

Modular Cooking Range Line 900XP Two Wells Electric Fryer 15 liter

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



391088 (E9FREH2GF0)

15+15-It electric Fryer with 2 "V" shaped wells (external heating elements), 2 baskets and lids included

Short Form Specification

Item No.

High efficiency infrared heating elements (20kW) attached to the outside of the wells. Deep drawn V-Shaped wells. Oil drains through a tap into a container positioned under the wells. 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 wells.
- Interior of wells with seamlessly laser-welded corners for ease of cleaning.
- 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 2 baskets and 1 right and left side doors 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.
- IPX5 water resistance certification.

Sustainability



 This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

Included Accessories

• 2 of Door for open base PNC 206350 cupboard

• 2 of 1 full size basket for 10lt PNC 921691 OptiOil and 14/15lt fryers

Optional Accessories

Junction sealing kit PNC 206086 □

Kit 4 wheels - 2 swivelling with PNC 206135
 brake - it is mandatory to install Base support and wheels

Flanged feet kit
 PNC 206136 □

 Frontal kicking strip for concrete installation, 800mm

PNC 206148 □

APPROVAL:





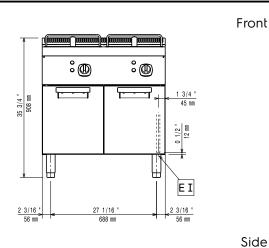
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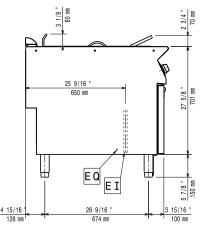
Frontal kicking strip for concrete installation, 1000mm	PNC 206150	
Frontal kicking strip for concrete installation, 1200mm	PNC 206151	
Frontal kicking strip for concrete installation, 1600mm	PNC 206152	
Pair of side kicking strips for	PNC 206157	
concrete installation • Frontal kicking strip, 800mm (not for	PNC 206176	
refr-freezer base) • Frontal kicking strip, 1000mm (not	PNC 206177	
for refr-freezer base) • Frontal kicking strip, 1200mm (not	PNC 206178	
for refr-freezer base) • Frontal kicking strip, 1600mm (not	PNC 206179	
for refr-freezer base) • Pair of side kicking strips (not for	PNC 206180	
refr-freezer base) • 2 panels for service duct for single	PNC 206181	
installation2 panels for service duct for back to	PNC 206202	
 back installation Kit 4 feet for concrete installation 	PNC 206210	
(not for 900 line free standing grill)		
 Sediment tray for 15lt fryers 	PNC 206235	
Oil drain pipe for 15lt free standing	PNC 206301	
fryer	PNC 206304	
Chimney upstand, 800mm		_
Back handrail 800 mm	PNC 206308	
 Back handrail 1200 mm 	PNC 206309	
 Door for open base cupboard 	PNC 206350	
• 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 - 800mm (700/900)	PNC 206374	
• Rear paneling - 1000mm (700/900)	PNC 206375	
		_
• Rear paneling - 1200mm (700/900)	PNC 206376	
 Chimney grid net, 400mm (700XP/900) 	PNC 206400	
 2 side covering panels for free standing appliances 	PNC 216134	
• 1 full size basket for 10lt OptiOil and 14/15lt fryers	PNC 921691	
• 2 half size baskets for 10lt OptiOil and 14/15lt fryers	PNC 921692	
 Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers 	PNC 921693	
 Unclogging rod for 15lt fryers 	PNC 921695	
drainage pipeDeflector for floured products for 15lt fryers	PNC 921696	



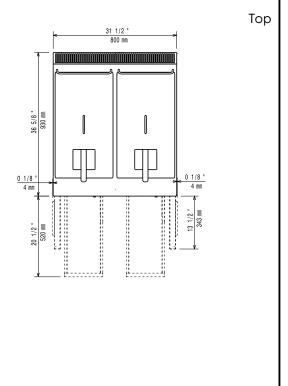


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EI = Electrical inlet (power)
EQ = Equipotential screw



Electric

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

Supply voltage: Predisposed for:

Total Watts: 20 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:86 kgShipping weight:99 kgShipping height:1080 mmShipping width:1020 mmShipping depth:880 mmShipping volume:0.97 m³Certification group:EFE92M15

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.

