

## 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:



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

| In alcohold A a a a a a wite a  |             |   | • Extension pipe for oil drainage for PNC 206209   |   |
|---|-------------|---|--|---|
| <ul><li>Included Accessories</li><li>1 of Stainless steel oil filter for 23-</li></ul>                | PNC 200086  |   | fryers  Floatric hooting bit for suppogreds PNC 204250   |   |
| litre fryer to remove particles of  | PNC 200086  |   | • Electric heating kit for cupboards PNC 206259 (only for 391334)  |   |
| grease and food residuals) - 900XP  • 1 of Door for open base cupboard                                | PNC 206350  |   | <ul> <li>Back handrail 800 mm (only for<br/>391376)</li> </ul> PNC 206308  |   |
| ·   | PNC 927223  |   | <ul> <li>Back handrail 1200 mm (only for 391376)</li> </ul>  |   |
| 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<br>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                                       | 1 NC 200000 | J | <ul> <li>Rear paneling - 800mm (700/900) PNC 206374<br/>(only for 391376)</li> </ul>   |   |
| • 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<br>- 900XP  |             |   | <ul> <li>Rear paneling - 1200mm (700/900) PNC 206376<br/>(only for 391376)</li> </ul>  |   |
| <ul> <li>Lid for oil container for 23 I Fryers<br/>(only for 391376)</li> </ul>                       | PNC 200171  |   | <ul> <li>Kit G.25.3 (NI) gas nozzles for 900 PNC 206467<br/>fryers (only for 391334)</li> </ul>  |   |
| <ul> <li>Junction sealing kit</li> </ul>  | PNC 206086  |   | • 2 side covering panels for free PNC 216134   |   |
| • Draught diverter, 120 mm diameter   | PNC 206126  |   | <ul><li>standing appliances</li><li>Sediment collection tray for 23-litre PNC 921023</li></ul>   |   |
| <ul> <li>Matching ring for flue condenser,</li> <li>120 mm diameter</li> </ul>                        | 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   |   |
| brake - it is mandatory to install<br>Base support and wheels (only for                               |             |   | • Pressure regulator for gas units PNC 927225  |   |
| 391334)   |             |   | <ul> <li>1 full size basket for 18/23 lt fryers</li> <li>Unclogging rod for 23lt fryers</li> <li>PNC 927226</li> <li>PNC 927227</li> </ul> |   |
| Flanged feet kit  | PNC 206136  |   | drainage pipe  | _ |
| <ul> <li>Frontal kicking strip for concrete<br/>installation, 400mm (only for 391376)</li> </ul>      |             |   | <ul> <li>Deflector for floured products for<br/>23lt fryers</li> </ul>   |   |
| <ul> <li>Frontal kicking strip for concrete<br/>installation, 800mm (only for 391376)</li> </ul>      | PNC 206148  |   |  |   |
| <ul> <li>Frontal kicking strip for concrete<br/>installation, 1000mm (only for<br/>391376)</li> </ul> | PNC 206150  |   |  |   |
| <ul> <li>Frontal kicking strip for concrete<br/>installation, 1200mm (only for<br/>391376)</li> </ul> | PNC 206151  |   |  |   |
| <ul> <li>Frontal kicking strip for concrete<br/>installation, 1600mm (only for<br/>391376)</li> </ul> | PNC 206152  |   |  |   |
| <ul> <li>Support for bridge type installation,<br/>400mm (only for 391376)</li> </ul>                 | PNC 206154  |   |  |   |
| <ul> <li>Pair of side kicking strips (not for<br/>refr-freezer base)</li> </ul>                       | PNC 206180  |   |  |   |
| • 2 panels for service duct for single installation (only for 391376)                                 | PNC 206181  |   |  |   |
| <ul> <li>Hygienic lid for 23lt fryers</li> </ul>  | PNC 206201  |   |  |   |
| • 2 panels for service duct for back to back installation (only for 391376)                           | PNC 206202  |   |  |   |
| <ul> <li>Frontal kicking strip for 23lt fryers in<br/>two parts</li> </ul>                            | PNC 206203  |   |  |   |

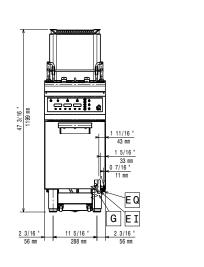


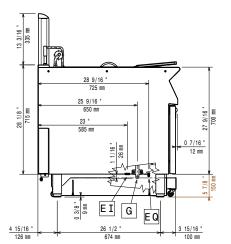




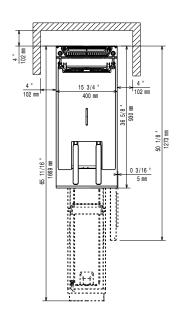








ΕI Electrical inlet (power) EQ Equipotential screw Gas connection



#### **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 m<sup>3</sup> **391376 (E9KKIQBAMCG)** 0.64 m<sup>3</sup>

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





