

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

ITEM #		_
MODEL #		
NAME #		
SIS #		
AIA#		



391078 (E9FRGH2GF0)

15+15-It 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 PNC 921691 15lt free standing fryers

# **Optional Accessories**

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

Flanged feet kit PNC 206136 □

#### APPROVAL:





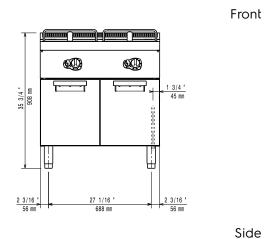
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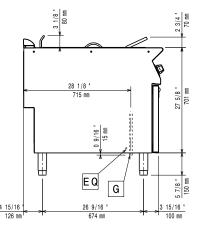
<ul> <li>Frontal kicking strip for concrete installation, 800mm</li> </ul>	PNC 206148	<ul> <li>Unclogging rod for 15lt drainage pipe</li> </ul>	PNC 921695	[
<ul> <li>Frontal kicking strip for concrete installation, 1000mm</li> </ul>	PNC 206150	<ul> <li>Deflector for floured products for 15lt fryers</li> </ul>	PNC 921696	[
<ul> <li>Frontal kicking strip for concrete installation, 1200mm</li> </ul>	PNC 206151	Pressure regulator for gas units	PNC 927225	[
<ul> <li>Frontal kicking strip for concrete installation, 1600mm</li> </ul>	PNC 206152			
<ul> <li>2 SIDE KICKING STRIPS- CONCRETE INST-900</li> </ul>	PNC 206157			
<ul> <li>Frontal kicking strip, 800mm (not for refr-freezer base)</li> </ul>	PNC 206176			
<ul> <li>Frontal kicking strip, 1000mm (not for refr-freezer base)</li> </ul>	PNC 206177			
<ul> <li>Frontal kicking strip, 1200mm (not for refr-freezer base)</li> </ul>	PNC 206178			
<ul> <li>Frontal kicking strip, 1600mm (not for refr-freezer base)</li> </ul>	PNC 206179			
<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</li> </ul>	PNC 206181			
<ul> <li>2 panels for service duct for back to back installation</li> </ul>				
<ul> <li>4 feet for concrete installation</li> </ul>	PNC 206210			
<ul> <li>Sediment tray for 15lt fryers</li> </ul>	PNC 206235			
<ul> <li>Flue condenser for 1 module, 150 mm diameter</li> </ul>	PNC 206246			
<ul> <li>Oil drain pipe for 15lt free standing fryer</li> </ul>	PNC 206301			
<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			
<ul> <li>Base support for feet or wheels - 800mm (700/900)</li> </ul>	PNC 206367			
<ul> <li>Base support for feet or wheels - 1200mm (700/900)</li> </ul>	PNC 206368			
<ul> <li>Base support for feet or wheels - 1600mm (700/900)</li> </ul>	PNC 206369			
Base support for feet or wheels - 2000mm (700/900)				
• Rear paneling - 800mm (700/900)	PNC 206374			
• Rear paneling - 1000mm (700/900)	PNC 206375			
• Rear paneling - 1200mm (700/900)	PNC 206376			
<ul> <li>Chimney grid net, 400mm</li> </ul>	PNC 206400			
<ul><li>- NOTTRANSLATED -</li></ul>	PNC 206467			
<ul> <li>2 side covering panels for free standing appliances</li> </ul>	PNC 216134			
<ul> <li>Full size basket for 14 and 15lt free standing fryers</li> </ul>	PNC 921691			
<ul> <li>2 half size baskets for 14 and 15lt fryers</li> </ul>	PNC 921692			
<ul> <li>Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers</li> </ul>	PNC 921693			



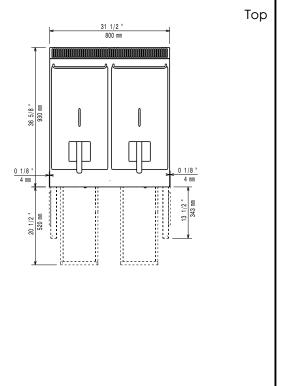


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EQ = Equipotential screw
G = Gas connection



#### 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):

Usable well dimensions

(depth): 380 mm

Well capacity: 13 It MIN; 15 It MAX
Thermostat Range: 120 °C MIN; 190 °C MAX

505 mm

Net weight:86 kgShipping weight:108 kgShipping height:1080 mmShipping width:1020 mmShipping depth:860 mmShipping volume:0.95 m³Certification 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.

