

## 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

Included Accessins			• 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		<ul><li>fryers</li><li>Electric heating kit for cupboards</li><li>PNC 206259</li></ul>	
litre fryer to remove particles of	FINC 200000		<ul> <li>Electric heating kit for cupboards (only for 391334)</li> <li>PNC 206259</li> </ul>	_
grease and food residuals) - 900XP	PNC 206350		Back handrail 800 mm (only for PNC 206308 391376)	
• 1 of 2 half size baskets for 18/23 lt	PNC 927223			
fryers			• Flue condenser for 1/2 module, 120 PNC 206310	
<ul><li>Optional Accessories</li><li>Kit for advanced filtration system for</li></ul>	PNC 20008/		mm diameter	
23-litre fryer, allowing to remove the	1110 200007	_		
smallest food residuals and extend oil life - 900XP			(lateral) for 23lt fryers, pasta	_
• Pack of paper filter (100 pieces) for	PNC 200085		cookers and refrigerated bases (900XP)	
advanced filtration system for 23- litre fryer - 900XP				
<ul> <li>Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP</li> </ul>	PNC 200086			
Kit for 23-litre fryer, drain extension in high resistant elastometer with	PNC 200087		<ul> <li>Rear paneling - 1000mm (700/900) PNC 206375 (only for 391376)</li> </ul>	
stainless steel extremites to drain oil - 900XP			<ul> <li>Rear paneling - 1200mm (700/900) PNC 206376 (only for 391376)</li> </ul>	
<ul> <li>Lid for oil container for 23 I Fryers (only for 391376)</li> </ul>	PNC 200171		<ul> <li>Kit G.25.3 (NI) gas nozzles for 900 PNC 206467 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, 120 mm diameter</li> </ul>	PNC 206127	_	fryer (to be put in the well)	
• Kit 4 wheels - 2 swivelling with	PNC 206135		<ul> <li>2 half size baskets for 18/23 lt fryers PNC 927223</li> <li>Pressure regulator for gas units PNC 927225</li> </ul>	
brake - it is mandatory to install Base support and wheels (only for			• 1 full size basket for 18/23 lt fryers PNC 927226	
391334)	DNIC 20/17/		• Unclogging rod for 23lt fryers PNC 927227	
<ul><li>Flanged feet kit</li><li>Frontal kicking strip for concrete</li></ul>	PNC 206136 PNC 206147		<ul><li>drainage pipe</li><li>Deflector for floured products for PNC 960645</li></ul>	
installation, 400mm (only for 391376)	1110 200147	_	23lt fryers	_
<ul> <li>Frontal kicking strip for concrete installation, 800mm (only for 391376)</li> </ul>	PNC 206148			
<ul> <li>Frontal kicking strip for concrete installation, 1000mm (only for 391376)</li> </ul>	PNC 206150			
<ul> <li>Frontal kicking strip for concrete installation, 1200mm (only for 391376)</li> </ul>	PNC 206151			
<ul> <li>Frontal kicking strip for concrete</li> </ul>	PNC 206152			
installation, 1600mm (only for 391376)				
<ul> <li>Support for bridge type installation, 400mm (only for 391376)</li> </ul>	PNC 206154			
<ul> <li>Pair of side kicking strips (not for 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> <li>2 papels for sorvice duet for back to</li> </ul>	PNC 206201			
<ul> <li>2 panels for service duct for back to back installation (only for 391376)</li> </ul>	1 140 200202	<b>_</b>		
<ul> <li>Frontal kicking strip for 23lt fryers in two parts</li> </ul>	PNC 206203			

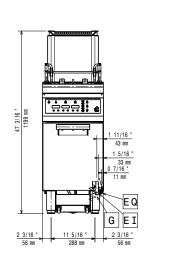


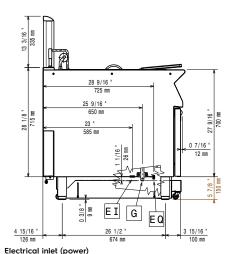












**Electric** 

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): 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: 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

ΕI

EQ

Equipotential screw

Gas connection



