

Modular Cooking Range Line 900XP One Well Programmable Gas Fryer 23 liter, HP

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391343 (E9KKLBAMCG)

23-lt gas Fryer with 1 "V" shaped well (external heating elements), electronic control, programmable, oil recirculation pump, 2 half size baskets, automatic lifting system for baskets, automatic cooking function, predisposed for advanced filtering system

391379 (E9KKLQBAMCG)

23-lt gas Fryer with 1 "V" shaped well (external heating elements), electronic control, programmable, oil recirculation pump, 2 half size baskets, automatic lifting system for baskets, automatic cooking function, predisposed for advanced filtering system

Short Form Specification

Item No. _____

Burners in stainless steel. Suitable for natural gas or LPG attached to the outside of the well. Deep drawn V-Shaped well. The unit is equipped with a programmable electronic control panel. Automatic basket lifting system with automatic cooking mode. Unit predisposed for advanced filtering system. Melting function. Oil drains through a tap into a container positioned under the well; stainless steel filter included.

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

- 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.
- Built-in smart electronic control system to monitor the temperature during frying to guarantee the safety of the process.
- The unit is predisposed for ADVANCED FILTERING SYSTEM with paper filters to remove the smallest food residuals and extend the oil life.
- Unit to feature automatic basket lifting system and AUTOMATIC COOKING mode.
- Unit able to memorize 5 programs (temperature and time) and 5 extra programs can be customized using the automatic cooking mode allowing to adjust the cooking time automatically according to the load.
- The special design of the control panel offers a better guarantee against oil infiltration.
- Flame failure device.
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard and stainless steel sediment filter.
- Deep drawn V-Shaped well.
- Overheat protection thermostat as standard on all units.
- Integrated oil filtering system with a pump for oil circulation.
- All major compartments located in front of unit for ease of maintenance.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.

Construction

- Interior of well with rounded corners for ease of cleaning.
- 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.
- 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: _____

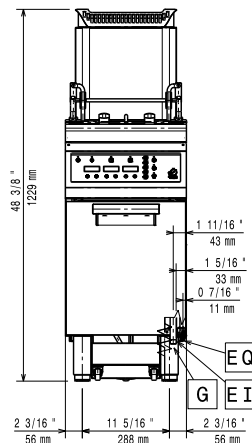
Included Accessories

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

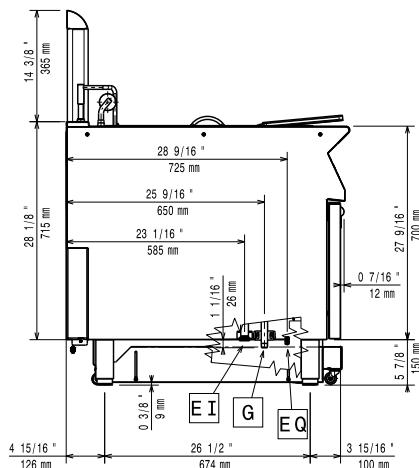
Optional Accessories

- Kit for advanced filtration system for 23-litre fryer, allowing to remove the smallest food residuals and extend oil life - 900XP PNC 200084 ☐
- Pack of paper filter (100 pieces) for advanced filtration system for 23-litre fryer - 900XP PNC 200085 ☐
- Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP PNC 200086 ☐
- Kit for 23-litre fryer, drain extension in high resistant elastometer with stainless steel extremities to drain oil - 900XP PNC 200087 ☐
- 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 PNC 206135 ☐
- Flanged feet kit PNC 206136 ☐
- Support for bridge type installation, 1000mm (only for 391379) PNC 206138 ☐
- Pair of side kicking strips (not for refr-freezer base) PNC 206180 ☐
- Frontal kicking strip for 23lt fryers in two parts PNC 206203 ☐
- Extension pipe for oil drainage for fryers PNC 206209 ☐
- Flue condenser for 1/2 module, 120 mm diameter PNC 206310 ☐
- 2 drawers for open base cupboards, 100mm height (only for 391343) PNC 206334 ☐
- 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 ☐
- Kit G.25.3 (NI) gas nozzles for 900 fryers (only for 391343) 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

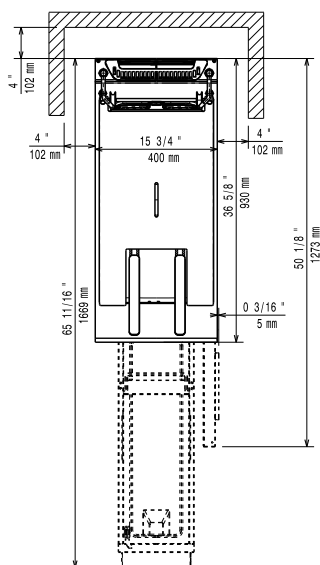


Side



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

Top



Electric

Frequency:

391343 (E9KKLBAMCG) 50Hz

391379 (E9KKLQBAMCG) 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: 96 kg

Shipping weight: 111 kg

Shipping height: 1480 mm

Shipping width: 460 mm

Shipping depth: 1020 mm

Shipping volume: 0.69 m³

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: GF91L23