



Modular Cooking Range Line 900XP One Well Gas Tube Fryer 23 liter

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



391084 (E9FRGD1JFT0)

23-lt gas tube Fryer with 1
well, 2 half size baskets and
lid included

Short Form Specification

Item No. _____

High efficiency 19 kW burners in stainless steel. Gas tubes (heat exchangers) inside well. Suitable for natural gas or LPG. 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 from 110 °C 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 2 half size baskets and 1 right side door for cupboard.
- Ideal for frying breaded, battered or floured foods in general.
- Tube burners located inside the well avoid food particles burning or spoiling the oil, reducing its usability for fast heat up and quick temperature recovery during the cooking.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- 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.
- One piece pressed 1.5 mm work top in Stainless steel.
- 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 18/23-litre fryer to remove particles of grease and food residuals) - 900XP PNC 200086 ☐

APPROVAL: _____



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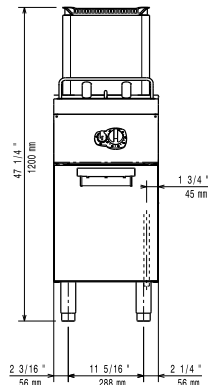
• Lid for oil container for 23 l Fryers	PNC 200171	☐	• Rear paneling - 1000mm (700/900)	PNC 206375	☐
• Junction sealing kit	PNC 206086	☐	• Rear paneling - 1200mm (700/900)	PNC 206376	☐
• Draught diverter, 120 mm diameter	PNC 206126	☐	• 2 side covering panels for free standing appliances	PNC 216134	☐
• Matching ring for flue condenser, 120 mm diameter	PNC 206127	☐	• 2 half size baskets for 15lt OptiOil and 18/23lt fryers	PNC 927223	☐
• Flanged feet kit	PNC 206136	☐	• Pressure regulator for gas units	PNC 927225	☐
• Frontal kicking strip for concrete installation, 400mm	PNC 206147	☐	• 1 full size basket for 15lt OptiOil and 18/23lt fryers	PNC 927226	☐
• Frontal kicking strip for concrete installation, 800mm	PNC 206148	☐	• Unclogging rod for 23lt fryers drainage pipe	PNC 927227	☐
• Frontal kicking strip for concrete installation, 1000mm	PNC 206150	☐			
• Frontal kicking strip for concrete installation, 1200mm	PNC 206151	☐			
• 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	☐			
• Hygienic lid for 23lt fryers	PNC 206201	☐			
• 2 panels for service duct for back to back installation	PNC 206202	☐			
• Frontal kicking strip for 23lt fryers in two parts	PNC 206203	☐			
• Extension pipe for oil drainage for fryers	PNC 206209	☐			
• 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	☐			
• Flue condenser for 1/2 module, 120 mm diameter	PNC 206310	☐			
• 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 (lateral) for 23lt fryers, pasta cookers and refrigerated bases (900XP)	PNC 206372	☐			
• Rear paneling - 600mm (700/900XP)	PNC 206373	☐			
• Rear paneling - 800mm (700/900)	PNC 206374	☐			



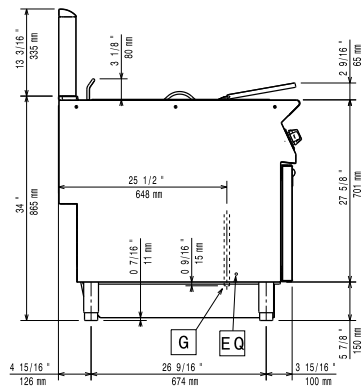
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Front

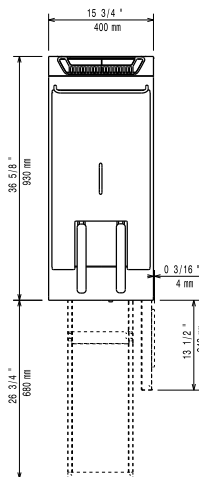


Side



EQ = Equipotential screw
G = Gas connection

Top



Gas

Gas Power:	19 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG; Natural Gas
Gas Inlet:	1/2"

Key Information:

Usable well dimensions (width):	350 mm
Usable well dimensions (height):	365 mm
Usable well dimensions (depth):	400 mm
Well capacity:	21 lt MIN; 23 lt MAX
Thermostat Range:	110 °C MIN; 190 °C MAX
Net weight:	65 kg
Shipping weight:	74 kg
Shipping height:	1350 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.63 m ³
Certification group:	N9FG2

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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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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