

#### 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:





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

#### **Included Accessories**

•	1 of Door for open base cupboard	PNC 206350
	1 of 2 half size baskets for 15lt OptiOil	PNC 927223
	and 18/23lt fryers	

## Optional Accessories

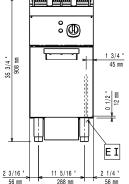
Optional Accessories		
• Stainless steel oil filter for 18/23lt fryers	PNC 200086	
<ul> <li>Lid for oil container for 23 I Fryers</li> </ul>	PNC 200171	
<ul> <li>Junction sealing kit</li> </ul>	PNC 206086	
<ul> <li>Flanged feet kit</li> </ul>	PNC 206136	
<ul> <li>Frontal kicking strip for concrete installation, 400mm</li> </ul>	PNC 206147	
<ul> <li>Frontal kicking strip for concrete installation, 800mm</li> </ul>	PNC 206148	
<ul> <li>Frontal kicking strip for concrete installation, 1000mm</li> </ul>	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- freezer base)</li> </ul>	PNC 206180	
• 2 panels for service duct for single installation	PNC 206181	
<ul> <li>Hygienic lid for 23lt fryers</li> </ul>	PNC 206201	
<ul> <li>2 panels for service duct for back to back installation</li> </ul>	PNC 206202	
• Frontal kicking strip for 23lt fryers in two parts	PNC 206203	
Extension pipe for oil drainage for fryers	PNC 206209	
<ul> <li>Kit 4 feet for concrete installation (not 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) for 23lt fryers, pasta cookers and refrigerated bases (900XP)</li> </ul>	PNC 206372	
<ul> <li>Rear paneling - 600mm (700/900XP)</li> </ul>	PNC 206373	
<ul> <li>Rear paneling - 800mm (700/900)</li> </ul>	PNC 206374	
• Rear paneling - 1000mm (700/900)	PNC 206375	
<ul> <li>Rear paneling - 1200mm (700/900)</li> </ul>	PNC 206376	
<ul> <li>Chimney grid net, 400mm (700XP/900)</li> </ul>	PNC 206400	
• 2 side covering panels for free standing appliances	PNC 216134	
<ul> <li>Sediment collection tray for 23-litre fryer (to be put in the well)</li> </ul>	PNC 921023	
• 2 half size baskets for 15lt OptiOil and 18/23lt fryers	PNC 927223	
<ul> <li>1 full size basket for 15lt OptiOil and 18/23lt fryers</li> </ul>	PNC 927226	
Unclogging rod for 23lt fryers drainage pipe	PNC 927227	
<ul> <li>Deflector for floured products for 23lt fryers</li> </ul>	PNC 960645	

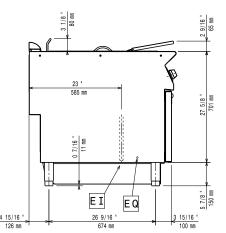




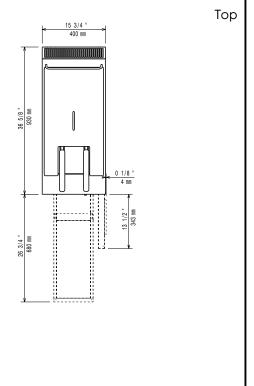
## Modular Cooking Range Line 900XP One Well Electric Fryer 23

# Front





Electrical inlet (power) Equipotential screw



#### **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

(width):

340 mm

Usable well dimensions

Side

(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: