



## Modular Cooking Range Line 900XP One Well Gas Fryer 23 liter with Electronic control

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_



**391333 (E9KKHBBAMCG)**

23-It gas Fryer with 1 "V" shaped well (external Burners), electronic control, programmable and 2 half size baskets - HP

**391375 (E9KKHQBAMCG)**

23-It gas Fryer with 1 "V" shaped well (external Burners), electronic control, programmable and 2 half size baskets - HP (60Hz)

### Short Form Specification

**Item No.** \_\_\_\_\_

High efficiency 26 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-Shaped well and equipped with electronic control panel. Oil drains through a tap into a container positioned under the well. Melting function to safely heat-up solid shortening used to fry products. Height adjustable feet in stainless steel. 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

- Deep drawn V-Shaped well.
- Built-in smart electronic control system to monitor the temperature during frying to guarantee the safety of the process.
- Flame failure device on each burner.
- Overheat protection thermostat as standard on all units.
- All major compartments located in front of unit for ease of maintenance.
- Unit to be equipped with electronic control panel.
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.
- The special design of the control panel offers a better guarantee against oil infiltration.
- High efficiency 26 kW burners in stainless steel with flame failure device attached to the outside of the well.
- Thermostatic regulation of oil temperature up to a maximum of 190 °C.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.

### Construction

- Unit is 930 mm deep to give a larger working surface area.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Interior of well with rounded corners for ease of cleaning.
- Unit delivered with four 50 mm legs in stainless steel as standard.

### Sustainability



- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

**APPROVAL:** \_\_\_\_\_



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#### Included Accessories

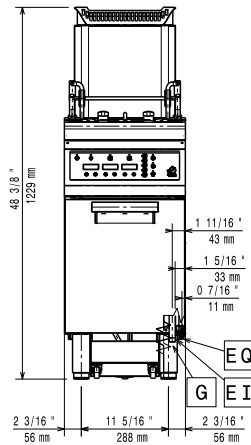
- 1 of Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP (only for 391333) PNC 200086
- 1 of Door for open base cupboard PNC 206350
- 1 of 2 half size baskets for 18/23 lt fryers PNC 927223

#### Optional Accessories

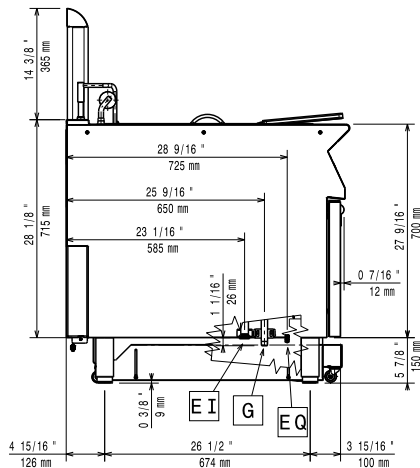
- Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP PNC 200086 ☐
- Lid for oil container for 23 l Fryers (only for 391375) PNC 200171 ☐
- Junction sealing kit PNC 206086 ☐
- Draught diverter, 120 mm diameter PNC 206126 ☐
- Matching ring for flue condenser, 120 mm diameter PNC 206127 ☐
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels (only for 391333) PNC 206135 ☐
- Flanged feet kit PNC 206136 ☐
- 2 supports runners for open base cupboard 400mm for GN1/1 (only for 391375) PNC 206145 ☐
- Frontal kicking strip for concrete installation, 400mm (only for 391375) PNC 206147 ☐
- Frontal kicking strip for concrete installation, 800mm (only for 391375) PNC 206148 ☐
- Frontal kicking strip for concrete installation, 1000mm (only for 391375) PNC 206150 ☐
- Frontal kicking strip for concrete installation, 1200mm (only for 391375) PNC 206151 ☐
- Frontal kicking strip for concrete installation, 1600mm (only for 391375) PNC 206152 ☐
- Pair of side kicking strips (not for refr-freezer base) PNC 206180 ☐
- 2 panels for service duct for single installation (only for 391375) PNC 206181 ☐
- Hygienic lid for 23lt fryers (only for 391375) PNC 206201 ☐
- 2 panels for service duct for back to back installation (only for 391375) PNC 206202 ☐
- Frontal kicking strip for 23lt fryers in two parts PNC 206203 ☐
- Extension pipe for oil drainage for fryers PNC 206209 ☐
- Back handrail 800 mm (only for 391375) PNC 206308 ☐
- Back handrail 1200 mm (only for 391375) PNC 206309 ☐
- Flue condenser for 1/2 module, 120 mm diameter PNC 206310 ☐
- Door for open base cupboard PNC 206350 ☐
- Base support for feet or wheels (lateral) for 23lt fryers, pasta cookers and refrigerated bases (900XP) PNC 206372 ☐
- Rear paneling - 600mm (700/900XP) (only for 391375) PNC 206373 ☐
- Rear paneling - 800mm (700/900) (only for 391375) PNC 206374 ☐
- Rear paneling - 1000mm (700/900) (only for 391375) PNC 206375 ☐
- Rear paneling - 1200mm (700/900) (only for 391375) PNC 206376 ☐

- Kit G.25.3 (NI) gas nozzles for 900 fryers (only for 391333) PNC 206467 ☐
- 2 side covering panels for free standing appliances PNC 216134 ☐
- Sediment collection tray for 23-litre fryer (to be put in the well) PNC 921023 ☐
- 2 half size baskets for 18/23 lt fryers PNC 927223 ☐
- Pressure regulator for gas units PNC 927225 ☐
- 1 full size basket for 18/23 lt fryers PNC 927226 ☐
- Unclogging rod for 23lt fryers drainage pipe PNC 927227 ☐
- Deflector for floured products for 23lt fryers PNC 960645 ☐

Front

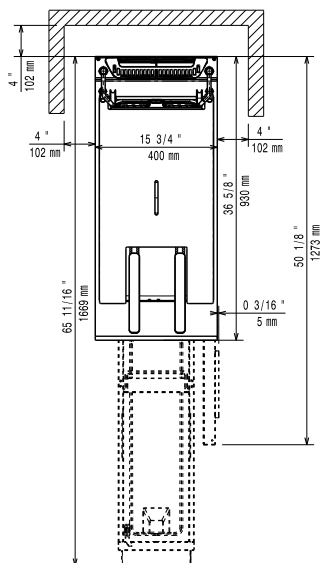


Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw  
 G = Gas connection

Top



### Electric

Frequency:

391333 (E9KKHBBAMCG) 50Hz

391375 (E9KKHQBAMCG) 60Hz

### Gas

Gas Power: 26 kW

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG; Natural Gas

Gas Inlet: 1/2"

### Key Information:

Usable well dimensions (width): 340 mm

Usable well dimensions (height): 575 mm

Usable well dimensions (depth): 400 mm

Well capacity: 21 lt MIN; 23 lt MAX

Performance\*: 36.5 kg/hr

Thermostat Range: 110 °C MIN; 190 °C MAX

Net weight: 83 kg

Shipping weight: 391333 (E9KKHBBAMCG) 96 kg

391375 (E9KKHQBAMCG) 95 kg

Shipping height: 1480 mm

Shipping width: 460 mm

Shipping depth: 1020 mm

Shipping volume: 0.69 m<sup>3</sup>

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.

\*Based on: ASTM F1361-Deep fat fryers

Certification group: GF91E23