

## Modular Cooking Range Line 900XP Two Wells Electric Fryer 23 liter

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



391385 (E9KKGOBAMEA)

- \* NOT TRANSLATED \*
- 391338 (E9KKGDBAMEA)
- \* NOT TRANSLATED \*

#### **Main Features**

- Deep drawn V-Shaped wells.
- Interior of wells with seamlessly laser-welded corners for ease of cleaning.
- External infrared heating elements with innovative deflectors applied to the well for ease of cleaning of the internal well and safe operations.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Overheat protection thermostat as standard on all units.
- All major compartments located in front of unit for ease of maintenance.
- The special design of the control knob system guarantees against water infiltration.
- Supplied as standard with 4 half size baskets and 1 right and left side doors for cupboard.
- 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.
- Unit delivered with four 50 mm legs in stainless steel as standard.
- IPX5 water resistance certification.

## Sustainability

• [NOT TRANSLATED]



APPROVAL:



# Modular Cooking Range Line 900XP Two Wells Electric Fryer 23 liter

#### **Included Accessories**

• 2 of Door for open base cupboard	PNC 206350
• 2 of 2 half size baskets for 18/23lt well	PNC 927223
fryers	

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Optional Accessories		
• - NOTTRANSLATED -	PNC 200086	
• - NOTTRANSLATED - (only for 391385)	PNC 200171	
<ul> <li>Junction sealing kit</li> </ul>	PNC 206086	
<ul> <li>4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install with base supports for feet/wheels.</li> </ul>	PNC 206135	
Flanged feet kit	PNC 206136	
<ul> <li>Frontal kicking strip for concrete installation, 800mm (only for 391385)</li> </ul>	PNC 206148	
<ul> <li>Frontal kicking strip for concrete installation, 1000mm (only for 391385)</li> </ul>	PNC 206150	
<ul> <li>Frontal kicking strip for concrete installation, 1200mm (only for 391385)</li> </ul>	PNC 206151	
<ul> <li>Frontal kicking strip for concrete installation, 1600mm (only for 391385)</li> </ul>	PNC 206152	
<ul> <li>Pair of side kicking strips (not for refr- freezer base)</li> </ul>	PNC 206180	
<ul> <li>2 panels for service duct for single installation (only for 391385)</li> </ul>	PNC 206181	
<ul> <li>Hygienic lid for 23lt fryers</li> </ul>	PNC 206201	
<ul> <li>2 panels for service duct for back to back installation (only for 391385)</li> </ul>	PNC 206202	
<ul> <li>Frontal kicking strip for 23lt fryers in two parts</li> </ul>	PNC 206203	
<ul> <li>Extension pipe for oil drainage for 15lt, 18lt, 23lt fryers</li> </ul>	PNC 206209	
<ul> <li>4 feet for concrete installation (only for 391385)</li> </ul>	PNC 206210	
<ul> <li>Chimney upstand, 800mm</li> </ul>	PNC 206304	
<ul> <li>BACK HANDRAIL 800 MM - MARINE (only for 391385)</li> </ul>	PNC 206308	
<ul> <li>BACK HANDRAIL 1200 MM - MARINE (only for 391385)</li> </ul>	PNC 206309	
<ul> <li>Door for open base cupboard</li> </ul>	PNC 206350	
<ul> <li>Base support for wheels (lateral) for 23lt fryers and pastacookers (900)</li> </ul>		
<ul> <li>Rear paneling - 800mm (700/900) (only for 391385)</li> </ul>	PNC 206374	
<ul> <li>Rear paneling - 1000mm (700/900) (only for 391385)</li> </ul>	PNC 206375	
<ul> <li>Rear paneling - 1200mm (700/900) (only for 391385)</li> </ul>	PNC 206376	
<ul> <li>Chimney grid net, 400mm</li> </ul>	PNC 206400	
<ul> <li>2 side covering panels for free standing appliances</li> </ul>	PNC 216134	
• - NOTTRANSLATED -	PNC 921023	
• 2 half size baskets for 18/23lt well fryers	PNC 927223	
• 1 full size basket for 18/23lt well fryers	PNC 927226	
<ul> <li>Unclogging rod for HD fryers drainage pipe</li> </ul>	PNC 927227	
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PNC 960645

• Oil life saver for 23lt fryers



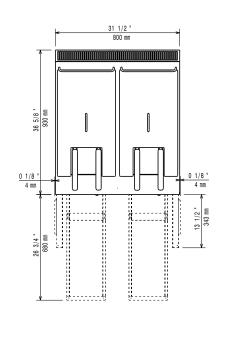
# **Modular Cooking Range Line** 900XP Two Wells Electric Fryer 23

# Front ° (II) **®**

35 3/4 " ΕI 27 1/16 "

5 7/8 " ΕQ ΕI 15/16 "

Electrical inlet (power) EQ Equipotential screw



#### **Electric**

Supply voltage:

**391385 (E9KKGOBAMEA)** 415-430 V/3N ph/50-60 Hz

380-400 V/3N ph/50-60 Hz

**391338 (E9KKGDBAMEA)** 

**Total Watts:** 

**391385 (E9KKGOBAMEA)** 34.4 kW **391338 (E9KKGDBAMEA)** 36 kW

#### **Key Information:**

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.

Usable well dimensions

340 mm (width):

Usable well dimensions

575 mm (height):

Usable well dimensions

400 mm (depth):

Well capacity: 21 lt MIN; 23 lt MAX

Performance\*:

Side

Top

**391385 (E9KKGOBAMEA)** 70.8 kg\hr **391338 (E9KKGDBAMEA)** 75 kg\hr

105 °C MIN; 185 °C MAX Thermostat Range:

Net weight: 115 kg

Shipping weight:

**391385 (E9KKGOBAMEA)** 120 kg **391338 (E9KKGDBAMEA)** 125 kg 1080 mm Shipping height: Shipping width: 1020 mm

Shipping depth:

**391385 (E9KKGOBAMEA)** 860 mm **391338 (E9KKGDBAMEA)** 880 mm

Shipping volume:

**391385 (E9KKGOBAMEA)** 0.95 m<sup>3</sup> **391338 (E9KKGDBAMEA)** 0.97 m<sup>3</sup>

\*Based on: ASTM F1361-Deep fat fryers

Certification group: EFE92M23

