

## Modular Cooking Range Line 900XP One Well Electric Fryer 23 liter

| ITEM #  |  |  |
|---------|--|--|
| MODEL # |  |  |
| NAME #  |  |  |
| SIS #   |  |  |
|         |  |  |
| AIA #   |  |  |



391380 (E9KKGHBAMCA)

23-It electric Fryer with 1 "V" shaped well (external heating elements), 2 half size baskets and lid included - Marine - 400V

391381 (E9KKGJBAMCA)

23-It electric Fryer with 1 "V" shaped well (external heating elements), 2 half size baskets and lid included -Marine - 440V

# **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. Oil drains through a tap into a container positioned under the well. 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.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Overheat protection thermostat as standard on all units.
- All major compartments located in front of unit for ease of maintenance.
- The special design of the control knob system guarantees against water infiltration.
- External panels in Stainless Steel with Scotch Brite finish.
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.
- 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.
- 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.
- IPX5 water resistance certification.

APPROVAL:





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## **Included Accessories**

• 1 of Door for open base cupboard PNC 206350

• 1 of 2 half size baskets for 18/23 lt fryers PNC 927223

## **Optional Accessories**

| Optional Accessories  |              |   |
|---|--------------|---|
| <ul> <li>Stainless steel oil filter for 23-litre fryer<br/>to remove particles of grease and food<br/>residuals) - 900XP</li> </ul> | PNC 200086   |   |
| • Lid for oil container for 23 I Fryers   | PNC 200171   |   |
| Junction sealing kit  | PNC 206086   |   |
| Flanged feet kit  | PNC 206136   |   |
| Frontal kicking strip for concrete installation, 400mm  | PNC 206147   | _ |
| Frontal kicking strip for concrete installation, 800mm  | PNC 206148   |   |
| Frontal kicking strip for concrete<br>installation, 1000mm  | PNC 206150   |   |
| <ul> <li>Frontal kicking strip for concrete installation, 1200mm</li> </ul>   | PNC 206151   |   |
| <ul> <li>Frontal kicking strip for concrete installation, 1600mm</li> </ul>   | PNC 206152   |   |
| <ul> <li>Pair of side kicking strips (not for refr-<br/>freezer base)</li> </ul>  | PNC 206180   |   |
| <ul> <li>2 panels for service duct for single installation</li> </ul>   | PNC 206181   |   |
| <ul> <li>Hygienic lid for 23lt fryers</li> </ul>  | PNC 206201   |   |
| <ul> <li>2 panels for service duct for back to<br/>back installation</li> </ul>   | PNC 206202   |   |
| <ul> <li>Frontal kicking strip for 23lt fryers in two parts</li> </ul>  | PNC 206203   |   |
| <ul> <li>Extension pipe for oil drainage for fryers</li> </ul>  | PNC 206209   |   |
| <ul> <li>Kit 4 feet for concrete installation (not<br/>for 900 line free standing grill)</li> </ul>                                 | PNC 206210   |   |
| <ul> <li>Chimney upstand, 400mm</li> </ul>  | PNC 206303   |   |
| Back handrail 800 mm  | PNC 206308   |   |
| Back handrail 1200 mm   | PNC 206309   |   |
| <ul> <li>Door for open base cupboard</li> </ul>   | PNC 206350   |   |
| <ul> <li>Base support for feet or wheels (lateral)<br/>for 23lt fryers, pasta cookers and<br/>refrigerated bases (900XP)</li> </ul> | PNC 206372   |   |
| <ul> <li>Rear paneling - 600mm (700/900XP)</li> </ul>   | PNC 206373   |   |
| • Rear paneling - 800mm (700/900)   | PNC 206374   |   |
| <ul> <li>Rear paneling - 1000mm (700/900)</li> </ul>  | PNC 206375   |   |
| • Rear paneling - 1200mm (700/900)  | PNC 206376   |   |
| • Chimney grid net, 400mm (700XP/900)   | PNC 206400   |   |
| • 2 side covering panels for free standing  | PNC 216134   |   |
| appliances  | 1110 21010 1 |   |
| <ul> <li>Sediment collection tray for 23-litre<br/>fryer (to be put in the well)</li> </ul>   | PNC 921023   |   |
| • 2 half size baskets for 18/23 lt fryers   | PNC 927223   |   |
| • 1 full size basket for 18/23 lt fryers  | PNC 927226   |   |
| • Unclogging rod for 23lt fryers drainage pipe  | PNC 927227   |   |
| <ul> <li>Deflector for floured products for 23lt fryers</li> </ul>  | PNC 960645   |   |





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## **Electric**

Supply voltage:

391380 (E9KKGHBAMCA) 400 V/3 ph/50-60 Hz 391381 (E9KKGJBAMCA) 440 V/3 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

340 mm (width):

Usable well dimensions

(height): 575 mm

Usable well dimensions

(depth): 400 mm

Well capacity: 21 It MIN; 23 It MAX

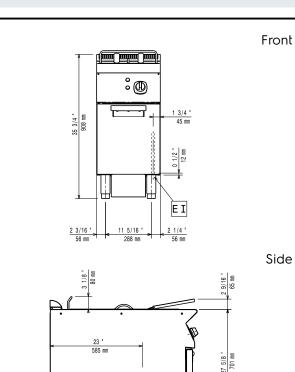
Performance\*: 37.5 kg\hr

Thermostat Range: 105 °C MIN; 185 °C MAX

Net weight: 57 kg Shipping weight: 70 kg Shipping height: 1080 mm Shipping width: 460 mm Shipping depth: 1020 mm Shipping volume: 0.51 m<sup>3</sup>

ASTM F1361-Deep fat fryers \*Based on:

EFE91M23 Certification group:



ΕI

C E IEC TECEE

ΕQ

Electrical inlet (power)

Equipotential screw

