

Modular Cooking Range Line 900XP One Well Gas Fryer 23 liter with Electronic control

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



Item No.

High efficiency 26 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-Shaped well and equipped with electronic control panel. Oil drains through a tap into a container positioned under the well. Melting function to safely heat-up solid shortening used to fry products. 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.
- Built-in smart electronic control system to monitor the temperature during frying to guarantee the safety of the process.
- Flame failure device on each burner.
- Overheat protection thermostat as standard on all units.
- All major compartments located in front of unit for ease of maintenance.
- Unit to be equipped with electronic control panel.
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.
- The special design of the control panel offers a better guarantee against oil infiltration.
- High efficiency 26 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.
- Optional portable oil quality monitoring tool (code 988081) 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.
- Unit delivered with four 50 mm legs in stainless steel as standard.

Sustainability

• This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

APPROVAL:



Included Accessories

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fryer to remove particles of grease and food residuals) - 900XP (only for 391333)	PNC 200086	
 1 of Door for open base cupboard 1 of 2 half size baskets for 18/23 lt fryers 	PNC 206350 PNC 927223	
Optional Accessories		
• Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP	PNC 200086	
• Lid for oil container for 23 Fryers (only for 391375)	PNC 200171	
 Junction sealing kit 	PNC 206086	
Draught diverter, 120 mm diameter	PNC 206126	
Matching ring for flue condenser, 120 mm diameter	PNC 206127	
• Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels (only for 391333)	PNC 206135	
 Flanged feet kit 	PNC 206136	
 2 supports runners for open base cupboard 400mm for GN1/1 (only for 391375) 	PNC 206145	
 Frontal kicking strip for concrete installation, 400mm (only for 391375) 	PNC 206147	
 Frontal kicking strip for concrete installation, 800mm (only for 391375) 	PNC 206148	
• Frontal kicking strip for concrete installation, 1000mm (only for 391375)	PNC 206150	
• Frontal kicking strip for concrete installation, 1200mm (only for 391375)	PNC 206151	
• Frontal kicking strip for concrete installation, 1600mm (only for 391375)	PNC 206152	
• Pair of side kicking strips (not for refr- freezer base)	PNC 206180	
 2 panels for service duct for single installation (only for 391375) 	PNC 206181	
 Hygienic lid for 23lt fryers (only for 391375) 	PNC 206201	
• 2 panels for service duct for back to back installation (only for 391375)	PNC 206202	
• Frontal kicking strip for 23lt fryers in two parts	PNC 206203	
 Extension pipe for oil drainage for fryers 	PNC 206209	
• Back handrail 800 mm (only for 391375)	PNC 206308	
Back handrail 1200 mm (only for 391375)		
• Flue condenser for 1/2 module, 120 mm diameter	PNC 206310	
 Door for open base cupboard 	PNC 206350	
 Base support for feet or wheels (lateral) for 23lt fryers, pasta cookers and refrigerated bases (900XP) 	PNC 206372	
 Rear paneling - 600mm (700/900XP) (only for 391375) 	PNC 206373	
• Rear paneling - 800mm (700/900) (only for 391375)	PNC 206374	
 Rear paneling - 1000mm (700/900) (only for 391375) 	PNC 206375	
• Rear paneling - 1200mm (700/900)	PNC 206376	

Rear paneling - 1200mm (700/900) PNC 206376 (only for 391375)

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- Kit G.25.3 (NI) gas nozzles for 900 PNC 206467 fryers (only for 391333)
- 2 side covering panels for free standing PNC 216134 appliances
- Sediment collection tray for 23-litre PNC 921023 fryer (to be put in the well)
- 2 half size baskets for 18/23 It fryers PNC 927223
- Pressure regulator for gas units PNC 927225
- 1 full size basket for 18/23 It fryers PNC 927226 🛛
- Unclogging rod for 23lt fryers drainage PNC 927227 pipe
- Deflector for floured products for 23lt PNC 960645 fryers

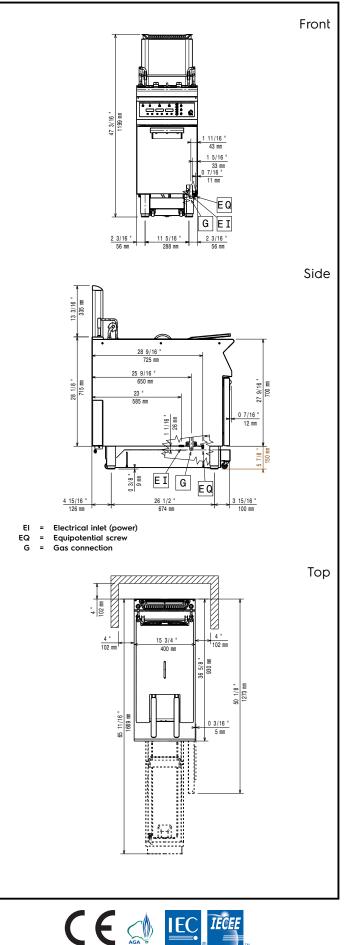


The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.



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Electric



Frequency: 391333 (E9KKHBBAMCG) 391375 (E9KKHQBAMCG)	50Hz 60Hz	
Gas		
Gas Power: Standard gas delivery: Gas Type Option: Gas Inlet:	26 kW Natural Gas G20 (20mbar) LPG;Natural Gas 1/2"	
Key Information:		
Usable well dimensions (width):	340 mm	
Usable well dimensions (height):	575 mm	
Usable well dimensions (depth):	400 mm	
Well capacity:	21 lt MIN; 23 lt MAX	
Performance*:	36.5 kg∖hr	
Thermostat Range:	110 °C MIN; 190 °C MAX	
Net weight:	83 kg	
Shipping weight:		
391333 (E9KKHBBAMCG)	96 kg	
391375 (E9KKHQBAMCG)	95 kg	
Shipping height:	1480 mm	
Shipping width:	460 mm	
Shipping depth:	1020 mm	
Shipping volume:	0.69 m³	
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.		
*Basad an	ASTM E1361 Doop fat fryors	

*Based on: Certification group: ASTM F1361-Deep fat fryers GF91E23

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