

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

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



391078 (E9FRGH2GF0)

15+15-lt gas Fryer with 2 "V" shaped wells (external burners), 2 baskets and lids included

Short Form Specification

Item No.

High efficiency 28 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-Shaped wells. 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. Rightangled side edges eliminate gaps and possible dirt traps between units.

Main Features

- Deep drawn V-Shaped wells.
- High efficiency 28 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 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.
- Interior of well with rounded corners for ease of cleaning.
- IPX5 water resistance certification.

Included Accessories

• 2 of Door for open base cupboard	PNC 206350
• 2 of 1 full size basket for 10lt OptiOil and 14/15lt fryers	PNC 921691

Optional Accessories

 Junction sealing kit 	PNC 206086 □
 Draught diverter, 150 mm diameter 	PNC 206132 🗖
 Matching ring for flue condenser, 150 mm diameter 	PNC 206133 □
Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels	PNC 206135 □
 Flanged feet kit 	PNC 206136 🖵

APPROVAL:





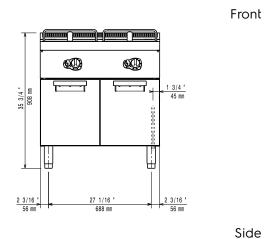
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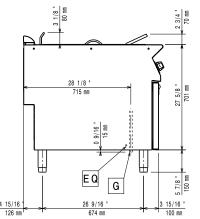
 Frontal kicking strip for concrete installation, 800mm 	PNC 206148	 Unclogging rod for 15lt fryer drainage pipe 		NC 92169	
 Frontal kicking strip for concrete installation, 1000mm 	PNC 206150	 Deflector for floured production 15lt fryers 	ts for P	NC 92169	6
 Frontal kicking strip for concrete installation, 1200mm 	PNC 206151	Pressure regulator for gas u	nits P	NC 92722	25
 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 					
 Kit 4 feet for concrete installation (not for 900 line free standing grill) 	PNC 206210				
 Sediment tray for 15lt fryers 	PNC 206235				
 Flue condenser for 1 module, 150 mm diameter 	PNC 206246				
 Oil drain pipe for 15lt free standing fryer 	PNC 206301				
 Chimney upstand, 800mm 	PNC 206304				
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) 					
• 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				
 Kit G.25.3 (NI) gas nozzles for 900 fryers 	PNC 206467				
 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				



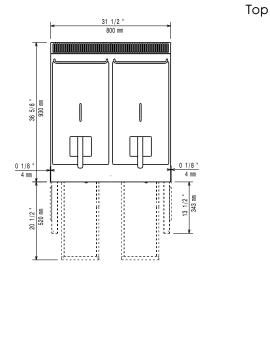


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EQ = Equipotential screw
G = Gas connection



Gas

Gas Power: 28 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 It MIN; 15 It MAX
Thermostat Range: 120 °C MIN; 190 °C MAX

Net weight:86 kgShipping weight:108 kgShipping height:1080 mmShipping width:1020 mmShipping depth:860 mmShipping volume:0.95 m³Certification 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.

