



Modular Cooking Range Line 900XP One Well Programmable Electric Fryer 23 liter, HP

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



391345 (E9KKLDBAMCG)

23-lt electric Fryer with 1 "V" shaped well (external heating elements), electronic control, programmable, oil recirculation pump, 2 half size baskets and lid included, automatic lifting system for baskets, automatic cooking function, prearranged for advanced filtering system

Short Form Specification

Item No.

High efficiency external infrared heating elements (18kW) with innovative deflectors attached to the outside of the well. Deep drawn V-Shaped well. The unit is equipped with a programmable electronic control panel. Automatic basket lifting system with automatic cooking mode. 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.
- External infrared heating elements with innovative deflectors applied to the well for ease of cleaning of the internal well and safe operations.
- Built-in smart electronic control system to monitor the temperature during frying to guarantee the safety of the process.
- 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.
- Unit to feature automatic basket lifting system and AUTOMATIC COOKING mode - Patented (EP3125644B1 and related family).
- Unit able to memorize 5 programs (temperature and time) and 5 extra programs can be customized using the automatic cooking mode allowing to adjust the cooking time automatically according to the load.
- All major compartments located in front of unit for ease of maintenance.
- Unit to be equipped with electronic control panel.
- The special design of the control panel offers a better guarantee against oil infiltration.
- Thermostatic regulation of oil temperature up to a maximum of 190 °C.
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard and stainless steel sediment filter.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.

Construction

- Interior of well with rounded corners for ease of cleaning.
- 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.
- Unit delivered with four 50 mm legs in stainless steel as standard.
- IPX5 water resistance certification.

Sustainability

- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).



APPROVAL: _____



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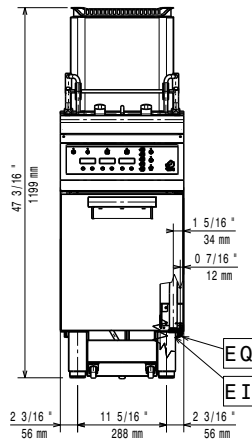
Included Accessories

- 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

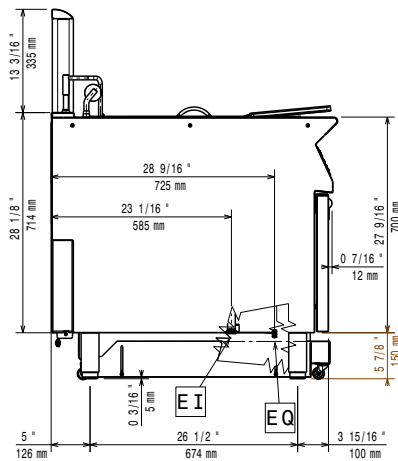
Optional Accessories

- | | | |
|---|------------|--------------------------|
| • 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 | ☐ |
| • Junction sealing kit | PNC 206086 | ☐ |
| • Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels | PNC 206135 | ☐ |
| • Flanged feet kit | PNC 206136 | ☐ |
| • Pair of side kicking strips (not for refr-freezer base) | PNC 206180 | ☐ |
| • Hygienic lid for 23lt fryers | PNC 206201 | ☐ |
| • Frontal kicking strip for 23lt fryers in two parts | PNC 206203 | ☐ |
| • Extension pipe for oil drainage for fryers | PNC 206209 | ☐ |
| • 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 | ☐ |
| • 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 | ☐ |
| • 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

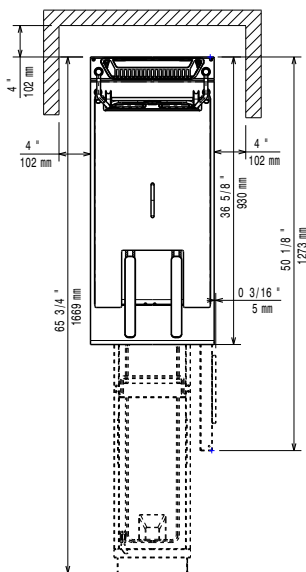


Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top



Electric

Supply voltage: 380-400 V/3N ph/50-60 Hz
 Total Watts: 18 kW

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*: 37.6 kg/hr
 Thermostat Range: 110 °C MIN; 190 °C MAX
 Net weight: 96 kg
 Shipping weight: 104 kg
 Shipping height: 1360 mm
 Shipping width: 460 mm
 Shipping depth: 1020 mm
 Shipping volume: 0.64 m³
 *Based on: ASTM F1361-Deep fat fryers
 Certification group: EFE91L23