

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

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



391386 (E9KKHOBAMCG)

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

391339 (E9KKHDBAMCG)

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

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 and equipped with electronic control panel. Melting function to safely heat-up solid shortening used to fry products. 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.
- Interior of well with rounded corners for ease of cleaning.
- External infrared heating elements for ease of cleaning of internal well.
- Melting function to safely heat-up solid shortening used to fry products.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Overheat protection thermostat as standard on all units.
- Oil drains through a tap into a drainage container positioned under the well.
- All major compartments located in front of unit for ease of maintenance.
- Unit to be equipped with electronic control panel.
- Unit is 93 cm deep to give a larger working surface area.
- IPX5 water resistance certification.
- The special design of the control knob system guarantees against water infiltration.
- Exterior panels in Stainless Steel with Scotch Brite finish.
- 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 (all round Stainless steel kick plates as option).
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.

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.
- 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 18/23lt fryers (only for 391339)	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		
• Stainless steel oil filter for 18/23lt fryers	PNC 200086	
 Lid for oil container for 23 I Fryers (only for 391386) 	PNC 200171	
 Junction sealing kit 	PNC 206086	
• Kit 4 wheels - 2 swivelling with brake -	PNC 206135	
it is mandatory to install Base support and wheels (only for 391339)		
Flanged feet kit	PNC 206136	
Frontal kicking strip for concrete	PNC 206147	
installation, 400mm (only for 391386)		
 Frontal kicking strip for concrete installation, 800mm (only for 391386) 	PNC 206148	
 Frontal kicking strip for concrete installation, 1000mm (only for 391386) 	PNC 206150	
 Frontal kicking strip for concrete installation, 1200mm (only for 391386) 	PNC 206151	
 Frontal kicking strip for concrete installation, 1600mm (only for 391386) 	PNC 206152	
 Pair of side kicking strips (not for refr- freezer base) 	PNC 206180	
• 2 panels for service duct for single installation (only for 391386)	PNC 206181	
Hygienic lid for 23lt fryers	PNC 206201	
• 2 panels for service duct for back to	PNC 206202	
back installation (only for 391386)Frontal kicking strip for 23lt fryers in two	PNC 206203	
parts	PNC 206209	
Extension pipe for oil drainage for fryers		_
Back handrail 800 mm (only for 391386) Back handrail 1200 mm (only for 391386)	PNC 206308	
 Back handrail 1200 mm (only for 391386) 	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)	PNC 206373	
(only for 391386)		
 Rear paneling - 800mm (700/900) (only for 391386) 	PNC 206374	
 Rear paneling - 1000mm (700/900) (only for 391386) 	PNC 206375	
 Rear paneling - 1200mm (700/900) (only for 391386) 	PNC 206376	
• 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	











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Electric

Front

Side

Top

Supply voltage:

391386 (E9KKHOBAMCG) 415-430 V/3N ph/50-60 Hz

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

391339 (E9KKHDBAMCG)

Total Watts:

391386 (E9KKHOBAMCG) 17.2 kW **391339 (E9KKHDBAMCG)** 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*:

391386 (E9KKHOBAMCG) 35.5 kg\hr **391339 (E9KKHDBAMCG)** 37.6 kg\hr

Thermostat Range: 110 °C MIN; 190 °C MAX

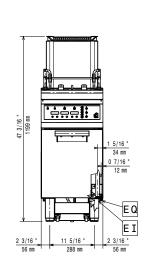
Net weight: 86 kg

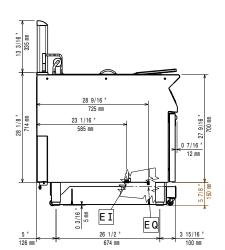
Shipping weight:

391386 (E9KKHOBAMCG) 108 kg
391339 (E9KKHDBAMCG) 88 kg
Shipping height: 1480 mm
Shipping width: 460 mm
Shipping depth: 1020 mm
Shipping volume: 0.69 m³

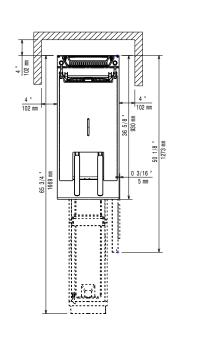
*Based on: ASTM F1361-Deep fat fryers

Certification group: EFE91E23





EI = Electrical inlet (power)
EQ = Equipotential screw



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