

CONTENTS

Products	Page	Products	Page
Ambient worktops	23	Fryers	
Bain marie tops		Electric fryers	19
Electric bain marie tops	13	Fryer accessories	19
Base cupboards		Gas fryers	18
Open base cupboards	24	Fry tops	
Open base cupboard accessories	24	Electric fry tops	9
Barbeques	11, 12	Fry tops with oven under	10
Boiling pans		Gas fry tops	7, 8
Electric cylindrical boiling pans	14	Griddles	
Boiling tops		Electric griddles	9
Electric boiling tops	5	Griddles with oven under	10
Gas boiling tops	3	Gas griddles	7, 8
Braising pans	15, 16	Kettles	14
Bratt pans		Multi function cookers	
Electric tilting bratt pans	16	Electric multi function cookers	17
Gas tilting bratt pans	15	Open burner & oven accessories	3
Tilting bratt pan accessories	16	Powergrills	12
Broilers	11, 12	Pasta cookers	
Castors	24	Auto basket lift module	20
Char-grills		Electric pasta cookers	20
Electric char-grills	11	Gas pasta cookers	20
Gas char-grills	11	Pasta cooker accessories	21
Powergrills	12	Ranges	
Chimney Upstands	24	Freestanding electric ranges	5
Chip scuttles	18	Freestanding gas ranges	2, 4
Cook tops		Refrigerated bases	
Electric cook tops	5	Fire & Ice refrigerated base	22
Electric hob cook tops	4	Standard refrigerated base	22
Induction cooking top	6	Solid tops	
Infra-red cooking top	6	Gas solid tops	4
Gas cooking top	3	Stainless steel stands	23
		Target tops	
		Gas target tops	4

900XP GAS RANGES

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
FREESTANDING GAS RANGES				
<ul style="list-style-type: none"> □ 100mm diameter burner with continuous power regulation from 8mJ - 36mJ □ Patented 36mJ flower flame burner gives market leading energy efficiency □ Flame failure to all burners for optimum safety □ Cast iron, heavy duty dishwasherable open trivets positioned to maximise burner efficiency by better air and gas mix □ Extra long trivet fingers allow the use of pots as small as 10cm diameter □ Pressed one piece worktop in 2mm stainless steel with smooth, rounded corners makes cleaning easy and controls overspill from pans □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up □ Oven features unique air/heat flow design enabling consistency 				
	E9GCGH4CGM 391006	800 x 930 x 850 Packed wt: 165kg Volume: 1m ³	174.6mJ	\$7,400
	E9GCGH4CVM 391009	800 x 930 x 850 Packed wt: 165kg Volume: 1m ³	182mJ & 0.25kW	\$10,250
	E9GCGH4CEO 391010	800 x 930 x 850 Packed wt: 165kg Volume: 1m ³	100.8mJ & 6kW	\$8,000
	E9GCGL6C1M 391014	1200 x 930 x 850 Packed wt: 215kg Volume: 1.44m ³	246.6mJ	\$9,580
	E9GCGL6CLM 391016	1200 x 930 x 850 Packed wt: 215kg Volume: 1.4m ³	259.2mJ	\$11,710
	E9GCGP8CGO 391017	1600 x 930 x 850 Packed wt: 315kg Volume: 1.9m ³	262.8mJ	\$12,960
<p>Price Guide - April 2012 Continuous improvements means specifications may vary</p>				

900XP GAS RANGES

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
GAS COOK TOPS/BOILING TOPS <ul style="list-style-type: none"> □ 100mm diameter burner with continuous power regulation from 8mJ - 36mJ □ Patented 36mJ flower flame burner gives market leading energy efficiency □ Flame failure to all burners for optimum safety □ Cast iron, heavy duty dishwasher open trivets positioned to maximise burner efficiency by better air and gas mix □ Pressed one piece worktop in 2mm stainless steel with smooth, rounded corners makes cleaning easy and controls overspill from pans □ Extra long trivet fingers allow the use of pots as small as 10cm diameter 				
 <p>2-burner (36mJ) gas boiling top</p>	E9GCGD2COM 391001	400 x 930 x 250 Packed wt: 42kg Volume: 0.32m ³	72mJ	\$2,780
 <p>4-burner (36mJ) gas boiling top</p>	E9GCGH4COM 391003	800 x 930 x 250 Packed wt: 55kg Volume: 0.48m ³	144mJ	\$4,140
 <p>6-burner (36mJ) gas boiling top</p>	E9GCGL6COM 391012	1200 x 930 x 250 Packed wt: 135kg Volume: 0.7m ³	216mJ	\$5,630
OPEN BURNER & OVEN ACCESSORIES				
 <p>2/1GN chrome oven grid</p>	CAC01 164250	650×530×10		\$60
 <p>Chrome grid for large oven</p>	ROSTN900 206298	972×687×73		\$220
 <p>Single burner radiant plate</p>	9AC53 206170	350×350×60		\$160
	9AC54 206171	350×400×60		\$170
	9AC55 206172	350×400×60		\$200

900XP GAS & ELECTRIC COOK TOPS/TARGET TOPS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
GAS SOLID TOPS/TARGET TOPS				
<ul style="list-style-type: none"> □ Incredibly versatile unit enables high speed cooking at the centre with slow simmer to the exterior □ Large single 37.8mJ burner directed at cooking surface with incredible efficiency because of insulation & design □ Surface temperature of up to 500°C can be achieved above the burner with 200°C at the outer edge at maximum burner setting □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up □ Option of oven under and 2 burners to side 				
*At time of printing this price guide, AGA approval was not obtained for this item. Refer to your local Stoddart representative for approved availability & costing				
 <p>Gas solid top (890 x 890mm)</p>	E9STGH1000* 391018	800 x 930 x 250 Packed wt: 110kg Volume: 1m ³	37.8mJ	\$4,250
 <p>Gas solid top (890 x 890mm) with 575 x 700 x 300mm gas oven</p>	E9STGH10G0* 391019	800 x 930 x 850 Packed wt: 166kg Volume: 1m ³	68.4mJ	\$6,880
 <p>Gas solid top with 2 burners (1 x 36mJ & 1 x 21.6mJ burners), and gas oven (575 x 700 x 300mm)</p>	E9STGH30G0* 391020	800 x 930 x 850 Packed wt: 140kg Volume: 1m ³	108mJ	\$7,920
 <p>Gas solid top with 2 burners (1 x 36mJ & 1 x 21.6mJ burners), 575 x 700 x 300mm gas oven and cupboard</p>	E9STGL3010* 391021	1200 x 930 x 850 Packed wt: 242kg Volume: 1.38m ³	126mJ	\$8,920
For open-burner & oven accessories see page 3-900				
ELECTRIC HOB COOKING TOPS				
<ul style="list-style-type: none"> □ Large cooking surface with 2 independently controlled cooking zones □ Smooth mild steel cooking surface permits the use of a number of various sized pots and pans, all easily moved across the surface without lifting. □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up □ Pressed one piece worktop in 2mm stainless steel with smooth, rounded corners makes cleaning easy □ Ergonomic operator orientated control knob - designed to eliminate water infiltration □ Can be mounted on table tops, open base cupboards bridging or cantilever supports 				
 <p>Electric hob cooking top - 400mm</p>	E9HOED2000 391046	400 x 930 x 250 Packed wt: 67kg Volume: 0.32m ³	7kW	\$4,680

900XP ELECTRIC COOK TOPS & RANGES

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST	
FREESTANDING ELECTRIC RANGES					
<ul style="list-style-type: none"> □ Solid cast iron 300 x 300 hotplates hermetically sealed to the top □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up □ Ergonomic operator orientated control knob - designed to eliminate water infiltration □ 2/1 GN size oven chamber □ Oven features unique air/heat flow design enabling consistency □ Pressed one piece worktop in 2mm stainless steel with smooth, rounded corners makes cleaning easy and controls overspill from pans □ Supplied with 1 wire oven grid □ Ribbed cast iron oven base plate maintains even heating □ Separate top & bottom oven elements 	E9ECEH4QE0 391041	800 x 930 x 850 Packed wt: 140kg Volume: 1.04m ³	22kW	\$9,200	
	4-hot plate electric range on 575 x 700 x 300mm oven				
ELECTRIC COOK TOPS/BOILING TOPS					
<ul style="list-style-type: none"> □ Solid cast iron 300 x 300 hotplates hermetically sealed to the top □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up □ Pressed one piece worktop in 2mm stainless steel with smooth, rounded corners makes cleaning easy and controls overspill from pans □ Ergonomic operator orientated control knob - designed to minimise water infiltration 	E9ECED2Q00 391039	400 x 930 x 250 Packed wt: 45kg Volume: 0.3m ³	8kW	\$3,330	
	2-hot plate electric boiling top				
	4-hot plate electric boiling top	E9ECEH4Q00 391040	800 x 930 x 250 Packed wt: 75kg Volume: 0.5m ³	16kW	\$5,600

900XP INFRA-RED & INDUCTION TOPS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
INFRA-RED COOKING TOPS				
<ul style="list-style-type: none"> □ Electric cook top for high efficiency and low residual heat cooking □ 6mm ceramic glass top; finishing with stainless steel □ Multiple diameter cooking zones suitable for three pot sizes up to 300mm diameter □ Sealed cooking top to prevent water infiltration □ Warning light to indicate residual heat on radiant surface □ Pressed one piece worktop in 2mm stainless steel with smooth, rounded corners makes cleaning easy □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up □ Ergonomic operator orientated control knob - designed to eliminate water infiltration 				
Base cupboard not included (refer page 24-900 for price)				
 <p>2-hot plates electric infrared cooking top</p>	E91RED2000 391044	400 x 930 x 250 Packed wt: 45kg Volume: 0.28m ³	6.8kW	\$3,390
 <p>4-hot plates electric infrared cooking top</p>	E91REH4000 391045	800 x 930 x 250 Packed wt: 89kg Volume: 0.5m ³	13.6kW	\$6,230
INDUCTION COOKING TOPS				
<ul style="list-style-type: none"> □ Electric induction cook top for high efficiency and low residual heat cooking - can save up to 50% in energy costs compared to average gas ranges □ Two or four x 5kW induction cooking zones □ 6mm ceramic glass cookplate - sealed to the pressed one piece worktop in 2mm stainless steel - with smooth, rounded corners makes cleaning easy □ Suitable for pots up to 280mm diameter □ 9 power levels suitable for all cooking styles in each induction zone □ Light to indicate whether pot/pan is "induction friendly" □ An over-temperature safety cut-off device is fitted to protect against accidental operation □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up □ Ergonomic operator orientated control knob - designed to eliminate water infiltration 				
 <p>2-hot plate electric induction cook-top</p>	E91INED2000 391042	400 x 930 x 250 Packed wt: 60kg Volume: 0.3m ³	10kW	\$11,060
 <p>4-hot plate electric induction top</p>	E91INEH4000 391043	800 x 930 x 250 Packed wt: 80kg Volume: 0.5m ³	20kW	\$20,690

900XP GAS FRY TOPS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
GAS FRY TOPS/GRIDDLES - SLOPED <ul style="list-style-type: none"> □ 15mm thick special steel cooking plate for even temperature distribution and exceptional retained heat □ Choice of chromium surface to prevent absorption of cooking juices into the plate - allows easier cleaning □ Special burner design ensures maximum heat efficiencies and rapid heat-up time □ Multiple choices of flat and/or ribbed plates □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up □ Pressed one piece worktop in 2mm stainless steel with smooth, rounded corners makes cleaning easy □ Ergonomic operator orientated control knob - designed to eliminate water infiltration 				
 <p>400mm wide gas frytop with smooth mild steel sloped plate, splashback included</p>	E9FTGDSS0C 391056	400 x 930 x 250 Packed wt: 63kg Volume: 0.09m ³	28.8mJ	\$3,190
 <p>400mm wide gas frytop with ribbed and sloped mild steel plate, thermostatic control, splashback included</p>	E9FTGDSR00 391049	400 x 930 x 250 Packed wt: 55kg Volume: 0.09m ³	36mJ	\$3,790
 <p>400mm wide gas fry top with chrome plated smooth sloped plate, thermostatic control, splashback and scraper included</p>	E9FTGDSC00 391053	400 x 930 x 250 Packed wt: 65kg Volume: 0.09m ³	36mJ	\$4,520
 <p>800mm wide gas frytop with smooth mild steel sloped plate, splashback included</p>	E9FTGHSS0C 391058	800 x 930 x 250 Packed wt: 113kg Volume: 0.09m ³	57.6mJ	\$4,640
 <p>800mm wide gas fry top with (2/3 smooth and 1/3 ribbed) mild steel sloped plate, splashback included</p>	E9FTGHSP00 391051	800 x 930 x 250 Packed wt: 105kg Volume: 0.5m ³	72mJ	\$5,520
 <p>800mm wide gas fry top with chrome plated smooth sloped plate, thermostatic control, splashback and scraper included</p>	E9FTGHCS00 391054	800 x 930 x 250 Packed wt: 105kg Volume: 0.5m ³	72mJ	\$6,810
 <p>800mm wide gas fry top with chrome plated smooth sloped plate, (2/3 smooth 1/3 ribbed) thermostatic control, splashback and scraper included</p>	E9FTGHCP00 391055	800 x 930 x 250 Packed wt: 105kg Volume: 0.5m ³	72mJ	\$6,940

900XP GAS FRY TOPS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
GAS FRY TOPS/GRIDDLES - HORIZONTAL				
<ul style="list-style-type: none"> □ 15mm thick special steel cooking plate for even temperature distribution and exceptional retained heat □ Choice of chromium surface to prevent absorption of cooking juices into the plate - allows easier cleaning □ Special burner design ensures maximum heat efficiencies and rapid heat-up time □ Multiple choices of flat and/or ribbed plates □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up □ Pressed one piece worktop in 2mm stainless steel with smooth, rounded corners makes cleaning easy □ Ergonomic operator orientated control knob - designed to eliminate water infiltration 				
 <p>400mm wide gas frytop with smooth mild steel horizontal plate, thermostatic control, splashback included</p>	E9FTGDHS00 391048	400 x 930 x 250 Packed wt: 55kg Volume: 0.09m ³	36mJ	\$3,700
 <p>800mm wide gas frytop with smooth mild steel horizontal plate, thermostatic control, splashback included</p>	E9FTGHHS00 391050	800 x 930 x 250 Packed wt: 105kg Volume: 0.5m ³	72mJ	\$5,400
GAS FRY TOPS/GRIDDLES - HIGH PERFORMANCE				
<ul style="list-style-type: none"> □ 20mm thick special steel cooking plate for even temperature distribution and exceptional retained heat □ Extra-long 1200mm wide cooking surface in mild steel □ Special burner design ensures maximum heat efficiencies and rapid heat-up time □ 33kW gas powered burners with thermostatic valve and self stabilizing flame □ Adjustable temperature range from 100°C to 275°C □ Unique removable drawers below the cooking surface for the collection of grease and fat □ Pressed one piece worktop in 2mm stainless steel with smooth, rounded corners makes cleaning easy □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up □ Ergonomic operator orientated control knob - designed to eliminate water infiltration □ Can be mounted on open base cupboards bridging, cantilever systems or suitable fire & ice refrigerated base (see page 13-900) 				
 <p>Gas frytop HP smooth plate - 1200mm</p>	E9FTGLSS0P 391061	1200 x 930 x 250 Packed wt: 160kg Volume: 0.7m ³	119mJ	\$9,580

900XP ELECTRIC FRY TOPS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST	
ELECTRIC FRY TOPS/GRIDDLES					
<ul style="list-style-type: none"> □ 15mm thick special steel cooking plate for even temperature distribution and exceptional retained heat □ Choice of chromium surface to prevent absorption of cooking juices into the plate - allows easier cleaning □ Special element fitting ensures maximum heat efficiencies and rapid heat-up time □ Multiple choices of flat and/or ribbed plates □ Pressed one piece worktop in 2mm stainless steel with smooth, rounded corners makes cleaning easy □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up □ Ergonomic operator orientated control knob - designed to eliminate water infiltration 					
	<p>400mm wide electric fry top with smooth mild steel horizontal plate, splashback included</p>	<p>E9FTEHDS00 391067</p>	<p>400 x 930 x 250 Packed wt: 65kg Volume: 0.3m³</p>	<p>7.5kW</p>	<p>\$3,660</p>
	<p>400mm wide electric fry top with ribbed mild steel sloped plate, thermostatic control, splashback included</p>	<p>E9FTEDSR00 391068</p>	<p>400 x 930 x 250 Packed wt: 65kg Volume: 0.3m³</p>	<p>7.5kW</p>	<p>\$3,750</p>
	<p>400mm wide electric fry top with chrome plated smooth sloped plate, thermostatic control, splashback and scraper included</p>	<p>E9FTEDCS00 391072</p>	<p>400 x 930 x 250 Packed wt: 65kg Volume: 0.3m³</p>	<p>7.5kW</p>	<p>\$4,230</p>
	<p>800mm wide electric fry top with smooth mild steel horizontal plate, splashback included</p>	<p>E9FTEHHS00 391069</p>	<p>800 x 930 x 250 Packed wt: 105kg Volume: 0.5m³</p>	<p>15kW</p>	<p>\$5,250</p>
	<p>800mm wide electric fry top with 2/3 smooth and 1/3 ribbed mild steel sloped plate, thermostatic control, splashback included</p>	<p>E9FTEHSP00 391070</p>	<p>800 x 930 x 250 Packed wt: 105kg Volume: 0.5m³</p>	<p>15kW</p>	<p>\$5,370</p>
	<p>800mm wide electric fry top with chrome plated smooth sloped plate, thermostatic control, splashback and scraper included</p>	<p>E9FTEHCS00 391073</p>	<p>800 x 930 x 250 Packed wt: 105kg Volume: 0.5m³</p>	<p>15kW</p>	<p>\$6,450</p>
	<p>800mm wide electric fry top with 2/3 smooth and 1/3 ribbed chrome plated smooth plate, thermostatic control, splashback and scraper included</p>	<p>E9FTEHCP00 391074</p>	<p>800 x 930 x 250 Packed wt: 105kg Volume: 0.5m³</p>	<p>15kW</p>	<p>\$6,580</p>
<p>NOTE: Electric fry tops have a slower heat recovery time than gas models. We would recommend the use of gas models where possible.</p>					

900XP FREESTANDING FRYTOPS/GRIDDLES

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
FRY TOPS/GRIDDLES WITH OVENS UNDER				
<ul style="list-style-type: none"> □ 15mm thick special steel cooking plate for even temperature distribution and exceptional retained heat □ Choice of chromium surface to prevent absorption of cooking juices into the plate - allows easier cleaning □ Free standing units on 2/1GN oven under □ Oven features unique air/heat flow design enabling consistency □ Pressed one piece worktop in 2mm stainless steel with smooth, rounded corners makes cleaning easy □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up □ Ergonomic operator orientated control knob - designed to eliminate water infiltration 				
FREESTANDING GAS FRY TOPS/GRIDDLES				
	<p>Gas fry top with 2/3 smooth and 1/3 ribbed sloped plate and 575 x 700 x 300mm gas oven, splashback and scraper included</p>	<p>E9FTGHSPG0* 391052</p>	<p>800 x 930 x 850 Packed wt: 196kg Volume: 1m³</p>	<p>102.6mJ \$8,380</p>
FREESTANDING ELECTRIC FRY TOPS/GRIDDLES				
	<p>Electric fry top with 2/3 smooth and 1/3 ribbed sloped plate and 575 x 700 x 300mm electric oven, splashback and scraper included</p>	<p>E9FTEHSPE0* 391071</p>	<p>800 x 930 x 850 Packed wt: 196kg Volume: 1m³</p>	<p>21kW \$8,630</p>
<p>NOTE: Electric fry tops have a slower heat recovery time than gas models. We would recommend the use of gas models where possible.</p>				
<p>*At time of printing this price guide, AGA approval was not obtained for this item. Refer to your local Stoddart representative for approved availability & costing</p>				

900XP CHAR-GRILLS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
CHAR-GRILLS/BROILERS/BARBECUES				
<ul style="list-style-type: none"> □ Heavy duty cast iron grill ideal for flame broiling □ Cast iron grids with drainage channels □ One side of grid suitable for meat cooking, whilst the reverse is suitable for fish □ Forward sloping grills allow fats to drain down to large removable stainless steel grease drawer □ Stainless steel radiant covers for even dispersal of heat and to enable easy cleaning □ Pressed one piece worktop in 2mm stainless steel with smooth, rounded corners makes cleaning easy □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up □ Ergonomic operator orientated control knob - designed to eliminate water infiltration 				
GAS CHAR-GRILLS				
<ul style="list-style-type: none"> □ Includes 3 high power gas burner rails per 400mm module □ Piezo ignition and flame failure to burners 				
	400mm wide gas char-grill, splashback and scraper included	E9GRGDGCF0 391063	400 x 930 x 850 Packed wt: 65kg Volume: 0.65m ³	39.6mJ \$4,260
	800mm wide gas char-grill, splashback and scraper included	E9GRGHGCF0 391064	800 x 930 x 850 Packed wt: 108kg Volume: 1m ³	79.2mJ \$6,150
ELECTRIC CHAR-GRILLS				
<ul style="list-style-type: none"> □ Includes 3 x 2.5kW heating elements per 400mm unit □ Incoloy heating elements 				
	400mm wide electric grill, splashback and scraper included	E9GREDGCF0 391075	400 x 930 x 850 Packed wt: 80kg Volume: 0.65m ³	7.5kW \$4,050
	800mm wide electric grill, splashback and scraper included	E9GREHGCF0 391076	800 x 930 x 850 Packed wt: 114kg Volume: 1m ³	15kW \$5,920

900XP POWERGRILL

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
GAS GRILL TOPS/BROILERS/BARBEQUES <ul style="list-style-type: none"> □ High efficiency 31.5kW stainless steel burners with self stabilizing flame □ Heavy duty, 25mm removable cast iron radiants to provide attractive char-broil markings and unmistakable char-broiled taste □ PowerGrill HP utilises stainless steel deflective shields below the radiants to prevent clogging of the burner, minimizing flare ups and providing greater heat distribution throughout the cooking grate □ Can reach up to 350°C on the cooking grate □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up □ Ergonomic operator orientated control knob - designed to eliminate water infiltration □ Can be mounted on open base cupboards bridging, cantilever systems or suitable fire & ice refrigerated base (see page 22-900) 				
 <p>400mm wide powergrill, splashguard and scraper included</p>	E9GRGDCCOP 391219	400 x 930 x 250 Packed wt: 66kg Volume: 0.09m ³	37.8mJ	\$6,920
 <p>800mm wide powergrill, splashguard and scraper included</p>	E9GRGHGCOP 391065	800 x 930 x 250 Packed wt: 115kg Volume: 0.5m ³	75.6mJ	\$8,080
 <p>1200mm wide powergrill, splashguard and scraper included</p>	E9GRGLGCOP 391066	1200 x 930 x 250 Packed wt: 155kg Volume: 0.7m ³	113.4mJ	\$9,580

900XP BAIN MARIES

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<p>BAIN MARIE TOPS</p> <ul style="list-style-type: none"> □ 316 stainless steel well with fully covered corners for ease of cleaning □ Capacity of 1 full size 1/1 GN pan plus a 1/3 GN pan □ Highly efficient heating with all heating devices situated under the well for maximum hygiene □ Perforated false bottom □ Waste drain pipe overflow device prevents spillages □ Pressed one piece worktop in 2mm stainless steel with smooth, rounded corners makes cleaning easy □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up □ Ergonomic operator orientated control knob - designed to eliminate water infiltration 				
<p>ELECTRIC BAIN MARIE TOPS</p>				
<div style="display: flex; align-items: center;">  <p>400mm wide electric bain marie top</p> </div>	<p>E9BMEDB000 391124</p>	<p>400 x 930 x 250 Packed wt: 29kg Volume: 0.32m³</p>	<p>2.2kW</p>	<p>\$2,990</p>
<div style="display: flex; align-items: center;">  <p>800mm wide electric bain marie top</p> </div>	<p>E9BMEHB000 391125</p>	<p>800 x 930 x 250 Packed wt: 65kg Volume: 0.48m³</p>	<p>4.4kW</p>	<p>\$4,060</p>

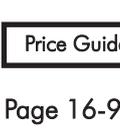
900XP CYLINDRICAL BOILING PANS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<p>BOILING PANS/KETTLES</p> <ul style="list-style-type: none"> □ Jacketed kettle for even controllable heat over the entire cooking surface □ 316 stainless steel vessel for true corrosion resistance □ Double skinned lid fits snugly around kettle rim to minimise steam and evaporation loss □ Easy to clean design with one piece pressed top and clearance under lid hinge □ 50mm diameter drain valve <p>ELECTRIC CYLINDRICAL BOILING PANS</p> <div style="display: flex; align-items: flex-start; margin-top: 20px;">  <div style="flex-grow: 1;"> <p>100L/150L electric boiling pan with pressostat, indirect heating</p> </div> </div>	<p>E9BSEHIRFO 391120</p>	<p>800 x 930 x 850 Packed wt: 130kg Volume: 1m³</p>	<p>21.5kW</p>	<p>\$12,400</p>

900XP GAS BRATT PANS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
BRATT PANS/BRAISING PANS				
<ul style="list-style-type: none"> □ Choice of 80 or 100 litre tilting bratt pans in either steel or compound steel with 316 stainless cooking surface □ Suitable for grilling, shallow frying, simmering, saute, soups and sauces □ 15mm base for even cooking surface □ Double skinned insulated lid can be used as work-top □ Separate energy and temperature regulators for precise control of cooking temperatures 				
GAS TILTING BRATT PANS				
 <p>80L gas tilting bratt pan with mild steel base, water tap, energy control and thermostatic control</p>	E9BRGHMOF0* 391134	800 x 930 x 850 Packed wt: 170kg Volume: 1m ³	72mJ	\$9,620
 <p>80L gas tilting bratt pan with mild steel base, water tap, energy control, thermostatic control and automatic tilt</p>	E9BRGHMOFM* 391135	800 x 930 x 850 Packed wt: 170kg Volume: 1m ³	72mJ 0.2kW	\$10,760
 <p>80L gas tilting bratt pan with compound base (316 stainless steel surface) and water tap, energy control and thermostatic control</p>	E9BRGHDOF0* 391136	800 x 930 x 850 Packed wt: 170kg Volume: 1m ³	72mJ	\$10,530
 <p>80L gas tilting bratt pan with compound base (316 stainless steel surface) and water tap, energy control, thermostatic control and automatic tilt</p>	E9BRGHDOFM* 391137	800 x 930 x 850 Packed wt: 170kg Volume: 1m ³	72mJ 0.2kW	\$11,950
 <p>100L gas tilting bratt pan with mild steel base, water tap, energy control and thermostatic control</p>	E9BRGJMPF0* 391138	1000 x 930 x 850 Packed wt: 200kg Volume: 1.2m ³	86.4mJ	\$10,830
 <p>100L gas tilting bratt pan with mild steel base, water tap, energy control, thermostatic control and automatic tilt</p>	E9BRGJMPFM* 391139	1000 x 930 x 850 Packed wt: 200kg Volume: 1.2m ³	86.4mJ 0.2kW	\$11,960
 <p>100L gas tilting bratt pan with compound base (316 stainless steel surface) and water tap, energy control and thermostatic control</p>	E9BRGJDPF0* 391140	1000 x 930 x 850 Packed wt: 200kg Volume: 1.2m ³	86.4mJ	\$11,940
 <p>100L gas tilting bratt pan with compound base (316 stainless steel surface) and water tap, energy control, thermostatic control and automatic tilt</p>	E9BRGJDPFM* 391141	1000 x 930 x 850 Packed wt: 200kg Volume: 1.2m ³	86.4mJ 0.2kW	\$13,630
NOTE: Bratt Pan sizes are based on total volume of the pan. Practical useable capacity is less than this listed volume.				
<p>*At time of printing this price guide, AGA approval was not obtained for this item. Refer to your local Stoddart representative for approved availability & costing</p>				

900XP ELECTRIC BRATT PANS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
BRATT PANS/BRAISING PANS <ul style="list-style-type: none"> □ Choice of 80 or 100 litre tilting bratt pans in either steel or compound steel with 316 stainless cooking surface □ Suitable for grilling, shallow frying, simmering, saute, soups and sauces □ 15mm base for even cooking surface □ Double skinned insulated lid can be used as work-top □ Separate energy and temperature regulators for precise control of cooking temperatures 				
ELECTRIC TILTING BRATT PANS				
 <p>80L electric tilting bratt pan with mild steel base, water tap, energy control and thermostatic control</p>	E9BREHMOFO 391143	800 x 930 x 850 Packed wt: 170kg Volume: 1m ³	15kW	\$9,320
 <p>80L electric tilting bratt pan with mild steel base, water tap, energy control, thermostatic control and automatic tilt</p>	E9BREHMOFM 391144	800 x 930 x 850 Packed wt: 170kg Volume: 1m ³	15kW	\$10,820
 <p>80L electric tilting bratt pan with compound base (316 stainless steel surface), water tap, energy control and thermostat control</p>	E9BREHDOFO 391145	800 x 930 x 850 Packed wt: 170kg Volume: 1m ³	15kW	\$10,560
 <p>80L electric tilting bratt pan with compound base (316 stainless steel surface), water tap, energy control, thermostat control and automatic lift</p>	E9BREHDOFM 391146	800 x 930 x 850 Packed wt: 170kg Volume: 1m ³	15kW	\$12,060
 <p>100L electric tilting bratt pan with mild steel bottom and water tap, energy control and thermostatic control</p>	E9BREJMPFO 391147	1000 x 930 x 850 Packed wt: 200kg Volume: 1.2m ³	19kW	\$10,520
 <p>100L electric tilting bratt pan with mild steel bottom and water tap, energy control, thermostatic control and automatic lift</p>	E9BREJMPFM 391148	1000 x 930 x 850 Packed wt: 200kg Volume: 1.2m ³	19kW	\$12,250
<p>100L electric tilting bratt pan with compound base (316 stainless steel surface), water tap, energy control and thermostat control</p>	E9BREJDPFO 391149	1000 x 930 x 850 Packed wt: 200kg Volume: 1.2m ³	19kW	\$11,650
<p>100L electric tilting bratt pan with compound base (316 stainless steel surface), water tap, energy control, thermostat control and automatic lift</p>	E9BREJDPFM 391150	1000 x 930 x 850 Packed wt: 200kg Volume: 1.2m ³	19kW	\$14,740
<p>NOTE: Bratt Pan sizes are based on total volume of the pan. Practical useable capacity is less than this listed volume.</p>				
TILTING BRATT PAN ACCESSORIES				
Frontal panel for 80L bratt pan	9AC106 206199	800×100×200		\$240
Frontal panel for 100L bratt pan	9AC107 206200	1000×100×200		\$260
2 side panels for bratt pan	9AC112 206207	900×20×150		\$320

900XP MULTI-FUNCTIONAL COOKERS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<p>MULTI-FUNCTIONAL COOKER</p> <ul style="list-style-type: none"> □ Highly versatile piece of equipment that enables you to grill, fry, stir-fry, simmer and boil □ 2/1 GN sized compound well made from 12mm steel for conductivity with bonded 316 stainless steel cooking surface □ Can also be used as a wet or dry bain marie □ 60mm diameter drain outlet for easy draining to separate container □ Pressed one piece worktop in 2mm stainless steel with smooth, rounded corners makes cleaning easy and allows overspill from pans □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up 				
<p>ELECTRIC MULTI-FUNCTIONAL COOKER</p> <div style="display: flex; align-items: flex-start; margin-top: 20px;">  <div style="flex-grow: 1;"> <p>22L electric multi-functional cooker with compound bottom on open cupboard</p> </div> </div>	<p>E9MFEHD100 391151</p>	<p>800 x 930 x 850 Packed wt: 130kg Volume: 1.1m³</p>	<p>10kW</p>	<p>\$7,800</p>

900XP GAS FRYERS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
GAS FRYERS				
<ul style="list-style-type: none"> □ High efficiency deep drawn fryer tanks □ V-shaped wells with burners positioned on the outside for ease of cleaning □ Well design enables 30% less oil wastage because of cool zone □ Special surge zone in pressed one piece 2mm worktop reduces potential of spillage □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up □ Different controls available according to model including computerised option □ Includes stainless steel lid 				
	E9FRGD1GF0 391077	400 x 930 x 850 Packed wt: 50kg Volume: 0.65m ³	50.4mJ	\$5,730
	E9FRGH2GF0 391078	800 x 930 x 850 Packed wt: 90kg Volume: 1m ³	100.8mJ	\$9,380
	E9FRGD1JF0 391079	400 x 930 x 850 Packed wt: 50kg Volume: 0.65m ³	72mJ	\$6,480
	E9FRGH2JF0 391080	800 x 930 x 850 Packed wt: 90kg Volume: 1m ³	144mJ	\$11,530
	E9FRGD1JFE* 391081	400 x 930 x 1200 Packed wt: 50kg Volume: 0.8m ³	90mJ & 0.3kW	\$9,750
	E9FRGD1JFO* 391082	400 x 930 x 1200 Packed wt: 50kg Volume: 0.8m ³	90mJ & 0.3kW	\$11,210

***At time of printing this price guide, AGA approval was not obtained for this item. Refer to your local Stoddart representative for approved availability & costing**

CHIP SCUTTLE

- For holding fried food in a hot dry environment to help retain crispness, texture and flavour
- Infrared heating elements over increase holding times
- Perforated removable insert of coved corner base



Electric chip scuttle with 1 well and 1 x 1/1 GN container

E9CSPDC000
391098

400 x 930 x 250
Packed wt: 38kg
Volume: 0.3m³

1kW

\$2,990

900XP ELECTRIC FRYERS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
ELECTRIC FRYERS				
<ul style="list-style-type: none"> □ High efficiency deep drawn fryer tanks □ V-shaped wells with burners positioned on the outside for ease of cleaning □ Well design enables 30% less oil wastage because of cool zone □ Special surge zone in pressed one piece 2mm worktop reduces potential of spillage □ Includes stainless steel lid □ Different controls available according to model including computerised option 				
	E9FRED1GF0 391087	400 x 930 x 850 Packed wt: 50kg Volume: 0.65m ³	10kW	\$5,450
	E9FREH2GF0 391088	800 x 930 x 850 Packed wt: 90kg Volume: 1m ³	20kW	\$8,990
	E9FRED1JF0 391089	400 x 930 x 850 Packed wt: 50kg Volume: 0.65m ³	18kW	\$6,510
	E9FREH2JF0 391090	800 x 930 x 850 Packed wt: 90kg Volume: 1m ³	36kW	\$11,290
	E9FRED1JF0 391092	400 x 930 x 1200 Packed wt: 50kg Volume: 0.8m ³	18kW	\$10,280
FRYER ACCESSORIES				
	9AC108 206201	550 x 400 x 100		\$180
	9AC68 206143	230 x 400 x 50		\$360
	9AC113 206209	30 x 400 x 30		\$290
	9AC86 206173	295 x 390 x 65		\$650
	07AC51 921692	320 x 100 x 120 Packed wt: 2kg		\$190
	7AC50 921691	320 x 220 x 120 Packed wt: 2kg		\$120
	9AC46 927223	330 x 140 x 150 Packed wt: 2kg		\$130

900XP PASTA COOKERS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
PASTA COOKERS <ul style="list-style-type: none"> □ Designed for rapid cooking of pasta, noodles, vegetables, rice, eggs and any water boiled product □ Includes self-skimming overflow to remove excess starch □ 316 stainless steel deep-drawn well with fully covered corners for easy cleaning □ Equipped with safety thermostat to avoid the unit working without water □ Full sized GN well to suit 1/1, 1/2, 1/3 or 1/6 perforated baskets (sold separately) □ Pressed one piece worktop in 2mm stainless steel with smooth, rounded corners makes cleaning easy □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up 				
GAS PASTA COOKERS				
 <p>40L gas pasta cooker with 1 well</p>	E9PCGD1MF0 391111	400 x 930 x 850 Packed wt: 77kg Volume: 0.65m ³	50.4mJ & 0.2kW	\$5,950
 <p>40L+40L gas pasta cooker with 2 wells</p>	E9PCGH2MF0 391112	800 x 930 x 850 Packed wt: 140kg Volume: 1m ³	100.8mJ & 0.2kW	\$9,940
ELECTRIC PASTA COOKERS				
 <p>40L electric pasta cooker with 1 well</p>	E9PCED1MF0 391126	400 x 930 x 850 Packed wt: 77kg Volume: 0.65m ³	10.0kW	\$6,340
 <p>40L +40L electric pasta cooker with 2 wells</p>	E9PCEH2MF0 391127	800 x 930 x 850 Packed wt: 140kg Volume: 1m ³	20.0kW	\$10,520
AUTO BASKET LIFT MODULE				
 <p>200 mm wide automatic basket lifting system with 2 stainless steel baskets supports to provide lifting for 1/2 basket per lifter</p>	LIFT9E 206353	200 x 930 x 850 Packed wt: 45kg Volume: 0.30m ³	0.2kW	\$5,530
For pasta baskets & other accessories see over				

900XP PASTA COOKERS

Description	Model PNC	Overall Unit Size (mm) WxDxH	RRP ex GST
PASTA COOKER ACCESSORIES			
 1/1GN basket for 40L pasta cooker	9AC43 927216	275 x 480 x 210	\$350
 2 x 1/2GN baskets for pasta cookers	9AC39 927211	275 x 230 x 210	\$360
 3 x round baskets for pasta cookers	9AC40 927212	170 x 170 x 180	\$350
 6 x round baskets for pasta cookers	9AC41 927213	135 x 135 x 140	\$560
 3 x 1/3GN baskets for pasta cookers	9AC38 927210	275 x 150 x 210	\$436
 1 square basket for 40L pasta cooker	9AC141 206236	130 x 130 x 215	\$110
False bottom for 40L pasta cooker basket	9AC143 206238	295 x 505 x 80	\$70
 Grid support for 40L pasta cooker round baskets	9AC44 927219	290 x 500 x 115	\$60
Support frame to hold 6 round baskets	9AC61 960644	345 x 490 x 15	\$200
 Lid and lid holder for 40L pasta cookers	9AC100 206190	550 x 400 x 100	\$360

900XP WORKTOPS, STANDS & BASES

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<p>REFRIGERATED BASE</p> <ul style="list-style-type: none"> □ Two-drawer stainless steel refrigerated cabinet for placing under 900XP top units (with the exception of the powergrill and gas fry tops, see Fire & Ice refrigerated base below) □ Suitable for storage of food in temperatures -2°C to +10°C □ Exterior panels in stainless steel with Scotch Brite finish 				
 <p>Refrigerated base with 2 deep drawers 1/1 + 1/3 GN size</p>	E9BAPL00R0 391163	1200 x 830 x 670 Packed wt: 138kg Volume: 1.2m ³	0.4kW	\$9,950
<p>FIRE & ICE REFRIGERATED/FREEZER BASE</p> <ul style="list-style-type: none"> □ To be installed below any 900XP top units, with unique capability to suit gas powergrill and frytops □ Can operate as either a refrigerator or freezer over the temperature range of -22°C to 8°C □ Equipped with 2 removable drawers that can accommodate 1 x 2/1GN pan each □ Drawers can support weights of up to 120kg each □ Perforated top surface provides the necessary ventilation to allow flush connection between the base and the top units □ Supplied with 50mm high adjustable stainless steel feet □ Suitable for use in ambient temperatures of up to 43 °C □ Exterior panels in stainless steel with Scotch Brite finish □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up □ Heavy duty stainless steel tubular drawer handles 				
 <p>2 Drawer unit with temperature range from +8°C to -22°C</p>	E9BAPL00MP 727096	1200 x 902 x 680 Packed wt: 125kg Volume: 1.2m ³	0.75kW	\$15,100

900XP WORKTOPS, STANDS & BASES

Description	Model PNC	Overall Unit Size (mm) WxDxH	RRP ex GST
AMBIENT WORKTOPS			
<ul style="list-style-type: none"> □ Stainless steel worktops for infill areas between 900XP equipment □ Pressed one piece worktop in 2mm stainless steel with smooth, rounded corners makes cleaning easy 			
	E9WTNBN000 391156	200 x 930 x 250 Packed wt: 18kg Volume: 0.09m ³	\$830
200mm ambient worktop with drawer	E9WTNBN00E 391157	200 x 930 x 250 Packed wt: 18kg Volume: 0.09m ³	\$1,190
	E9WTNDN000 391158	400 x 930 x 250 Packed wt: 30kg Volume: 0.15m ³	\$990
400mm ambient worktop with drawer	E9WTNDN00E 391159	400 x 930 x 250 Packed wt: 37kg Volume: 0.15m ³	\$1,390
	E9WTNHN000 391160	800 x 930 x 250 Packed wt: 45kg Volume: 0.3m ³	\$1,360
800mm ambient worktop with drawer	E9WTNHN00E 391161	800 x 930 x 250 Packed wt: 64kg Volume: 0.3m ³	\$1,900
STAINLESS STEEL STANDS FOR UNIT TOPS			
	ES90400	400 x 930 x 600	\$750
800mm wide	ES90800	800 x 930 x 600	\$800
1200mm wide	ES91200	1200 x 930 x 600	\$1,100
1600mm wide	ES91600	1600 x 930 x 600	\$1,250
400mm wide - with rear castors	ES9400M	400 x 930 x 600	\$900
800mm wide - with rear castors	ES9800M	800 x 930 x 600	\$1,025
1200mm wide - with rear castors	ES91200M	1200 x 930 x 600	\$1,325
1600mm wide - with rear castors	ES91600M	1600 x 930 x 600	\$1,475

900XP BASE CUPBOARDS & FLUE DEFLECTORS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
OPEN BASE CUPBOARDS				
 Open base cupboard, 400mm module	E9BAND0000 391153	400 x 900 x 600 Packed wt: 21kg Volume: 0.35m ³		\$910
 Open base cupboard, 800mm module	E9BANH0000 391154	800 x 900 x 600 Packed wt: 28kg Volume: 0.65m ³		\$1,130
 Open base cupboard, 1200mm module	E9BANL0000 391155	1200 x 900 x 600 Packed wt: 40kg Volume: 1m ³		\$1,190
OPEN BASE CUPBOARD ACCESSORIES				
Central support for 900XP open base	9AC74 206149	500 x 50 x 30		\$120
Electric heating unit for cabinets	9AC52 206142	393 x 680 x 60	0.65kW	\$780
Door for open base cupboard	DOOREL 206350	400 x 40 x 440		\$280
CHIMNEY UPSTANDS				
 400mm	CHIM400 206303			\$390
 800mm	CHIM800 206304			\$510
 1200mm	CHIM1200 206306			\$590
CASTORS				
 Set of 4 castors (2 with brakes)	9AC99M 206188M	100mm		\$290
 Set of 2 castors (No brakes)	9AC99M2 206188M2	100mm		\$145