

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

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



391311 (E9FRED1HFG)

18-It electric Fryer with 1 well (internal heating elements) without oil container, 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. Righangled side edges eliminate gaps and possible dirt traps between units.

No drain container. Supplied with an internal shelf.

#### **Main Features**

- All major compartments located in front of unit for ease of maintenance.
- Overheat protection thermostat as standard on all units.
- The special design of the control knob system guarantees against water infiltration.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- 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.
- Oil drain container and oil drain extension pipe can be ordered as optional.
- 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.
- Suitable for external mobile oil collecting trollevs.
- IPX5 water resistance certification.

#### APPROVAL:





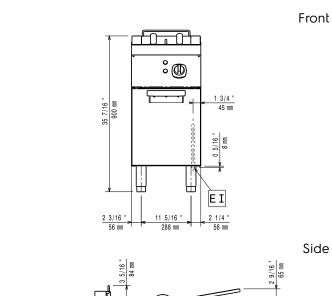
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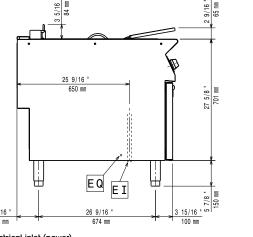
		• 2 half baskets for 181t fryers with front	PNC 927200
Included Accessories		hook	
• 1 of Door for open base cupboard	PNC 206350	1 full basket for 18lt fryers with front hook	PNC 927201
• 1 of 2 half size baskets for 18/23 lt fryers	PNC 92/223	• 2 half size baskets for 18/23 lt fryers	PNC 927223
Optional Accessories		• 1 full size basket for 18/23 It fryers	PNC 927226
<ul> <li>Junction sealing kit</li> </ul>	PNC 206086	•	
Flanged feet kit	PNC 206136		
<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		
<ul> <li>Frontal kicking strip for concrete installation, 1000mm</li> </ul>	PNC 206150		
<ul> <li>Frontal kicking strip for concrete installation, 1200mm</li> </ul>	PNC 206151		
<ul> <li>Frontal kicking strip for concrete installation, 1600mm</li> </ul>	PNC 206152		
<ul> <li>Pair of side kicking strips for concrete installation</li> </ul>	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>	PNC 206202		
<ul> <li>Kit 4 feet for concrete installation (not for 900 line free standing grill)</li> </ul>	PNC 206210		
<ul> <li>Chimney upstand, 400mm</li> </ul>	PNC 206303		
Back handrail 800 mm	PNC 206308		
<ul> <li>Back handrail 1200 mm</li> </ul>	PNC 206309		
Door for open base cupboard	PNC 206350		
<ul> <li>Filter (inox) for fryer oil collection basin for 18lt, 23lt free standing fryers (without oil recirculation pump)</li> </ul>	PNC 206359		
Base support for feet or wheels - 400mm (700/900)	PNC 206366		
<ul> <li>Base support for feet or wheels - 800mm (700/900)</li> </ul>	PNC 206367		
<ul> <li>Base support for feet or wheels - 1200mm (700/900)</li> </ul>	PNC 206368		
<ul> <li>Base support for feet or wheels - 1600mm (700/900)</li> </ul>	PNC 206369		
<ul> <li>Base support for feet or wheels - 2000mm (700/900)</li> </ul>	PNC 206370		
<ul> <li>Rear paneling - 600mm (700/900XP)</li> </ul>	PNC 206373		
<ul> <li>Rear paneling - 800mm (700/900)</li> </ul>	PNC 206374		
<ul> <li>Rear paneling - 1000mm (700/900)</li> </ul>	PNC 206375		
<ul> <li>Rear paneling - 1200mm (700/900)</li> </ul>	PNC 206376		
<ul> <li>Base support for feet or wheels - 600mm (700/900)</li> </ul>	PNC 206431		
<ul> <li>2 side covering panels for free standing appliances</li> </ul>	PNC 216134		





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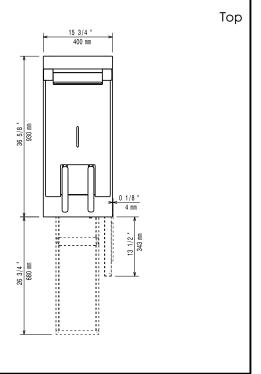




ΕI

EQ

Electrical inlet (power) Equipotential screw



#### **Electric**

Supply voltage:

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

391311 (E9FRED1HFG) **Total Watts:** 

16.5 kW

380-400V 3N~ 50/60Hz

Predisposed for: 15-16,5kW

#### **Key Information:**

Usable well dimensions

(width): 340 mm

Usable well dimensions

290 mm

(height):

Usable well dimensions

400 mm

(depth): Well capacity: 18 It MIN; 20 It MAX

Thermostat Range: 105 °C MIN; 185 °C MAX Net weight: 57 kg Shipping weight: 56 kg

Shipping height: 1080 mm 460 mm Shipping width: 1020 mm Shipping depth: 0.51 m<sup>3</sup> Shipping volume: Certification group: EFI9118

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.

