

Modular Cooking Range Line
900XP One Well Electric Fryer 23 liter
with Electronic Programmable control
and Oil filtering

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391387 (E9KKIOBAMCG)

23-lt electric Fryer with 1 "V" shaped well (external heating elements), electronic control, programmable, oil recirculation pump, 2 half size baskets and lid included, prearranged for advanced filtering system (optional accessory) - HP

391340 (E9KKIDBAMCG)

23-lt electric Fryer with 1 "V" shaped well (external heating elements), electronic control, programmable, oil recirculation pump, 2 half size baskets and lid included, prearranged for advanced filtering system (optional accessory) - HP

Short Form Specification

Item No. _____

High efficiency external infrared heating elements (18kW) with innovative deflectors attached to the outside of the well. Deep drawn V-Shaped well. The unit is equipped with a programmable electronic control panel. Unit predisposed for advanced filtering system. Melting function. Oil drains through a tap into a container positioned under the well; stainless steel filter included.

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.
- External infrared heating elements with innovative deflectors applied to the well for ease of cleaning of the internal well and safe operations.
- Built-in smart electronic control system to monitor the temperature during frying to guarantee the safety of the process.
- Overheat protection thermostat as standard on all units.
- Integrated oil filtering system with a pump for oil circulation.
- All major compartments located in front of unit for ease of maintenance.
- The unit is predisposed for ADVANCED FILTERING SYSTEM with paper filters to remove the smallest food residuals and extend the oil life.
- Unit to be equipped with electronic control panel.
- The special design of the control panel offers a better guarantee against oil infiltration.
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.
- Thermostatic regulation of oil temperature up to a maximum of 190 °C.
- 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.
- Unit delivered with four 50 mm legs in stainless steel as standard.
- IPX5 water resistance certification.

Sustainability

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



APPROVAL: _____

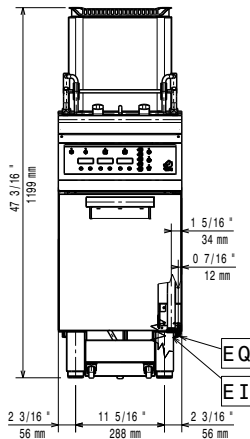
Included Accessories

- 1 of Stainless steel oil filter for 18/23lt fryers PNC 200086
- 1 of Door for open base cupboard PNC 206350
- 1 of 2 half size baskets for 15lt OptiOil and 18/23lt fryers PNC 927223

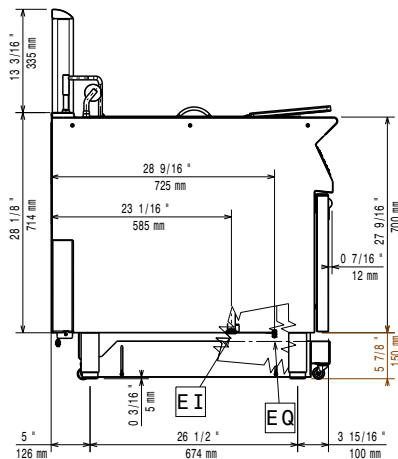
Optional Accessories

- Kit for advanced filtration system for 23-litre fryer, allowing to remove the smallest food residuals and extend oil life - 900XP (only for 391340) PNC 200084 ☐
- Pack of 100 paper filters for advanced filtration system for 23lt fryers with oil pump and OptiOil fryers (only for 391340) PNC 200085 ☐
- Stainless steel oil filter for 18/23lt fryers (only for 391340) PNC 200086 ☐
- Kit oil pump drain extension for 23lt fryers with oil pump and OptiOil fryers (only for 391340) PNC 200087 ☐
- Junction sealing kit (only for 391340) PNC 206086 ☐
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels (only for 391340) PNC 206135 ☐
- Flanged feet kit (only for 391340) PNC 206136 ☐
- Pair of side kicking strips (not for refr-freezer base) (only for 391340) PNC 206180 ☐
- Hygienic lid for 23lt fryers (only for 391340) PNC 206201 ☐
- Frontal kicking strip for 23lt fryers in two parts (only for 391340) PNC 206203 ☐
- Extension pipe for oil drainage for fryers (only for 391340) PNC 206209 ☐
- Base support for feet or wheels (lateral) for 23lt fryers, pasta cookers and refrigerated bases (900XP) (only for 391340) PNC 206372 ☐
- 2 side covering panels for free standing appliances (only for 391340) PNC 216134 ☐
- Sediment collection tray for 23-litre fryer (to be put in the well) (only for 391340) PNC 921023 ☐
- 2 half size baskets for 15lt OptiOil and 18/23lt fryers (only for 391340) PNC 927223 ☐
- 1 full size basket for 15lt OptiOil and 18/23lt fryers (only for 391340) PNC 927226 ☐
- Unclogging rod for 23lt fryers drainage pipe (only for 391340) PNC 927227 ☐
- Deflector for floured products for 23lt fryers (only for 391340) PNC 960645 ☐

Front

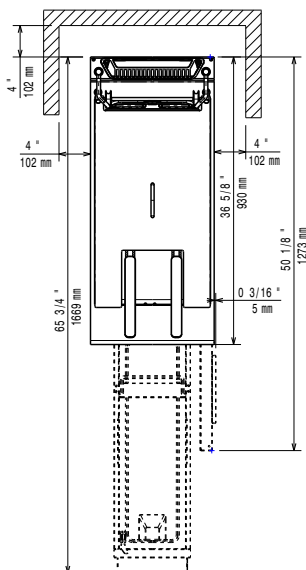


Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top



Electric

Supply voltage:

391387 (E9KKIOBAMCG) 415-430 V/3N ph/50-60 Hz
 380-400 V/3N ph/50-60 Hz

391340 (E9KKIDBAMCG)

Total Watts:

391387 (E9KKIOBAMCG) 17.2 kW

391340 (E9KKIDBAMCG) 18 kW

Key Information:

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.

Usable well dimensions

(width): 340 mm

Usable well dimensions

(height): 575 mm

Usable well dimensions

(depth): 400 mm

Well capacity:

21 lt MIN; 23 lt MAX

Performance*:

391387 (E9KKIOBAMCG) 35.5 kg\hr

391340 (E9KKIDBAMCG) 37.6 kg\hr

Thermostat Range:

110 °C MIN; 190 °C MAX

Net weight:

391387 (E9KKIOBAMCG) 86 kg

Shipping weight:

391387 (E9KKIOBAMCG) 100 kg

391340 (E9KKIDBAMCG) 93 kg

Shipping height:

1360 mm

Shipping width:

460 mm

Shipping depth:

1020 mm

Shipping volume:

0.64 m³

*Based on:

391387 (E9KKIOBAMCG) ASTM F1361-Deep fat fryers

391340 (E9KKIDBAMCG) Inspired by ASTM F1361,

ensuring max productivity

Certification group: EFE91R23