

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

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



391333 (E9KKHBBAMCG)

23-It gas Fryer with 1 "V" shaped well (external burners), electronic control, programmable, 2 half size baskets and lid included -

391375 (E9KKHQBAMCG)

23-It gas Fryer with 1 "V" shaped well (external burners), electronic control, programmable, 2 half size baskets and lid included - HP (60Hz)

### **Short Form Specification**

### 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 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.
- 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:





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

		• Kit G.25.3 (NI) gas nozzles for 900	PNC 206467
Included Accessories	DVIC 000004	fryers (only for 391333)	DVIC 01/17/
<ul> <li>1 of Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP (only for</li> </ul>	PNC 200086	2 side covering panels for free standing appliances     Sodiment collection transfer for 27 litro	PNC 216134 PNC 921023
391333)	DVIC 00/750	<ul> <li>Sediment collection tray for 23-litre fryer (to be put in the well)</li> </ul>	PINC 921023
<ul> <li>1 of Door for open base cupboard</li> <li>1 of 2 half size baskets for 18/23 lt fryers</li> </ul>	PNC 206350 PNC 927223	2 half size baskets for 18/23 It fryers     Dragging to graduate for a gas units	PNC 927223
•	1110 727225	<ul><li>Pressure regulator for gas units</li><li>1 full size basket for 18/23 It fryers</li></ul>	PNC 927225 PNC 927226
Optional Accessories	D\	<ul> <li>Unclogging rod for 23lt fryers drainage</li> </ul>	PNC 927227
<ul> <li>Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP</li> </ul>	PNC 200086	pipe  • Deflector for floured products for 23lt	PNC 960645
• Lid for oil container for 23 I Fryers (only for 391375)	PNC 200171	fryers	
<ul> <li>Junction sealing kit</li> </ul>	PNC 206086		
<ul> <li>Draught diverter, 120 mm diameter</li> </ul>	PNC 206126		
<ul> <li>Matching ring for flue condenser, 120 mm diameter</li> </ul>	PNC 206127		
<ul> <li>Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels (only for 391333)</li> </ul>	PNC 206135		
<ul> <li>Flanged feet kit</li> </ul>	PNC 206136		
<ul> <li>2 supports runners for open base cupboard 400mm for GN1/1 (only for 391375)</li> </ul>	PNC 206145		
<ul> <li>Frontal kicking strip for concrete installation, 400mm (only for 391375)</li> </ul>	PNC 206147		
<ul> <li>Frontal kicking strip for concrete installation, 800mm (only for 391375)</li> </ul>	PNC 206148		
<ul> <li>Frontal kicking strip for concrete installation, 1000mm (only for 391375)</li> </ul>	PNC 206150		
<ul> <li>Frontal kicking strip for concrete installation, 1200mm (only for 391375)</li> </ul>	PNC 206151		
<ul> <li>Frontal kicking strip for concrete installation, 1600mm (only for 391375)</li> </ul>	PNC 206152		
<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 (only for 391375)</li> </ul>	PNC 206181		
<ul> <li>Hygienic lid for 23lt fryers (only for 391375)</li> </ul>	PNC 206201		
<ul> <li>2 panels for service duct for back to back installation (only for 391375)</li> </ul>	PNC 206202		
<ul> <li>Frontal kicking strip for 23lt fryers in two parts</li> </ul>	PNC 206203		
<ul> <li>Extension pipe for oil drainage for fryers</li> </ul>	PNC 206209		
<ul> <li>Back handrail 800 mm (only for 391375)</li> </ul>	PNC 206308		
<ul> <li>Back handrail 1200 mm (only for 391375)</li> </ul>	PNC 206309		
<ul> <li>Flue condenser for 1/2 module, 120 mm diameter</li> </ul>	PNC 206310		
<ul> <li>Door for open base cupboard</li> </ul>	PNC 206350		
<ul> <li>Base support for feet or wheels (lateral) for 23lt fryers, pasta cookers and refrigerated bases (900XP)</li> </ul>	PNC 206372		
<ul> <li>Rear paneling - 600mm (700/900XP) (only for 391375)</li> </ul>	PNC 206373		
<ul> <li>Rear paneling - 800mm (700/900) (only for 391375)</li> </ul>	PNC 206374		
<ul> <li>Rear paneling - 1000mm (700/900) (only for 391375)</li> </ul>	PNC 206375		
<ul> <li>Rear paneling - 1200mm (700/900) (only for 391375)</li> </ul>	PNC 206376		





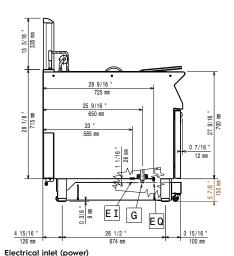






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## Front G ΕI 2 3/16 " 2 3/16 '



### **Electric**

Frequency:

391333 (E9KKHBBAMCG) 50Hz 391375 (E9KKHQBAMCG) 60Hz

#### Gas

Side

Top

Gas Power: 26 kW

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG; Natural Gas

Gas Inlet:

### **Key Information:**

Usable well dimensions

340 mm

Usable well dimensions

(height): 575 mm

Usable well dimensions

400 mm (depth):

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 1480 mm Shipping height: Shipping width: 460 mm 1020 mm Shipping depth: 0.69 m<sup>3</sup> Shipping volume:

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.

\*Based on: ASTM F1361-Deep fat fryers

Certification group: GF91E23



ΕI

EQ

Equipotential screw Gas connection



