

# Modular Cooking Range Line 900XP One Well Electric Fryer 15 liter

| ITEM #  |  |
|---------|--|
| MODEL # |  |
| NAME #  |  |
| SIS #   |  |
| AIA#    |  |



391087 (E9FRED1GF0)

15-It electric Fryer with 1 "V" shaped well (external heating elements), 1 basket and lid included

# **Short Form Specification**

#### Item No.

High efficiency infrared heating elements (10kW) 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**

- Deep drawn V-Shaped well.
- External infrared heating elements for ease of cleaning of internal well.
- 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.
- The special design of the control knob system guarantees against water infiltration.
- Unit delivered with four 50 mm legs in stainless steel as standard (all round Stainless steel kick plates as option).
- Supplied as standard with 1 basket and 1 right side door for cupboard.
- 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.
- IPX5 water resistance certification.

#### Sustainability



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

### **Included Accessories**

| <ul> <li>1 of Door for open base<br/>cupboard</li> </ul>       | PNC 206350 |
|--|------------|
| 1 of 1 full size basket for 10lt<br>OptiOil and 14/15lt fryers | PNC 921691 |

## **Optional Accessories**

| <ul> <li>Junction sealing kit</li> </ul>                                       | PNC 206086 □ |
|--|--------------|
| <u> </u>   |              |
| <ul> <li>Flanged feet kit</li> </ul>   | PNC 206136 🗖 |
| <ul> <li>Support for bridge type installation, 1600mm</li> </ul>               | PNC 206141 □ |
| <ul> <li>Frontal kicking strip for<br/>concrete installation, 400mm</li> </ul> | PNC 206147 🗖 |
| <ul> <li>Frontal kicking strip for<br/>concrete installation, 800mm</li> </ul> | PNC 206148 🗖 |

#### APPROVAL:





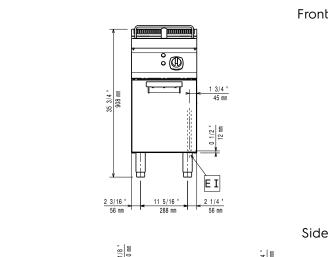
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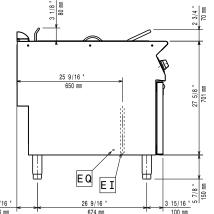
| • | <ul> <li>Frontal kicking strip for concrete installation, 1000mm</li> </ul>                         | PNC 206150 |   | • Filter for fryer oil collection basin for PN-71t, 141t, 151t free standing fryers | C 921693 |   |
|---|---|------------|---|---|----------|---|
| • | <ul> <li>Frontal kicking strip for concrete installation, 1200mm</li> </ul>                         | PNC 206151 |   | <ul> <li>Unclogging rod for 15lt fryers drainage pipe</li> </ul>                    | C 921695 | [ |
| • | <ul> <li>Frontal kicking strip for concrete installation, 1600mm</li> </ul>                         | PNC 206152 |   | <ul> <li>Deflector for floured products for<br/>15lt fryers</li> </ul>              | C 921696 | [ |
| • | Pair of side kicking strips for concrete installation   | PNC 206157 |   |   |          |   |
| • | <ul> <li>Frontal kicking strip, 400mm (not for<br/>refr-freezer base)</li> </ul>                    | PNC 206175 |   |   |          |   |
| • | <ul> <li>Frontal kicking strip, 800mm (not for<br/>refr-freezer base)</li> </ul>                    | PNC 206176 |   |   |          |   |
| • | <ul> <li>Frontal kicking strip, 1000mm (not for refr-freezer base)</li> </ul>                       | PNC 206177 |   |   |          |   |
| • | <ul> <li>Frontal kicking strip, 1200mm (not<br/>for refr-freezer base)</li> </ul>                   | PNC 206178 |   |   |          |   |
|   | <ul> <li>Frontal kicking strip, 1600mm (not for refr-freezer base)</li> </ul>                       | PNC 206179 |   |   |          |   |
|   | <ul> <li>Pair of side kicking strips (not for<br/>refr-freezer base)</li> </ul>                     | PNC 206180 |   |   |          |   |
|   | <ul> <li>2 panels for service duct for single installation</li> </ul>                               | PNC 206181 |   |   |          |   |
|   | <ul> <li>2 panels for service duct for back to<br/>back installation</li> </ul>                     |            |   |   |          |   |
|   | <ul> <li>Kit 4 feet for concrete installation<br/>(not for 900 line free standing grill)</li> </ul> | PNC 206210 |   |   |          |   |
| • | <ul> <li>Sediment tray for 15lt fryers</li> </ul>   | PNC 206235 |   |   |          |   |
| • | • Oil drain pipe for 15lt free standing fryer   | PNC 206301 |   |   |          |   |
| • | Chimney upstand, 400mm  | PNC 206303 |   |   |          |   |
|   | Back handrail 800 mm  | PNC 206308 |   |   |          |   |
|   | Back handrail 1200 mm   | PNC 206309 |   |   |          |   |
|   | Door for open base cupboard   | PNC 206350 |   |   |          |   |
|   | ·   |            | _ |   |          |   |
|   | Base support for feet or wheels - 400mm (700/900)   |            |   |   |          |   |
|   | Base support for feet or wheels - 800mm (700/900)   | PNC 206367 |   |   |          |   |
|   | Base support for feet or wheels - 1200mm (700/900)  | PNC 206368 |   |   |          |   |
|   | Base support for feet or wheels - 1600mm (700/900)  | PNC 206369 |   |   |          |   |
|   | Base support for feet or wheels - 2000mm (700/900)  |            |   |   |          |   |
|   | • Rear paneling - 600mm<br>(700/900XP)  |            |   |   |          |   |
|   | Rear paneling - 800mm (700/900)   | PNC 206374 | u |   |          |   |
|   | • Rear paneling - 1000mm (700/900)  | PNC 206375 |   |   |          |   |
|   | Rear paneling - 1200mm (700/900)  | PNC 206376 |   |   |          |   |
|   | Chimney grid net, 400mm (700XP/900)   | PNC 206400 |   |   |          |   |
|   | Base support for feet or wheels - 600mm (700/900)   | PNC 206431 |   |   |          |   |
|   | <ul> <li>2 side covering panels for free<br/>standing appliances</li> </ul>                         | PNC 216134 |   |   |          |   |
|   | • 1 full size basket for 10lt OptiOil and 14/15lt fryers  | PNC 921691 |   |   |          |   |
| • | <ul> <li>2 half size baskets for 10lt OptiOil<br/>and 14/15lt fryers</li> </ul>                     | PNC 921692 |   |   |          |   |



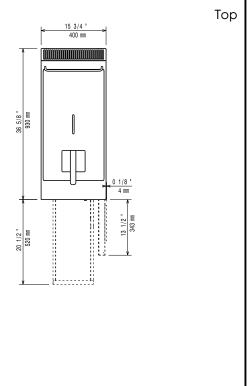


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EI = Electrical inlet (power)
EQ = Equipotential screw



## **Electric**

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

Supply voltage: Predisposed for:

Total Watts:

## **Key Information:**

Usable well dimensions

(width): 240 mm

Usable well dimensions

(height): 505 mm

Usable well dimensions

(depth): 380 mm

Well capacity: 13 lt MIN; 15 lt MAX
Thermostat Range: 105 °C MIN; 185 °C MAX

10 kW

Net weight: 50 kg
Shipping weight: 59 kg
Shipping height: 1080 mm
Shipping width: 460 mm
Shipping depth: 1020 mm
Shipping volume: 0.51 m³
Certification group: EFE91M15

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.



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