the perimeter, thus allowing for different types cooking (fierce boiling at center – low simmering at perimeter).

- Single central burner with optimized combustion (10,5 kW maximum power for the full module versions, 5,5 kW for the half module version), flame failure device and protected pilot light. Piezo ignition.
- Durable cast-iron cooking surface.
- The high efficiency “flower flame” burners (on burner models) 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 10cm diameter to a maximum of 40 cm diameter).

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- 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 convection oven with ON/OFF switch between convection and static mode, positioned beneath the base plate. Working temperature adjustable from 120° to 280°C.
- Convection oven allows to cook on two levels at the same time thus reducing cooking times, compared to standard static ovens (depending on food type).
- Gas convection oven cavity in enamelled steel with enamelled steel ribbed base plate to allow for the direct placement of pans and 2 levels of runners to accommodate 2/1GN trays. Static gas ovens have a stainless steel chamber with 3 levels of runners

- to accommodate 2/1GN trays.
- Gas static oven with stainless steel tubular, high efficiency, atmospheric burners positioned below the base plate and a thermostat adjustable from 120° to 280°C.
- Static oven cavity in stainless steel with cast iron ribbed base plate to allow for the direct placement of pans.
- Recessed, double skinned, insulated door.
- All gas appliances are supplied for use with natural gas or LPG. Conversion jets supplied as standard.

*In accordance with CE regulations for gas models belonging to Class B11 (power over 14 kW), it is necessary to install a chimney (if installed under a hood) or chimney and draft diverter if the waste gases are vented directly outside.

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.

	E9STGH10G0 391019	E9STGH10V0 391214	E9STGH30G0 391020	E9STGL3010 391021	E9STGL3031 391215
TECHNICAL DATA					
Power supply	Gas	Gas	Gas	Gas	Gas
External dimensions - mm					
width	800	800	800	1200	1200
depth	930	930	930	930	930
height	850	850	850	850	850
Oven cavity - mm					
width	575	560	575	575	560
depth	700	680	700	650	680
height	300	270	300	300	270
Control Knob	Gas cock; Thermostatic gas valve	Gas cock; Thermostatic gas valve	Gas cock; Thermostatic gas valve	Gas cock; Thermostatic gas valve	Gas cock; Thermostatic gas valve
Storage cupboard - mm					
width				335	335
depth				740	740
height				350	350
Solid top heat input - kW	10.5	10.5	5.5	10.5	10.5
Oven					
heat input - kW	8.5	10.5	8.5	8.5	10.5
temperature min-max - °C	120, 280	120, 280	120, 280	120, 280	120, 280
Back burner dimensions - mm			Ø 100	Ø 100	Ø 100
Back burners power - kW			10	10	10
Front burners dimension - mm			Ø 60	Ø 60	Ø 60
Front burners power - kW			6	6	6
Total Power - kW	19	21	30	35	37
Net weight - kg.	171	171	130	207	207
Supply voltage		230 V, 1N, 50/60			230 V, 1N, 50/60

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INCLUDED ACCESSORIES					
2/1 GN CHROME GRID	1		1	1	
CHROME PL.GRID GN2/1-CONV.OVEN BASE 900		2			2
DOOR FOR OPEN BASE CUPBOARD-ELUX				1	1
ACCESSORIES					
2 DRAWERS (H=100MM) BASE 900 LINE-ELUX				206334	206334
2 PANELS FOR SERVICE DUCT (BACK TO BACK)	206202	206202	206202	206202	206202
2 PANELS FOR SERVICE DUCT (SINGLE INST.)	206181	206181	206181	206181	206181
2 SIDE COVERING PANELS H=700 D=900-ELUX	216134	216134	216134	216134	216134
2 SIDE KICKING STRIPS - 900 LINE	206180	206180	206180	206180	206180
2 SIDE KICKING STRIPS-CONCRETE INST-900	206157	206157	206157	206157	206157
4 FEET FOR CONCRETE INSTALLATION	206210	206210	206210	206210	206210
4 WHEELS (2 WITH BRAKE)	206188	206188	206188	206188	206188
CHIMNEY UPSTAND 1200MM				206306	206306
CHIMNEY UPSTAND 800MM	206304	206304	206304		
CHROME PL.GRID GN2/1-CONV.OVEN BASE 900		206243			206243
DOOR FOR OPEN BASE CUPBOARD-ELUX				206350	
DRAUGHT DIVERTER WITH 150 MM DIAMETER	206132	206132	206132	206132	206132
ELECTRIC HEATING UNIT FOR CABINETS				206142	206142
FLANGED FEET KIT	206136	206136	206136	206136	206136
FLUE CONDENSER FOR 1 MODULE DIAM.150MM				206156	206156
FLUE CONDENSER FOR 1 MODULE DIAM.150MM	206246	206246	206246	206246	206246
FRONT.KICK.STRIP F.CONCRETE INST.1000 MM	206150	206150	206150	206150	206150
FRONT.KICK.STRIP F.CONCRETE INST.1200 MM	206151	206151	206151	206151	206151
FRONT.KICK.STRIP F.CONCRETE INST.1600 MM	206152	206152	206152	206152	206152
FRONT.KICK.STRIP F.CONCRETE INST.800 MM	206148	206148	206148		
FRONTAL HANDRAIL 1200 MM	216049	216049	216049	216049	216049
FRONTAL HANDRAIL 1600 MM	216050	216050	216050	216050	216050
FRONTAL HANDRAIL 800 MM	216047	216047	216047		
FRONTAL KICKING STRIP 1000 MM	206177	206177	206177	206177	206177
FRONTAL KICKING STRIP 1200 MM	206178	206178	206178	206178	206178
FRONTAL KICKING STRIP 1600 MM	206179	206179	206179	206179	206179
FRONTAL KICKING STRIP 800 MM	206176	206176	206176		
JUNCTION SEALING KIT	206086	206086	206086	206086	206086
LARGE HANDRAIL/PORTIONING SHELF400 MM	216185	216185	216185	216185	216185
LARGE HANDRAIL/PORTIONING SHELF800 MM	216186	216186	216186	216186	216186
MATCHING RING FOR FLUE CONDENSER 150DIAM	206133	206133	206133	206133	206133
PAIR OF CAST IRON GRIDS			206208	206208	
PAIR OF COVERING STRIPS FOR END ELEMENTS	216234	216234	216234	216234	216234
PRESSURE REGULATOR FOR GAS UNITS	927225	927225	927225	927225	927225
S/S GRID FOR DOUBLE BURNER-900 LINE			206298	206298	206298
SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE	216044	216044	216044	216044	216044
SINGLE BURNER RADIANT PLATE - 900 LINE			206170	206170	206170
SINGLE BURNER RIBBED PLATE - 900 LINE			206172	206172	206172
SINGLE BURNER SMOOTH PLATE - 900 LINE			206171	206171	206171
STAND/SUPPORT 400 MM		206183			206183
STAND/SUPPORT 800 MM		206184			206184
SUPPORT FOR "BRIDGE" SYSTEM 1000 MM		206138			206138
SUPPORT FOR "BRIDGE" SYSTEM 1200 MM		206139			206139
SUPPORT FOR "BRIDGE" SYSTEM 1400 MM		206140			206140
SUPPORT FOR "BRIDGE" SYSTEM 1600 MM		206141			206141
SUPPORT FOR "BRIDGE" SYSTEM 400 MM		206154			206154
SUPPORT FOR "BRIDGE" SYSTEM 800 MM		206137			206137
WATER COLUMN EXTENSION FOR 900 LINE	206290	206290	206290	206290	206290
WATER COLUMN WITH SWIVEL ARM	206289	206289	206289	206289	206289

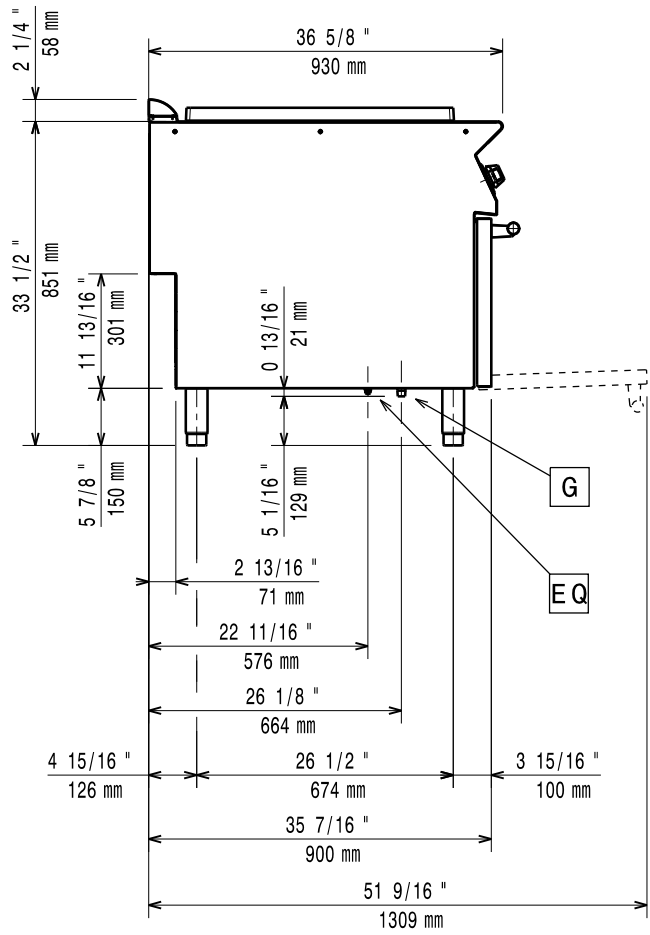
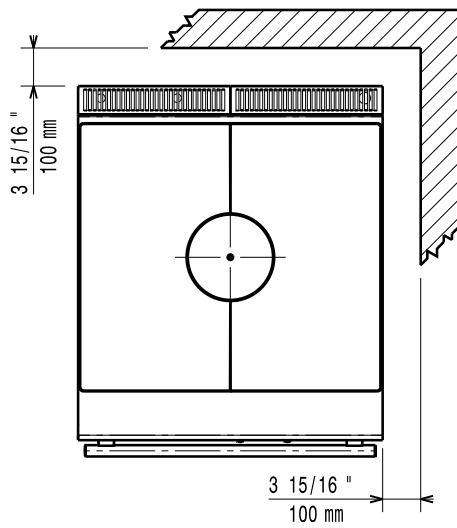
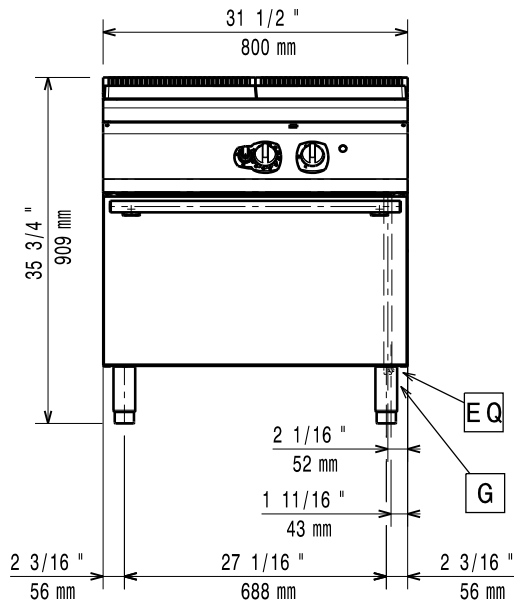
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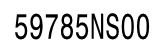
LEGEND

2/1 GN CHROME GRID; 164250

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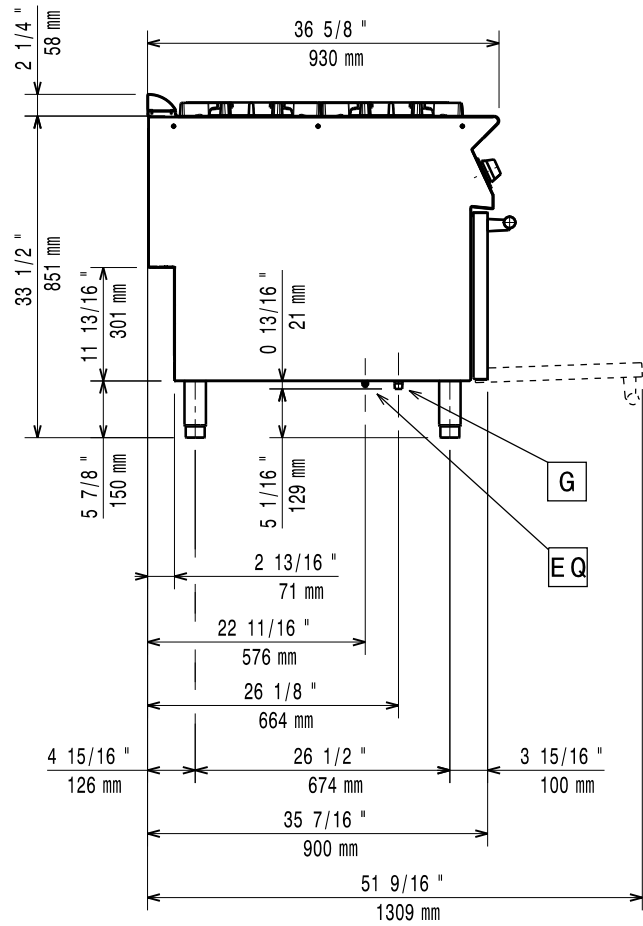
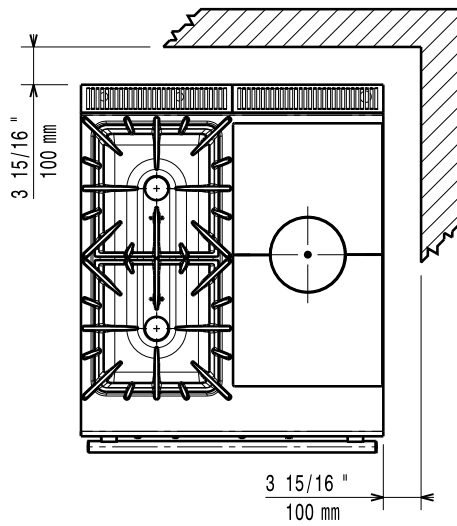
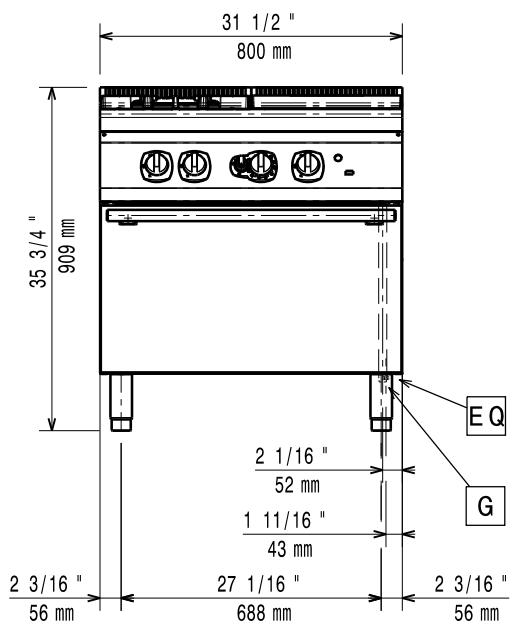
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LEGEND CHROME PL.GRID GN2 - CONV.OVEN BASE 900: 206243	E9STGH10V0 391214
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LEGEND

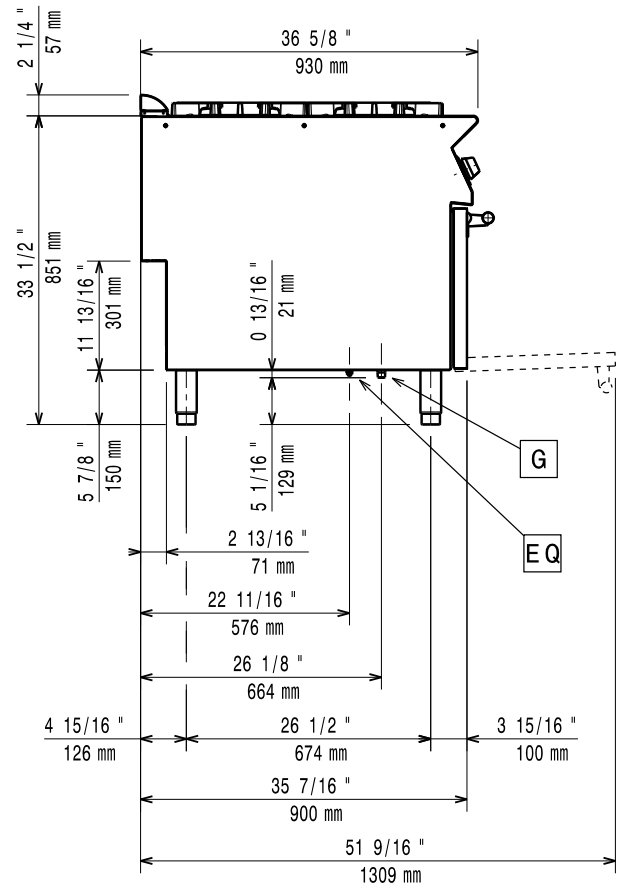
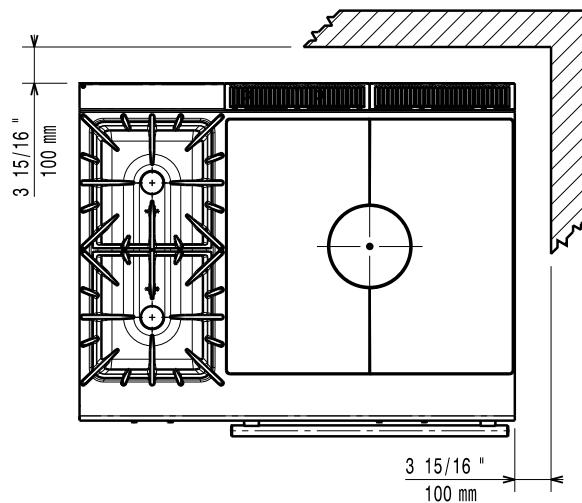
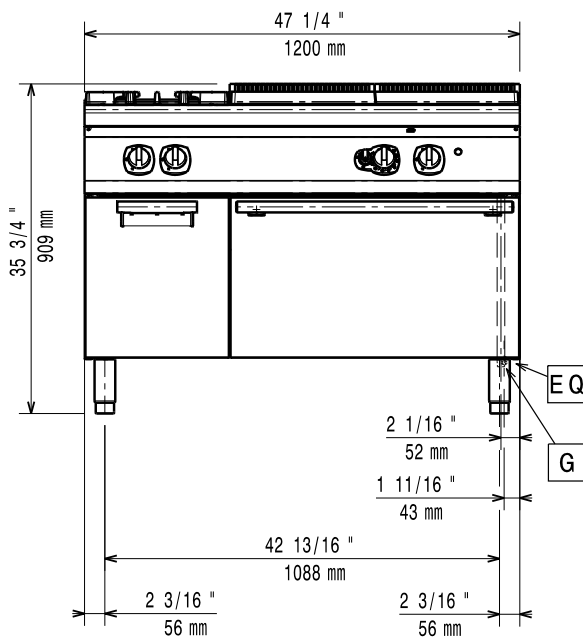
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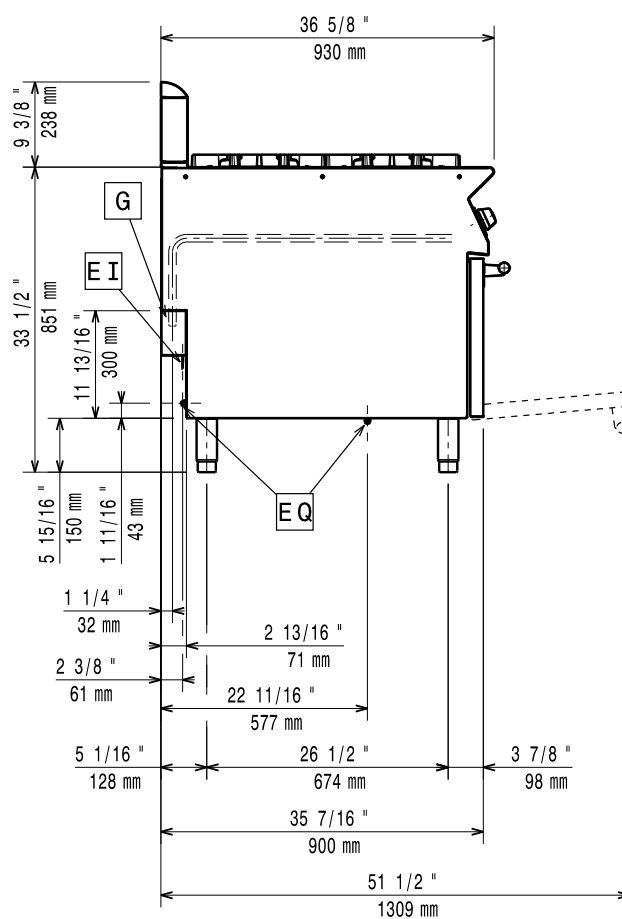
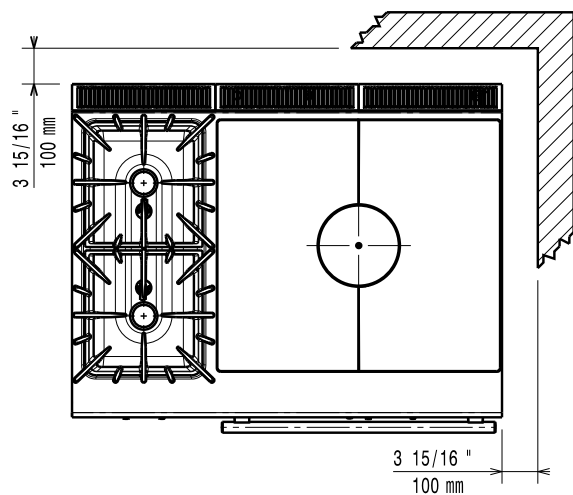
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DOOR FOR OPEN BASE CUPBOARD-ELUX; 206350

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LEGEND	E9STGL3031 391215
CHROME PL.GRID GN2 - CONV.OVEN BASE 900; 206243	2
DOOR FOR OPEN BASE CUPBOARD-ELUX; 206350	1