



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

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_



391632 (E9KKGTBAMCI)

23-lt gas Fryer with 1 "V" shaped well (external burners), 2 half size baskets and lid included, Q Mark

### Short Form Specification

Item No. \_\_\_\_\_

High efficiency 21 kW burners in stainless steel. Suitable for natural gas or LPG. 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.
- Thermostatic regulation of oil temperature up to a maximum of 190 °C.
- Flame failure device on each burner.
- Overheat protection thermostat as standard on all units.
- All major compartments located in front of unit for ease of maintenance.
- Piezo spark ignition for added safety.
- The special design of the control knob system guarantees against water infiltration.
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.
- High efficiency 21 kW burners in stainless steel with flame failure device attached to the outside of the well.
- 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.
- 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.
- Q Mark model delivered with nozzles for G30-50 mbar.
- IPX5 water resistance certification.

APPROVAL: \_\_\_\_\_



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### Included Accessories

- 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

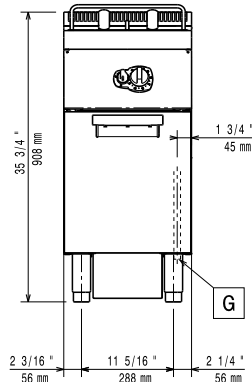
- Stainless steel oil filter for 18/23lt fryers PNC 200086 ☐
- Junction sealing kit PNC 206086 ☐
- Draught diverter, 120 mm diameter PNC 206126 ☐
- Matching ring for flue condenser, 120 mm diameter PNC 206127 ☐
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels PNC 206135 ☐
- Flanged feet kit PNC 206136 ☐
- Support for bridge type installation, 1200mm PNC 206139 ☐
- Pair of side kicking strips (not for refr-freezer base) PNC 206180 ☐
- Hygienic lid for 23lt fryers PNC 206201 ☐
- Frontal kicking strip for 23lt fryers in two parts PNC 206203 ☐
- Extension pipe for oil drainage for fryers PNC 206209 ☐
- Chimney upstand, 400mm PNC 206303 ☐
- Flue condenser for 1/2 module, 120 mm diameter PNC 206310 ☐
- 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 ☐
- Chimney grid net, 400mm (700XP/900) PNC 206400 ☐
- Kit G.25.3 (NI) gas nozzles for 900 fryers PNC 206467 ☐
- 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 ☐
- Pressure regulator for gas units PNC 927225 ☐
- 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 ☐



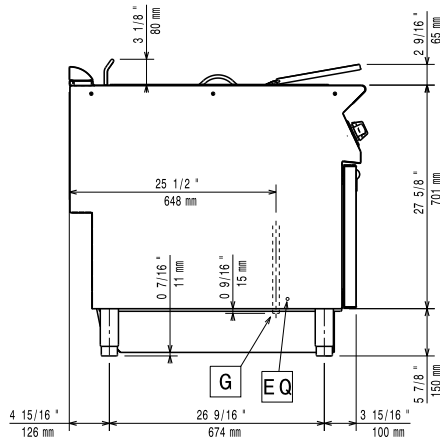
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Front

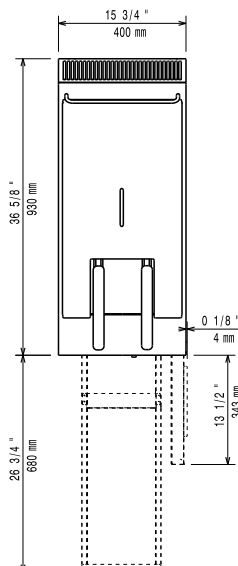


Side



EQ = Equipotential screw  
G = Gas connection

Top



### Gas

|                        |               |
|------------------------|---------------|
| Gas Power:             | 21 kW         |
| Standard gas delivery: | G30 - 50 mbar |
| Gas Type Option:       | G31 37 mbar   |
| Gas Inlet:             | 1/2"          |

### 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*:                    | 28.4 kg\hr                 |
| Thermostat Range:                | 120 °C MIN; 190 °C MAX     |
| Net weight:                      | 57 kg                      |
| Shipping weight:                 | 73 kg                      |
| Shipping height:                 | 1080 mm                    |
| Shipping width:                  | 480 mm                     |
| Shipping depth:                  | 1020 mm                    |
| Shipping volume:                 | 0.53 m <sup>3</sup>        |
| *Based on:                       | ASTM F1361-Deep fat fryers |
| Certification group:             | GF91M23                    |



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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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