

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

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



391384 (E9KKGOBAMCA)

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

391337 (E9KKGDBAMCA)

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

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

- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- External infrared heating elements with innovative deflectors applied to the well for ease of cleaning of the internal well and safe operations.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.
- Deep drawn V-Shaped well.
- 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.

Construction

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

Sustainability



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



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Included Accessories		• Unclogging rod for 23lt fryers drainage pipe	PNC 927227
• 1 of Door for open base cupboard	PNC 206350	 Deflector for floured products for 23lt 	PNC 960645
 1 of 2 half size baskets for 15lt OptiOil and 18/23lt fryers 	PNC 927223	fryers	
Optional Accessories			
• Stainless steel oil filter for 18/23lt fryers	PNC 200086		
• Lid for oil container for 23 I Fryers (only for 391384)	PNC 200171		
 Junction sealing kit 	PNC 206086		
 Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels (only for 391337) 	PNC 206135		
Flanged feet kit	PNC 206136		
 Frontal kicking strip for concrete installation, 400mm (only for 391384) 	PNC 206147		
 Frontal kicking strip for concrete installation, 800mm (only for 391384) 	PNC 206148		
 Frontal kicking strip for concrete installation, 1000mm (only for 391384) 	PNC 206150		
 Frontal kicking strip for concrete installation, 1200mm (only for 391384) 	PNC 206151		
 Frontal kicking strip for concrete installation, 1600mm (only for 391384) 	PNC 206152		
 Pair of side kicking strips (not for refr- freezer base) 	PNC 206180		
 2 panels for service duct for single installation (only for 391384) 	PNC 206181		
 Hygienic lid for 23lt fryers 	PNC 206201		
 2 panels for service duct for back to back installation (only for 391384) 	PNC 206202		
 Frontal kicking strip for 23lt fryers in two parts 	PNC 206203		
 Extension pipe for oil drainage for fryers 	PNC 206209		
 Kit 4 feet for concrete installation (not for 900 line free standing grill) (only for 391384) 	PNC 206210		
 Chimney upstand, 400mm 	PNC 206303		
• Back handrail 800 mm (only for 391384)			
 Back handrail 1200 mm (only for 391384) 	PNC 206309		
 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 391384) 	PNC 206373		
 Rear paneling - 800mm (700/900) (only for 391384) 	PNC 206374		
 Rear paneling - 1000mm (700/900) (only for 391384) 	PNC 206375		
 Rear paneling - 1200mm (700/900) (only for 391384) 	PNC 206376		
• Chimney grid net, 400mm (700XP/900)	PNC 206400		
2 side covering panels for free standing appliances			
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		





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Electric

Supply voltage:

391384 (E9KKGOBAMCA) 415-430 V/3N ph/50-60 Hz

380-400 V/3N ph/50-60 Hz

391337 (E9KKGDBAMCA)

Total Watts:

391384 (E9KKGOBAMCA) 17.2 kW 391337 (E9KKGDBAMCA) 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

575 mm (height):

Usable well dimensions

400 mm (depth):

Well capacity: 21 lt MIN; 23 lt MAX

Performance*:

391384 (E9KKGOBAMCA) 35.4 kg\hr 391337 (E9KKGDBAMCA) 37.5 kg\hr

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

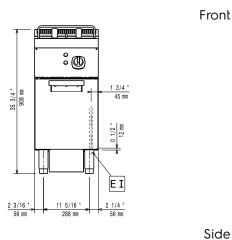
Net weight: 57 kg

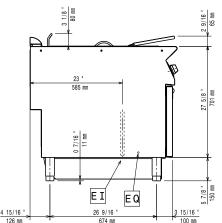
Shipping weight:

391384 (E9KKGOBAMCA) 73 kg **391337 (E9KKGDBAMCA)** 74 kg Shipping height: 1080 mm Shipping width: 460 mm Shipping depth: 1020 mm Shipping volume: 0.51 m³

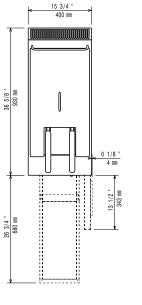
*Based on: ASTM F1361-Deep fat fryers

Certification group: EFE91M23





Electrical inlet (power) Equipotential screw



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