

Modular Cooking Range Line 900XP One Well Gas Fryer 15 liter

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391077 (E9FRGD1GF0)

 15-lt gas fryer with 1 "V"
shaped well (external
burners) and 1 basket

Short Form Specification

Item No. _____

High efficiency 14 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-shaped well. Oil drains through a tap into a container under the well. 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.
- High efficiency 14 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.
- Flame failure device on each burner.
- Overheat protection thermostat as standard on all units.
- Oil drains through a tap into a drainage container positioned under the well.
- All major compartments located in front of unit for ease of maintenance.
- Piezo spark ignition for added safety.
- The special design of the control knob system guarantees against water infiltration.
- Unit delivered with four 50 mm legs in stainless steel as standard (all round Stainless steel kick plates as option).
- Supplied as standard with 1 basket and 1 right side door 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.
- Interior of well with rounded corners for ease of cleaning.
- IPX5 water resistance certification.

Included Accessories

- 1 of Door for open base PNC 206350 cupboard
- 1 of Full size basket for 14 and 15lt free standing fryers PNC 921691

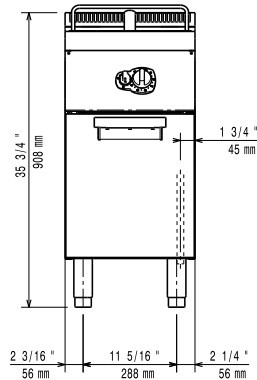
Optional Accessories

- Junction sealing kit PNC 206086 ☐
- Draught diverter PNC 206126 ☐
- Matching ring for flue condenser PNC 206127 ☐
- Flanged feet kit PNC 206136 ☐
- Frontal kicking strip for concrete installation, 400mm PNC 206147 ☐
- Frontal kicking strip for concrete installation, 800mm PNC 206148 ☐

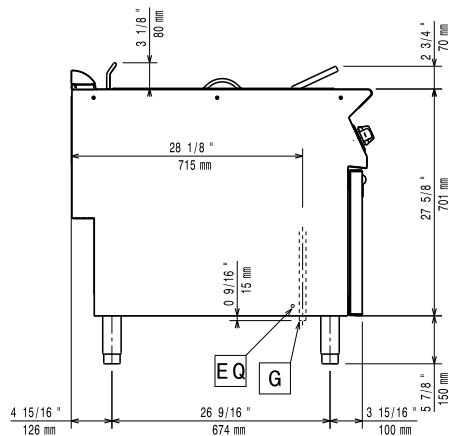
APPROVAL: _____

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|---|------------|--------------------------|--|------------|--------------------------|
| • Frontal kicking strip for concrete installation, 1000mm | PNC 206150 | <input type="checkbox"/> | • Full size basket for 14 and 15lt free standing fryers | PNC 921691 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1200mm | PNC 206151 | <input type="checkbox"/> | • 2 half size baskets for 14 and 15lt fryers | PNC 921692 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1600mm | PNC 206152 | <input type="checkbox"/> | • Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers | PNC 921693 | <input type="checkbox"/> |
| • 2 SIDE KICKING STRIPS- CONCRETE INST-900 | PNC 206157 | <input type="checkbox"/> | • Unclogging rod for 15lt drainage pipe | PNC 921695 | <input type="checkbox"/> |
| • Frontal kicking strip, 400mm (not for refr-freezer base) | PNC 206175 | <input type="checkbox"/> | • Deflector for floured products for 15lt fryers | PNC 921696 | <input type="checkbox"/> |
| • Frontal kicking strip, 800mm (not for refr-freezer base) | PNC 206176 | <input type="checkbox"/> | • Pressure regulator for gas units | PNC 927225 | <input type="checkbox"/> |
| • Frontal kicking strip, 1000mm (not for refr-freezer base) | PNC 206177 | <input type="checkbox"/> | | | |
| • Frontal kicking strip, 1200mm (not for refr-freezer base) | PNC 206178 | <input type="checkbox"/> | | | |
| • Frontal kicking strip, 1600mm (not for refr-freezer base) | PNC 206179 | <input type="checkbox"/> | | | |
| • Pair of side kicking strips (not for refr-freezer base) | PNC 206180 | <input type="checkbox"/> | | | |
| • 2 panels for service duct for single installation | PNC 206181 | <input type="checkbox"/> | | | |
| • 2 panels for service duct for back to back installation | PNC 206202 | <input type="checkbox"/> | | | |
| • 4 feet for concrete installation | PNC 206210 | <input type="checkbox"/> | | | |
| • Sediment tray for 15lt fryers | PNC 206235 | <input type="checkbox"/> | | | |
| • Oil drain pipe for 15lt free standing fryer | PNC 206301 | <input type="checkbox"/> | | | |
| • Chimney upstand, 400mm | PNC 206303 | <input type="checkbox"/> | | | |
| • BACK HANDRAIL 800 MM - MARINE | PNC 206308 | <input type="checkbox"/> | | | |
| • BACK HANDRAIL 1200 MM - MARINE | PNC 206309 | <input type="checkbox"/> | | | |
| • Flue condenser for 1/2 module, 120 mm diameter | PNC 206310 | <input type="checkbox"/> | | | |
| • Door for open base cupboard | PNC 206350 | <input type="checkbox"/> | | | |
| • Base support for feet or wheels - 400mm (700/900XP) | PNC 206366 | <input type="checkbox"/> | | | |
| • Base support for feet or wheels - 800mm (700/900) | PNC 206367 | <input type="checkbox"/> | | | |
| • Base support for feet or wheels - 1200mm (700/900) | PNC 206368 | <input type="checkbox"/> | | | |
| • Base support for feet or wheels - 1600mm (700/900) | PNC 206369 | <input type="checkbox"/> | | | |
| • Base support for feet or wheels - 2000mm (700/900) | PNC 206370 | <input type="checkbox"/> | | | |
| • Rear paneling - 600mm (700/900XP) | PNC 206373 | <input type="checkbox"/> | | | |
| • Rear paneling - 800mm (700/900) | PNC 206374 | <input type="checkbox"/> | | | |
| • Rear paneling - 1000mm (700/900) | PNC 206375 | <input type="checkbox"/> | | | |
| • Rear paneling - 1200mm (700/900) | PNC 206376 | <input type="checkbox"/> | | | |
| • Chimney grid net, 400mm | PNC 206400 | <input type="checkbox"/> | | | |
| • BASE SUPPORT FOR FEET/WHEELS 600M | PNC 206431 | <input type="checkbox"/> | | | |
| • - NOT TRANSLATED - | PNC 206467 | <input type="checkbox"/> | | | |
| • 2 side covering panels for free standing appliances | PNC 216134 | <input type="checkbox"/> | | | |

Front

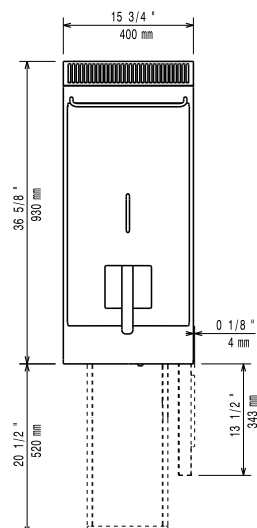


Side



EQ = Equipotential screw
G = Gas connection

Top



Gas

| | |
|-------------------------------|--------------------------|
| Gas Power: | 14 kW |
| Standard gas delivery: | Natural Gas G20 (20mbar) |
| Gas Type Option: | LPG |
| Gas Inlet: | 1/2" |

Key Information:

| | |
|----------------------------------|------------------------|
| Usable well dimensions (width): | 240 mm |
| Usable well dimensions (height): | 505 mm |
| Usable well dimensions (depth): | 380 mm |
| Well capacity: | 13 lt MIN; 15 lt MAX |
| Thermostat Range: | 120 °C MIN; 190 °C MAX |
| Net weight: | 50 kg |
| Shipping weight: | 65 kg |
| Shipping height: | 1080 mm |
| Shipping width: | 460 mm |
| Shipping depth: | 1020 mm |
| Shipping volume: | 0.51 m ³ |
| Certification group: | N9FG1 |

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.