



# Modular Cooking Range Line 900XP Two Wells Electric Fryer 18 liter

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

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

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

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

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



**391095 (E9FREH2HF0)**

18+18-lt electric Fryer with 2 wells (internal heating elements), 4 half size baskets and lids included

**391179 (E9FREH2HFN)**

18+18-lt electric Fryer with 2 wells (internal heating elements), 4 half size baskets and lids included

## Short Form Specification

**Item No.** \_\_\_\_\_

High efficiency tilting incoloy armoured heating elements (33kW) placed inside the wells. Deep drawn 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

- Interior of wells with seamlessly laser-welded corners for ease of cleaning.
- Swivelling incoloy armoured heating elements located inside the well can be lifted up for easier cleaning.
- 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.
- IPX5 water resistance certification.
- 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 4 half size 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.

## Included Accessories

- 2 of Door for open base cupboard PNC 206350
- 2 of 2 half size baskets for 18/23 lt fryers PNC 927223

## Optional Accessories

- Junction sealing kit PNC 206086
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels PNC 206135
- Flanged feet kit PNC 206136
- 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

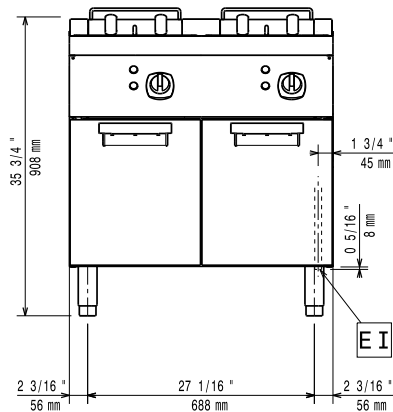
**APPROVAL:** \_\_\_\_\_



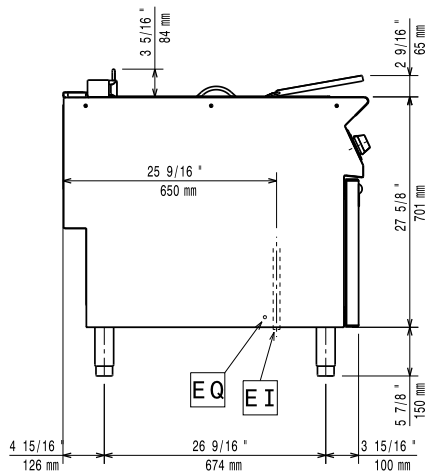
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- Frontal kicking strip for concrete installation, 1600mm PNC 206152
- Pair of side kicking strips for concrete installation PNC 206157
- Frontal kicking strip, 800mm (not for refr-freezer base) PNC 206176
- Frontal kicking strip, 1000mm (not for refr-freezer 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, 800mm PNC 206304
- 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 - 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
- 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 18/23 lt fryers PNC 927223
- 1 full size basket for 18/23 lt fryers PNC 927226

Front

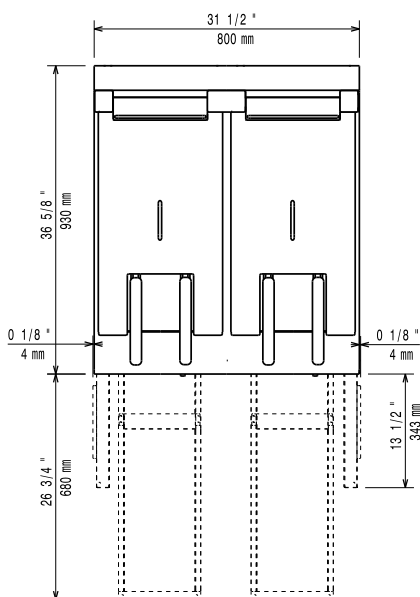


Side



EI = Electrical inlet (power)  
EQ = Equipotential screw

Top



## Electric

### Supply voltage:

391095 (E9FREH2HF0) 380-400 V/3N ph/50/60 Hz

391179 (E9FREH2HFN) 230 V/3 ph/50/60 Hz

Total Watts: 33 kW

### Predisposed for:

391095 (E9FREH2HF0) 380-400V 3N- 50/60Hz  
30-33kW

## 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:

115 kg

Shipping weight:

391095 (E9FREH2HF0) 103 kg

391179 (E9FREH2HFN) 105 kg

Shipping height:

391095 (E9FREH2HF0) 1080 mm

391179 (E9FREH2HFN) 1120 mm

Shipping width:

1020 mm

Shipping depth:

391095 (E9FREH2HF0) 880 mm

391179 (E9FREH2HFN) 860 mm

Shipping volume:

391095 (E9FREH2HF0) 0.97 m<sup>3</sup>

391179 (E9FREH2HFN) 0.98 m<sup>3</sup>

Certification group:

391095 (E9FREH2HF0) EF19218

391179 (E9FREH2HFN) 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.