

## 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-lt 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-lt 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.

APPROVAL: \_\_\_\_\_

## Included Accessories

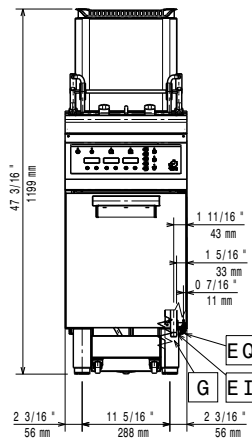
- 1 of Stainless steel oil filter for 18/23-litre fryer to remove particles of grease and food residuals) - 900XP PNC 200086
- 1 of Door for open base cupboard PNC 206350
- 1 of 2 half size baskets for 15lt OptiOil and 18/23lt fryers PNC 927223

## Optional Accessories

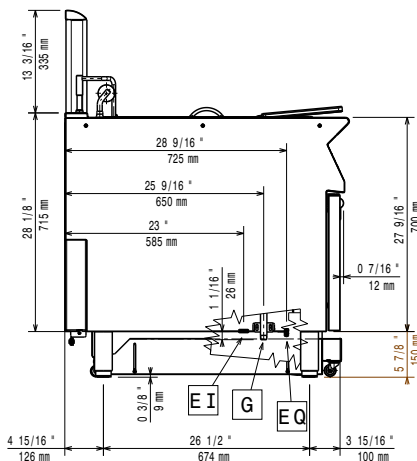
- Kit for advanced filtration system for 23-litre fryer, allowing to remove the smallest food residuals and extend oil life - 900XP PNC 200084 ☐
- Pack of 100 paper filters for advanced filtration system for 23lt fryers with oil pump and OptiOil fryers PNC 200085 ☐
- Stainless steel oil filter for 18/23-litre fryer to remove particles of grease and food residuals) - 900XP PNC 200086 ☐
- Kit oil pump drain extension for 23lt fryers with oil pump and OptiOil fryers PNC 200087 ☐
- Lid for oil container for 23 l Fryers (only for 391376) PNC 200171 ☐
- Junction sealing kit PNC 206086 ☐
- Draught diverter, 120 mm diameter PNC 206126 ☐
- Matching ring for flue condenser, 120 mm diameter PNC 206127 ☐
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels (only for 391334) PNC 206135 ☐
- Flanged feet kit PNC 206136 ☐
- Frontal kicking strip for concrete installation, 400mm (only for 391376) PNC 206147 ☐
- 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 ☐

- Extension pipe for oil drainage for fryers PNC 206209 ☐
- Electric heating kit for cupboards (only for 391334) PNC 206259 ☐
- Back handrail 800 mm (only for 391376) PNC 206308 ☐
- Back handrail 1200 mm (only for 391376) PNC 206309 ☐
- Flue condenser for 1/2 module, 120 mm diameter PNC 206310 ☐
- Door for open base cupboard PNC 206350 ☐
- Base support for feet or wheels (lateral) for 23lt fryers, pasta cookers and refrigerated bases (900XP) PNC 206372 ☐
- Rear paneling - 600mm (700/900XP) (only for 391376) PNC 206373 ☐
- Rear paneling - 800mm (700/900) (only for 391376) PNC 206374 ☐
- Rear paneling - 1000mm (700/900) (only for 391376) PNC 206375 ☐
- Rear paneling - 1200mm (700/900) (only for 391376) PNC 206376 ☐
- Kit G.25.3 (NI) gas nozzles for 900 fryers (only for 391334) PNC 206467 ☐
- 2 side covering panels for free standing appliances PNC 216134 ☐
- Sediment collection tray for 23-litre fryer (to be put in the well) PNC 921023 ☐
- 2 half size baskets for 15lt OptiOil and 18/23lt fryers PNC 927223 ☐
- Pressure regulator for gas units PNC 927225 ☐
- 1 full size basket for 15lt OptiOil and 18/23lt fryers PNC 927226 ☐
- Unclogging rod for 23lt fryers drainage pipe PNC 927227 ☐
- Deflector for floured products for 23lt fryers PNC 960645 ☐

Front

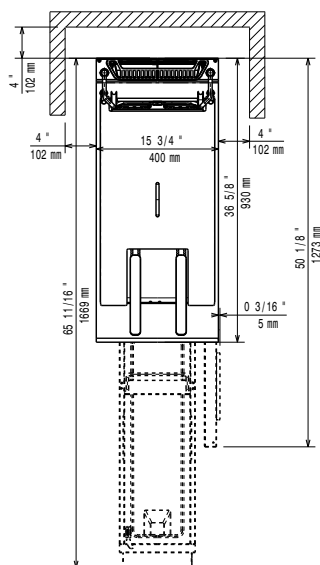


Side



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

Top



### Electric

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:	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:	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>
*Based on:	ASTM F1361-Deep fat fryers
Certification group:	GF91R23