

## 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 cupboard</li> </ul>	PNC 206350
1 of 1 full size basket for 10lt 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 concrete installation, 400mm</li> </ul>	PNC 206147 🗖
<ul> <li>Frontal kicking strip for concrete installation, 800mm</li> </ul>	PNC 206148 🗖

#### APPROVAL:





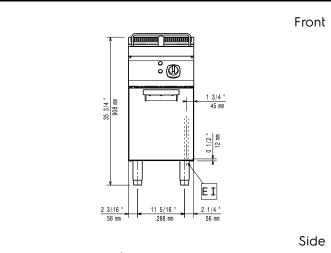
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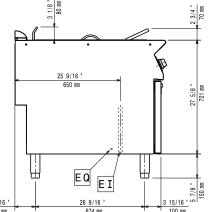
•	<ul> <li>Frontal kicking strip for concrete installation, 1000mm</li> </ul>	PNC 206150		• Filter for fryer oil collection basin for PN-71t, 141t, 151t free standing fryers	C 921693	
•	<ul> <li>Frontal kicking strip for concrete installation, 1200mm</li> </ul>	PNC 206151		<ul> <li>Unclogging rod for 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 15lt fryers</li> </ul>	C 921696	[
•	Pair of side kicking strips for concrete installation	PNC 206157				
•	<ul> <li>Frontal kicking strip, 400mm (not for refr-freezer base)</li> </ul>	PNC 206175				
•	<ul> <li>Frontal kicking strip, 800mm (not for 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 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 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 back installation</li> </ul>					
	<ul> <li>Kit 4 feet for concrete installation (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				
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	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 (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 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 and 14/15lt fryers</li> </ul>	PNC 921692				





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Electrical inlet (power) Equipotential screw

15 3/4 \* 400 mm 830 mm 830 mm 13 1/5 ; 3/4 \* 4 mm 13 1/5 ; 3/3 \* 3/3 mm 13 1/5 ; 3/4 mm 13 1/5 ; 3/3 mm 13 1/5 ; 3/3 mm 15 1/5

**Electric** 

Top

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

Supply voltage: Predisposed for:

Total Watts: 10 kW

**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

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.

