

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

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_


**391077 (E9FRGD1GF0)**

15-lt gas Fryer with 1 "V" shaped well (external burners), 1 basket and lid included

### Short Form Specification

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

High efficiency 14 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-shaped well. Oil drains through a tap into a container 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.
- High efficiency 14 kW burners in stainless steel with flame failure device attached to the outside of the 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.
- 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.
- Piezo spark ignition for added safety.
- 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.

### Included Accessories

- 1 of Door for open base cupboard PNC 206350
- 1 of Full size basket for 14 and 15lt PNC 921691 free standing fryers

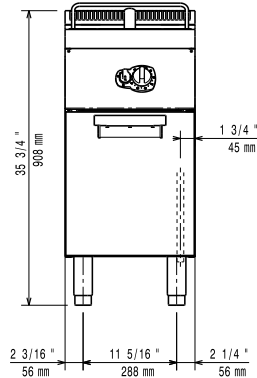
### Optional Accessories

- Junction sealing kit PNC 206086 ☐
- Draught diverter, 120 mm diameter PNC 206126 ☐
- Matching ring for flue condenser, 120 mm diameter PNC 206127 ☐
- Flanged feet kit PNC 206136 ☐
- Frontal kicking strip for concrete installation, 400mm PNC 206147 ☐
- Frontal kicking strip for concrete installation, 800mm PNC 206148 ☐

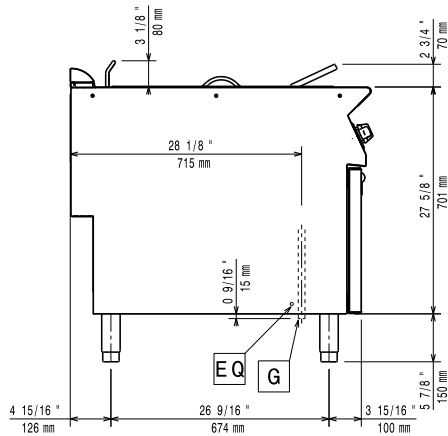
APPROVAL: \_\_\_\_\_

|  |            |                          |  |            |                          |
|--|------------|--------------------------|--|------------|--------------------------|
| • Frontal kicking strip for concrete installation, 1000mm                        | PNC 206150 | <input type="checkbox"/> | • Deflector for floured products for 15lt fryers | PNC 921696 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1200mm                        | PNC 206151 | <input type="checkbox"/> | • Pressure regulator for gas units               | PNC 927225 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1600mm                        | PNC 206152 | <input type="checkbox"/> |  |            |                          |
| • Pair of side kicking strips for concrete installation                          | PNC 206157 | <input type="checkbox"/> |  |            |                          |
| • Frontal kicking strip, 400mm (not for refr-freezer base)                       | PNC 206175 | <input type="checkbox"/> |  |            |                          |
| • Frontal kicking strip, 800mm (not for refr-freezer base)                       | PNC 206176 | <input type="checkbox"/> |  |            |                          |
| • Frontal kicking strip, 1000mm (not for refr-freezer base)                      | PNC 206177 | <input type="checkbox"/> |  |            |                          |
| • Frontal kicking strip, 1200mm (not for refr-freezer base)                      | PNC 206178 | <input type="checkbox"/> |  |            |                          |
| • Frontal kicking strip, 1600mm (not for refr-freezer base)                      | PNC 206179 | <input type="checkbox"/> |  |            |                          |
| • Pair of side kicking strips (not for refr-freezer base)                        | PNC 206180 | <input type="checkbox"/> |  |            |                          |
| • 2 panels for service duct for single installation                              | PNC 206181 | <input type="checkbox"/> |  |            |                          |
| • 2 panels for service duct for back to back installation                        | PNC 206202 | <input type="checkbox"/> |  |            |                          |
| • Kit 4 feet for concrete installation (not for 900 line free standing grill)    | PNC 206210 | <input type="checkbox"/> |  |            |                          |
| • Sediment tray for 15lt fryers  | PNC 206235 | <input type="checkbox"/> |  |            |                          |
| • Oil drain pipe for 15lt free standing fryer                                    | PNC 206301 | <input type="checkbox"/> |  |            |                          |
| • Chimney upstand, 400mm   | PNC 206303 | <input type="checkbox"/> |  |            |                          |
| • Back handrail 800 mm   | PNC 206308 | <input type="checkbox"/> |  |            |                          |
| • Back handrail 1200 mm  | PNC 206309 | <input type="checkbox"/> |  |            |                          |
| • Flue condenser for 1/2 module, 120 mm diameter                                 | PNC 206310 | <input type="checkbox"/> |  |            |                          |
| • Door for open base cupboard  | PNC 206350 | <input type="checkbox"/> |  |            |                          |
| • Base support for feet or wheels - 400mm (700/900)                              | PNC 206366 | <input type="checkbox"/> |  |            |                          |
| • Base support for feet or wheels - 800mm (700/900)                              | PNC 206367 | <input type="checkbox"/> |  |            |                          |
| • Base support for feet or wheels - 1200mm (700/900)                             | PNC 206368 | <input type="checkbox"/> |  |            |                          |
| • Base support for feet or wheels - 1600mm (700/900)                             | PNC 206369 | <input type="checkbox"/> |  |            |                          |
| • Base support for feet or wheels - 2000mm (700/900)                             | PNC 206370 | <input type="checkbox"/> |  |            |                          |
| • Rear paneling - 600mm (700/900XP)  | PNC 206373 | <input type="checkbox"/> |  |            |                          |
| • Rear paneling - 800mm (700/900)  | PNC 206374 | <input type="checkbox"/> |  |            |                          |
| • Rear paneling - 1000mm (700/900)   | PNC 206375 | <input type="checkbox"/> |  |            |                          |
| • Rear paneling - 1200mm (700/900)   | PNC 206376 | <input type="checkbox"/> |  |            |                          |
| • Chimney grid net, 400mm (700XP/900)  | PNC 206400 | <input type="checkbox"/> |  |            |                          |
| • Base support for feet or wheels - 600mm (700/900)                              | PNC 206431 | <input type="checkbox"/> |  |            |                          |
| • Kit G.25.3 (NI) gas nozzles for 900 fryers                                     | PNC 206467 | <input type="checkbox"/> |  |            |                          |
| • 2 side covering panels for free standing appliances                            | PNC 216134 | <input type="checkbox"/> |  |            |                          |
| • Full size basket for 14 and 15lt free standing fryers                          | PNC 921691 | <input type="checkbox"/> |  |            |                          |
| • 2 half size baskets for 14 and 15lt fryers                                     | PNC 921692 | <input type="checkbox"/> |  |            |                          |
| • Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers | PNC 921693 | <input type="checkbox"/> |  |            |                          |
| • Unclogging rod for 15lt fryers drainage pipe                                   | PNC 921695 | <input type="checkbox"/> |  |            |                          |

Front

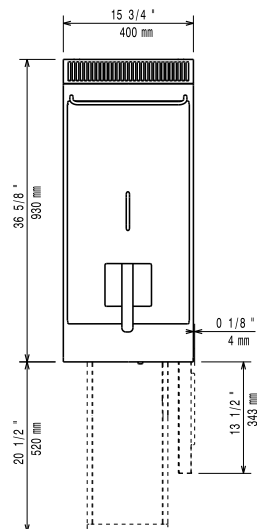


Side



EQ = Equipotential screw  
 G = Gas connection

Top



### Gas

|                        |                          |
|------------------------|--------------------------|
| Gas Power:             | 14 kW                    |
| Standard gas delivery: | Natural Gas G20 (20mbar) |
| Gas Type Option:       | LPG                      |
| Gas Inlet:             | 1/2"                     |

### 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:                | 120 °C MIN; 190 °C MAX |
| Net weight:                      | 50 kg                  |
| Shipping weight:                 | 65 kg                  |
| Shipping height:                 | 1080 mm                |
| Shipping width:                  | 460 mm                 |
| Shipping depth:                  | 1020 mm                |
| Shipping volume:                 | 0.51 m <sup>3</sup>    |
| Certification group:             | N9FG1                  |

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.