

## 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:** \_\_\_\_\_

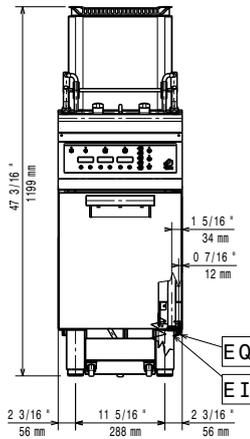
**Included Accessories**

- 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

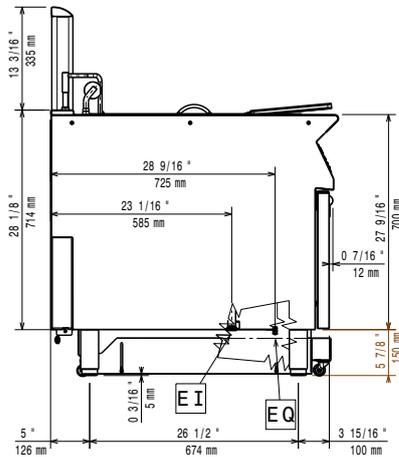
**Optional Accessories**

- 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

Front

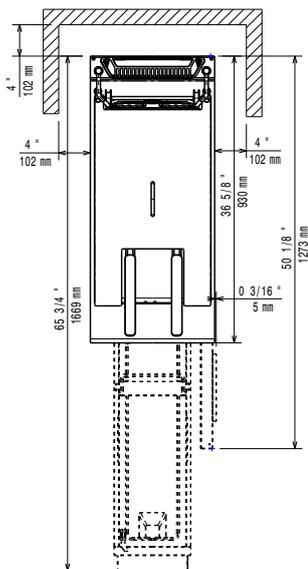


Side



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**

**(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:**

**391386 (E9KKHOBAMCG)** 108 kg

**391339 (E9KKHDBAMCG)** 88 kg

**Shipping height:**

1480 mm

**Shipping width:**

460 mm

**Shipping depth:**

1020 mm

**Shipping volume:**

0.69 m<sup>3</sup>

**\*Based on:**

**391386 (E9KKHOBAMCG)** ASTM F1361-Deep fat fryers

Inspired by ASTM F1361,

ensuring max productivity

**391339 (E9KKHDBAMCG)** EFE91E23

**Certification group:**