

Modular Cooking Range Line 900XP One Well Gas Fryer 23 liter with Electronic Programmable control and Oil filtering

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



391334 (E9KKIBBAMCG)

23-It gas Fryer with 1 "V" shaped well (external heating elements), electronic control, programmable, oil recirculation pump, 2 half size baskets and lid included, prearranged for advanced filtering system (optional accessory) - HP

391376 (E9KKIQBAMCG)

23-It gas Fryer with 1 "V" shaped well (external heating elements), electronic control, programmable, oil recirculation pump, 2 half size baskets and lid included, prearranged for advanced filtering system (optional accessory) - HP (60Hz)

Short Form Specification

Item No.

Burners in stainless steel. Suitable for natural gas or LPG attached to the outside of the well. Deep drawn V-Shaped well. The unit is equipped with a programmable electronic control panel. Unit predisposed for advanced filtering system. Melting function. Oil drains through a tap into a container positioned under the well; stainless steel filter included.

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.
- Integrated oil filtering system with a pump for oil circulation.
- The unit is predisposed for ADVANCED FILTERING SYSTEM with paper filters to remove the smallest food residuals and extend the oil life
- 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:



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In alcohold A a a a a a wite a			• Extension pipe for oil drainage for PNC 206209	
Included Accessories1 of Stainless steel oil filter for 23-	PNC 200086		fryersElectric heating kit for cupboardsPNC 206259	
litre fryer to remove particles of	PINC 200000		(only for 391334)	
grease and food residuals) - 900XP • 1 of Door for open base cupboard	PNC 206350		 Back handrail 800 mm (only for 391376) PNC 206308	
·	PNC 927223		Back handrail 1200 mm (only for 391376) PNC 206309	
Optional Accessories			• Flue condenser for 1/2 module, 120 PNC 206310 mm diameter	
Kit for advanced filtration system for	PNC 200084		• Door for open base cupboard PNC 206350	
23-litre fryer, allowing to remove the smallest food residuals and extend oil life - 900XP			Base support for feet or wheels (lateral) for 23lt fryers, pasta	
Pack of paper filter (100 pieces) for advanced filtration system for 23-	PNC 200085		cookers and refrigerated bases (900XP) • Rear paneling - 600mm PNC 206373	
litre fryer - 900XP • Stainless steel oil filter for 23-litre	PNC 200086		(700/900XP) (only for 391376)	
fryer to remove particles of grease and food residuals) - 900XP	1110 200000	_	 Rear paneling - 800mm (700/900) PNC 206374 (only for 391376) 	
• Kit for 23-litre fryer, drain extension in high resistant elastometer with	PNC 200087		• Rear paneling - 1000mm (700/900) PNC 206375 (only for 391376)	
stainless steel extremites to drain oil - 900XP			 Rear paneling - 1200mm (700/900) PNC 206376 (only for 391376) 	
 Lid for oil container for 23 I Fryers (only for 391376) 	PNC 200171		 Kit G.25.3 (NI) gas nozzles for 900 PNC 206467 fryers (only for 391334) 	
 Junction sealing kit 	PNC 206086		• 2 side covering panels for free PNC 216134	
Draught diverter, 120 mm diameter	PNC 206126		standing appliancesSediment collection tray for 23-litre PNC 921023	
 Matching ring for flue condenser, 120 mm diameter 	PNC 206127		fryer (to be put in the well)	_
• Kit 4 wheels - 2 swivelling with	PNC 206135		 2 half size baskets for 18/23 lt fryers PNC 927223 Pressure regulator for gas units PNC 927225 	
brake - it is mandatory to install Base support and wheels (only for			 Pressure regulator for gas units 1 full size basket for 18/23 lt fryers PNC 927225 PNC 927226 	
391334)				
Flanged feet kit	PNC 206136		drainage pipe	
 Frontal kicking strip for concrete installation, 400mm (only for 391376) 			 Deflector for floured products for 23lt fryers 	
 Frontal kicking strip for concrete installation, 800mm (only for 391376) 	PNC 206148			
 Frontal kicking strip for concrete installation, 1000mm (only for 391376) 	PNC 206150			
 Frontal kicking strip for concrete installation, 1200mm (only for 391376) 	PNC 206151			
 Frontal kicking strip for concrete installation, 1600mm (only for 391376) 	PNC 206152			
 Support for bridge type installation, 400mm (only for 391376) 	PNC 206154			
Pair of side kicking strips (not for refr-freezer base)	PNC 206180			
• 2 panels for service duct for single installation (only for 391376)	PNC 206181			
 Hygienic lid for 23lt fryers 	PNC 206201			
• 2 panels for service duct for back to back installation (only for 391376)	PNC 206202			
 Frontal kicking strip for 23lt fryers in two parts 	PNC 206203			

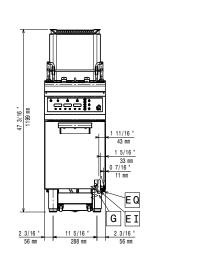


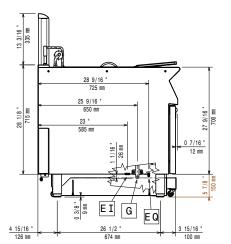




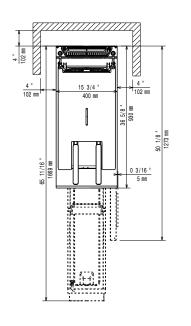








ΕI Electrical inlet (power) EQ Equipotential screw Gas connection



Electric

Front

Side

Top

Total watts: 0.1kW

Supply voltage:

391334 (E9KKIBBAMCG) 220-240 V/1 ph/50 Hz 391376 (E9KKIQBAMCG) 220-240 V/1 ph/60 Hz

Gas

Gas Power: 26 kW

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG; Natural Gas

Gas Inlet:

Key Information:

Usable well dimensions

(width): 340 mm

Usable well dimensions (height):

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

575 mm

Net weight: 87 kg

Shipping weight:

391334 (E9KKIBBAMCG) 100 kg **391376 (E9KKIQBAMCG)** 99 kg

Shipping height:

391334 (E9KKIBBAMCG) 1480 mm **391376 (E9KKIQBAMCG)** 1360 mm Shipping width: 460 mm Shipping depth: 1020 mm

Shipping volume:

391334 (E9KKIBBAMCG) 0.69 m³ **391376 (E9KKIQBAMCG)** 0.64 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.

*Based on: ASTM F1361-Deep fat fryers

Certification group: GF91R23





