



Modular Cooking Range Line 900XP One Well Electric Fryer 18 liter

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



391094 (E9FRED1HF0)

18-lt electric Fryer with 1 well (internal heating elements), 2 half size baskets and lid included

391178 (E9FRED1HFN)

18-lt electric Fryer with 1 well (internal heating elements), 2 half size baskets and lid included

Short Form Specification

Item No.

High efficiency tilting incoloy armoured heating elements (16.5kW) placed inside the well. Deep drawn 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

- 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 2 half size baskets and 1 right side door for cupboard.
- Incoloy armoured heating elements located inside the well can be lifted up for easier cleaning.
- 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.

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 ☐
- Flanged feet kit PNC 206136 ☐
- Frontal kicking strip for concrete installation, 400mm PNC 206147 ☐
- Frontal kicking strip for concrete installation, 800mm PNC 206148 ☐
- Frontal kicking strip for concrete installation, 1000mm PNC 206150 ☐
- Frontal kicking strip for concrete installation, 1200mm PNC 206151 ☐

APPROVAL: _____



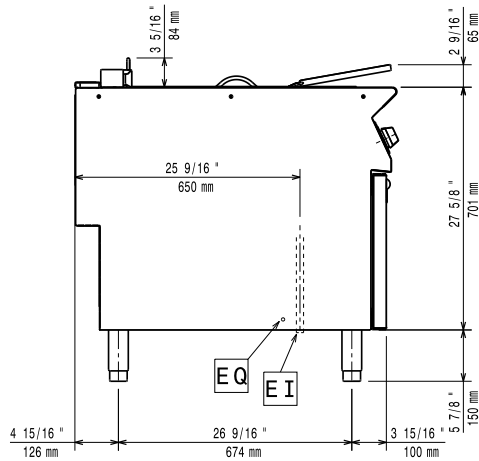
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• Frontal kicking strip for concrete installation, 1600mm	PNC 206152	☐
• Pair of side kicking strips for concrete installation	PNC 206157	☐
• Frontal kicking strip, 400mm (not for refr-freezer base)	PNC 206175	☐
• Frontal kicking strip, 800mm (not for refr-freezer base)	PNC 206176	☐
• Frontal kicking strip, 1000mm (not for refr-freezer base)	PNC 206177	☐
• Frontal kicking strip, 1200mm (not for refr-freezer base)	PNC 206178	☐
• Frontal kicking strip, 1600mm (not for refr-freezer base)	PNC 206179	☐
• Pair of side kicking strips (not for refr-freezer base)	PNC 206180	☐
• 2 panels for service duct for single installation	PNC 206181	☐
• 2 panels for service duct for back to back installation	PNC 206202	☐
• Kit 4 feet for concrete installation (not for 900 line free standing grill)	PNC 206210	☐
• Chimney upstand, 400mm	PNC 206303	☐
• Back handrail 800 mm	PNC 206308	☐
• Back handrail 1200 mm	PNC 206309	☐
• Door for open base cupboard	PNC 206350	☐
• Filter (inox) for fryer oil collection basin for 18lt, 23lt free standing fryers (without oil recirculation pump)	PNC 206359	☐
• Base support for feet or wheels - 400mm (700/900)	PNC 206366	☐
• 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)	PNC 206370	☐
• Rear paneling - 600mm (700/900XP)	PNC 206373	☐
• Rear paneling - 800mm (700/900)	PNC 206374	☐
• Rear paneling - 1000mm (700/900)	PNC 206375	☐
• Rear paneling - 1200mm (700/900)	PNC 206376	☐
• Base support for feet or wheels - 600mm (700/900)	PNC 206431	☐
• 2 side covering panels for free standing appliances	PNC 216134	☐
• 2 half baskets for 18lt fryers with front hook	PNC 927200	☐
• 1 full basket for 18lt fryers with front hook	PNC 927201	☐
• 2 half size baskets for 15lt OptiOil and 18/23lt fryers	PNC 927223	☐
• 1 full size basket for 15lt OptiOil and 18/23lt fryers	PNC 927226	☐

Front

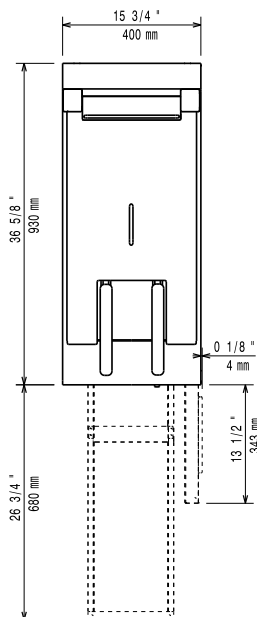


Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top



Electric

Supply voltage:

391094 (E9FRED1HF0)

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

391178 (E9FRED1HFN)

230 V/3 ph/50/60 Hz

Predisposed for:

391094 (E9FRED1HF0)

380-400V 3N~ 50/60Hz
 15-16,5kW

Total Watts:

16.5 kW

Key Information:

Usable well dimensions (width):

340 mm

Usable well dimensions (height):

290 mm

Usable well dimensions (depth):

400 mm

Well capacity:

18 lt MIN; 20 lt MAX

Thermostat Range:

105 °C MIN; 185 °C MAX

Net weight:

57 kg

Shipping weight:

391094 (E9FRED1HF0)

60 kg

391178 (E9FRED1HFN)

62 kg

Shipping height:

391094 (E9FRED1HF0)

1080 mm

391178 (E9FRED1HFN)

1120 mm

Shipping width:

460 mm

Shipping depth:

1020 mm

Shipping volume:

391094 (E9FRED1HF0)

0.51 m³

391178 (E9FRED1HFN)

0.53 m³

Certification group:

391094 (E9FRED1HF0)

EF19118

391178 (E9FRED1HFN)

N9FE3

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.