

Modular Cooking Range Line 900XP Two Wells Gas Fryer 15 liter

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


391078 (E9FRGH2GF0)

 15+15-lt gas fryer with 2 "V"
 shaped wells (external
 burners) and 2 baskets

Short Form Specification

Item No. _____

High efficiency 28 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-Shaped wells. Oil drains through a tap into a container positioned 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 wells.
- High efficiency 28 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 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.
- Interior of well with rounded corners for ease of cleaning.
- IPX5 water resistance certification.

Included Accessories

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

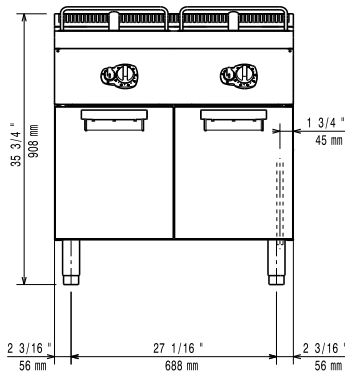
Optional Accessories

- Junction sealing kit PNC 206086 ☐
- Draught diverter with 150mm diameter PNC 206132 ☐
- Matching ring for flue condenser PNC 206133 ☐
- 4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install with base supports for feet/wheels. PNC 206135 ☐
- Flanged feet kit PNC 206136 ☐

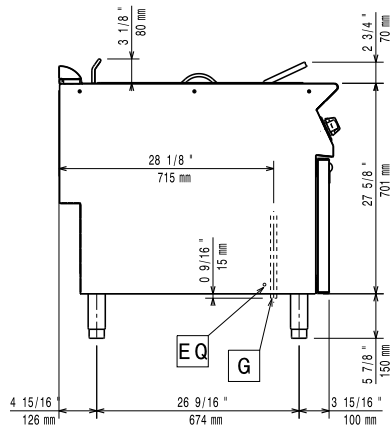
APPROVAL: _____

• Frontal kicking strip for concrete installation, 800mm	PNC 206148	<input type="checkbox"/>	• Unclogging rod for 15lt drainage pipe	PNC 921695	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1000mm	PNC 206150	<input type="checkbox"/>	• Deflector for floured products for 15lt fryers	PNC 921696	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1200mm	PNC 206151	<input type="checkbox"/>	• Pressure regulator for gas units	PNC 927225	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1600mm	PNC 206152	<input type="checkbox"/>			
• 2 SIDE KICKING STRIPS- CONCRETE INST-900	PNC 206157	<input type="checkbox"/>			
• Frontal kicking strip, 800mm (not for refr-freezer base)	PNC 206176	<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"/>			
• Flue condenser for 1 module, 150 mm diameter	PNC 206246	<input type="checkbox"/>			
• Oil drain pipe for 15lt free standing fryer	PNC 206301	<input type="checkbox"/>			
• Chimney upstand, 800mm	PNC 206304	<input type="checkbox"/>			
• BACK HANDRAIL 800 MM - MARINE	PNC 206308	<input type="checkbox"/>			
• BACK HANDRAIL 1200 MM - MARINE	PNC 206309	<input type="checkbox"/>			
• Door for open base cupboard	PNC 206350	<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 - 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"/>			
• - NOT TRANSLATED -	PNC 206467	<input type="checkbox"/>			
• 2 side covering panels for free standing appliances	PNC 216134	<input type="checkbox"/>			
• Full size basket for 14 and 15lt free standing fryers	PNC 921691	<input type="checkbox"/>			
• 2 half size baskets for 14 and 15lt fryers	PNC 921692	<input type="checkbox"/>			
• Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers	PNC 921693	<input type="checkbox"/>			

Front

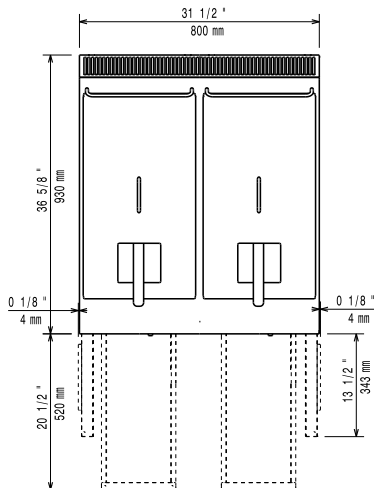


Side



EQ = Equipotential screw
 G = Gas connection

Top



Gas

Natural gas - Pressure:	391078 (E9FRGH2GF0)	7" w.c. (17.4 mbar)
Gas Power:		28 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:	86 kg
Shipping weight:	108 kg
Shipping height:	1080 mm
Shipping width:	1020 mm
Shipping depth:	860 mm
Shipping volume:	0.95 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.