

# Modular Cooking Range Line 900XP Two Wells Electric Fryer 15 liter

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



391088 (E9FREH2GF0)

15+15-It electric fryer with 2 "V" shaped wells (external heating elements) and 2 baskets

# **Short Form Specification**

#### Item No.

High efficiency infrared heating elements (20kW) attached to the outside of the wells. Deep drawn V-Shaped wells. Oil drains through a tap into a container positioned under the wells. 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 wells.
- Interior of wells with seamlessly laser-welded corners for ease of cleaning.
- External infrared heating elements for ease of cleaning of internal well.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- 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.
- 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 2 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.
- IPX5 water resistance certification.

#### Sustainability

• [NOTTRANSLATED]



#### **Included Accessories**

 2 of Door for open base cupboard

• 2 of Full size basket for 14 and PNC 921691 15lt free standing fryers

### **Optional Accessories**

Junction sealing kit
 PNC 206086 □
 4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install with base supports for feet/wheels.
 Flanged feet kit
 PNC 206135 □

 Frontal kicking strip for concrete installation, 800mm

PNC 206148 □

 Frontal kicking strip for concrete installation, 1000mm

#### APPROVAL:





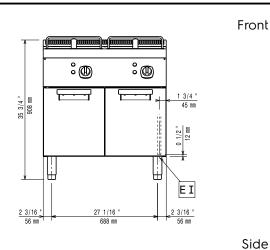
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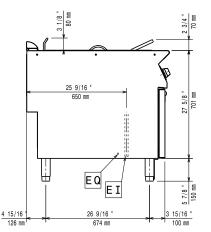
Frontal kicking strip for concrete installation, 1200mm	PNC 206151	
Frontal kicking strip for concrete installation, 1600mm	PNC 206152	
2 SIDE KICKING STRIPS- CONCRETE INST-900	PNC 206157	
• Frontal kicking strip, 800mm (not for	PNC 206176	
refr-freezer base) • Frontal kicking strip, 1000mm (not	PNC 206177	
for refr-freezer base) • Frontal kicking strip, 1200mm (not	PNC 206178	
for refr-freezer base) • Frontal kicking strip, 1600mm (not	PNC 206179	
for refr-freezer base)  • Pair of side kicking strips (not for	PNC 206180	
refr-freezer base)  • 2 panels for service duct for single	PNC 206181	
installation  • 2 panels for service duct for back to		
back installation		
<ul> <li>4 feet for concrete installation</li> </ul>	PNC 206210	
<ul> <li>Sediment tray for 15lt fryers</li> </ul>	PNC 206235	
Oil drain pipe for 15lt free standing	PNC 206301	
fryer		
<ul> <li>Chimney upstand, 800mm</li> </ul>	PNC 206304	
<ul> <li>BACK HANDRAIL 800 MM - MARINE</li> </ul>	PNC 206308	
<ul> <li>BACK HANDRAIL 1200 MM - MARINE</li> </ul>	PNC 206309	
<ul> <li>Door for open base cupboard</li> </ul>	PNC 206350	
Base support for feet or wheels - 800mm (700/900)	PNC 206367	
Base support for feet or wheels - 1200mm (700/900)	PNC 206368	
Base support for feet or wheels - 1600mm (700/900)	PNC 206369	
Base support for feet or wheels - 2000mm (700/900)	PNC 206370	
• Rear paneling - 800mm (700/900)	PNC 206374	
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• Rear paneling - 1000mm (700/900)	PNC 206375	
<ul> <li>Rear paneling - 1200mm (700/900)</li> </ul>	PNC 206376	
<ul> <li>Chimney grid net, 400mm</li> </ul>	PNC 206400	
• 2 side covering panels for free	PNC 216134	
standing appliances	1110 210154	_
• Full size basket for 14 and 15lt free	PNC 921691	
standing fryers • 2 half size baskets for 14 and 15lt	PNC 921692	
fryers  • Filter for fryer oil collection basin for	PNC 921693	
7lt, 14lt, 15lt free standing fryers  • Unclogging rod for 15lt drainage	PNC 921695	
pipe	DNIC 021404	
<ul> <li>Deflector for floured products for 15lt fryers</li> </ul>	PNC 921696	J



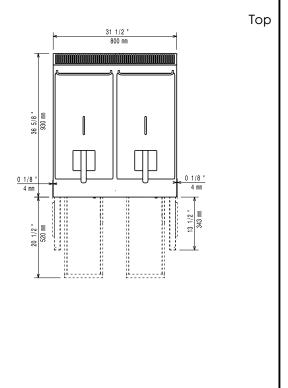


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Electrical inlet (power) EQ **Equipotential screw** 



#### **Electric**

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

Supply voltage:

**Total Watts:** 20 kW

#### **Key Information:**

Usable well dimensions

(width): 240 mm

Usable well dimensions (height):

505 mm Usable well dimensions

380 mm (depth):

13 It MIN; 15 It MAX Well capacity: Thermostat Range: 105 °C MIN; 185 °C MAX

Net weight: 86 kg

Shipping weight: 99 kg Shipping height: 1080 mm Shipping width: 1020 mm Shipping depth: 880 mm Shipping volume: 0.97 m<sup>3</sup> Certification group: EFE92M15

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.

