

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

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



- 391386 (E9KKHOBAMCG)** 23-lt electric Fryer with 1 "V" shaped well (external heating elements), electronic control, programmable, 2 half size baskets and lid included - HP
- 391339 (E9KKHDBAMCG)** 23-lt 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: _____

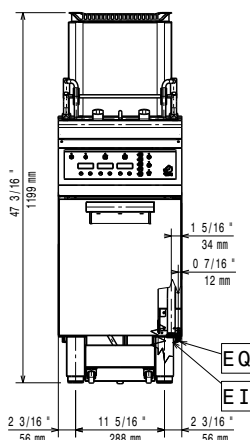
Included Accessories

- 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

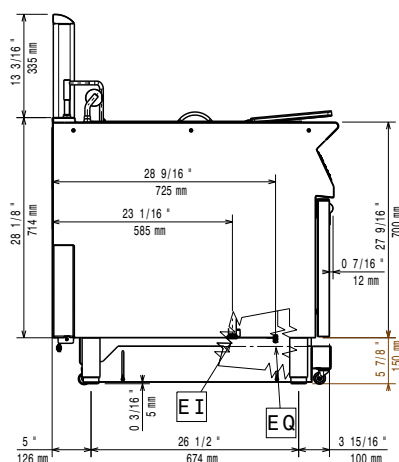
Optional Accessories

- Stainless steel oil filter for 18/23lt fryers (only for 391339) PNC 200086 ☐
- Junction sealing kit (only for 391339) PNC 206086 ☐
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels (only for 391339) PNC 206135 ☐
- Flanged feet kit (only for 391339) PNC 206136 ☐
- Pair of side kicking strips (not for refr-freezer base) (only for 391339) PNC 206180 ☐
- Hygienic lid for 23lt fryers (only for 391339) PNC 206201 ☐
- Frontal kicking strip for 23lt fryers in two parts (only for 391339) PNC 206203 ☐
- Extension pipe for oil drainage for fryers (only for 391339) PNC 206209 ☐
- Door for open base cupboard (only for 391339) PNC 206350 ☐
- Base support for feet or wheels (lateral) for 23lt fryers, pasta cookers and refrigerated bases (900XP) (only for 391339) PNC 206372 ☐
- 2 side covering panels for free standing appliances (only for 391339) PNC 216134 ☐
- Sediment collection tray for 23-litre fryer (to be put in the well) (only for 391339) PNC 921023 ☐
- 2 half size baskets for 15lt OptiOil and 18/23lt fryers (only for 391339) PNC 927223 ☐
- 1 full size basket for 15lt OptiOil and 18/23lt fryers (only for 391339) PNC 927226 ☐
- Unclogging rod for 23lt fryers drainage pipe (only for 391339) PNC 927227 ☐
- Deflector for floured products for 23lt fryers (only for 391339) PNC 960645 ☐

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

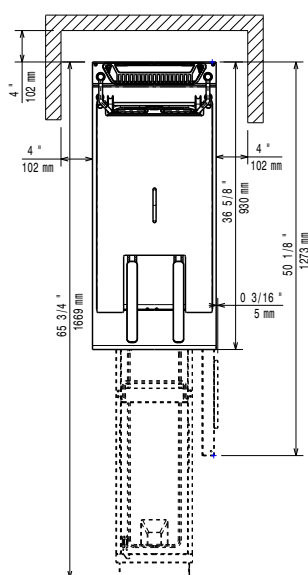


Front



Side

EI = Electrical inlet (power)
 EQ = Equipotential screw



Top

Electric

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

Usable well dimensions
(width): 340 mm

Usable well dimensions

Usable well dimensions
(height): 575 mm

Usable well dimensions

usable well dimensions
(depth): 400 mm

Well capacity:

Performance*:

391386 (E9K)

391339 (E9KKHDBAMCG) 37.6 kg\hr

Thermostat Range: 110 °C MIN

Net weight:

Net weight: 88 kg
Shipping weight:

301384 (E

391386 (E9KKHOBAMCG) 108 kg
391330 (E9KKHDBAMCG) 88 kg

391339 (E9KKHDBAMCG)	88 kg
Shipping height	1480 mm

Shipping height:
Shipping height is 11 1/2" tall.

Shipping width: 460 mm

Shipping depth:

Shipping volume: 0.69 m³

***Based on:**

Certification group: EFE91E23