



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

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



- 391333 (E9KKHBBAMCG)** 23-lt gas Fryer with 1 "V" shaped well (external burners), electronic control, programmable, 2 half size baskets and lid included - HP
- 391375 (E9KKHQBBAMCG)** 23-lt 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.

APPROVAL: _____



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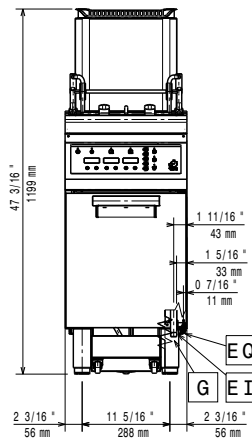
Included Accessories

- 1 of Stainless steel oil filter for 18/23lt fryers (only for 391333) PNC 200086
- 1 of Door for open base cupboard PNC 206350
- 1 of 2 half size baskets for 15lt OptiOil and 18/23lt fryers PNC 927223

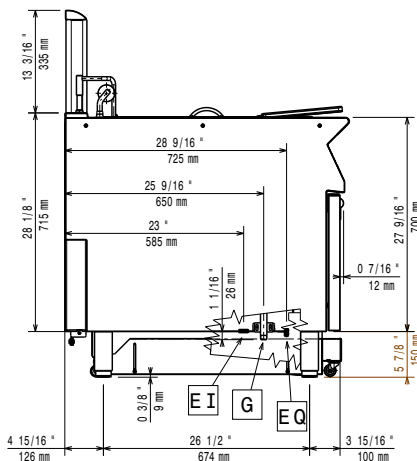
Optional Accessories

- Stainless steel oil filter for 18/23lt fryers (only for 391333) PNC 200086 ☐
- Junction sealing kit (only for 391333) PNC 206086 ☐
- Draught diverter, 120 mm diameter (only for 391333) PNC 206126 ☐
- Matching ring for flue condenser, 120 mm diameter (only for 391333) 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 (only for 391333) PNC 206136 ☐
- Pair of side kicking strips (not for refrigerator base) (only for 391333) PNC 206180 ☐
- Frontal kicking strip for 23lt fryers in two parts (only for 391333) PNC 206203 ☐
- Extension pipe for oil drainage for fryers (only for 391333) PNC 206209 ☐
- Flue condenser for 1/2 module, 120 mm diameter (only for 391333) PNC 206310 ☐
- Door for open base cupboard (only for 391333) PNC 206350 ☐
- Base support for feet or wheels (lateral) for 23lt fryers, pasta cookers and refrigerated bases (900XP) (only for 391333) PNC 206372 ☐
- Kit G.25.3 (NI) gas nozzles for 900 fryers (only for 391333) PNC 206467 ☐
- 2 side covering panels for free standing appliances (only for 391333) PNC 216134 ☐
- Sediment collection tray for 23-litre fryer (to be put in the well) (only for 391333) PNC 921023 ☐
- 2 half size baskets for 15lt OptiOil and 18/23lt fryers (only for 391333) PNC 927223 ☐
- Pressure regulator for gas units (only for 391333) PNC 927225 ☐
- 1 full size basket for 15lt OptiOil and 18/23lt fryers (only for 391333) PNC 927226 ☐
- Unclogging rod for 23lt fryers drainage pipe (only for 391333) PNC 927227 ☐
- Deflector for floured products for 23lt fryers (only for 391333) PNC 960645 ☐

Front

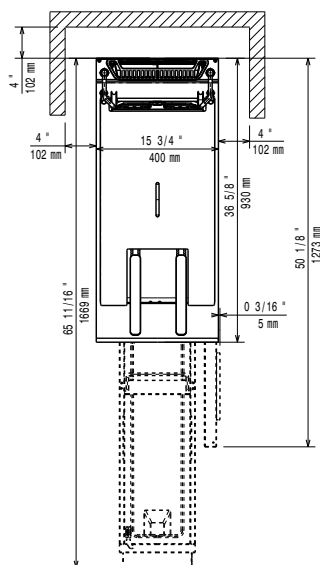


Side



EI = Electrical inlet (power)
 EQ = Equipotential screw
 G = Gas connection

Top



Electric

Frequency:

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

Gas

Gas Power:

26 kW

Standard gas delivery:

Natural Gas G20 (20mbar)

Gas Type Option:

LPG; Natural Gas

Gas Inlet:

1/2"

Key Information:

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.

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

*Based on:

ASTM F1361-Deep fat fryers

Certification group:

GF91E23