Modular Cooking Line

# 900XP One Well Programmable Electric Fryer 23 liter, HP

**391345 (E9KKLDBAMCG)**

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, automatic lifting system for baskets, automatic cooking function, prearranged for advanced filtering system

## Main Features

- All major compartments located in front of unit for ease of maintenance.
- Deep drawn V-Shaped well.
- Overheat protection thermostat as standard on all units.
- Thermostatic regulation of oil temperature up to a maximum of 190 °C.
- Unit to be equipped with electronic control panel.
- Integrated oil filtering system with a pump for oil circulation.
- Built-in smart electronic control system to monitor the temperature during frying to guarantee the safety of the process.
- External infrared heating elements with innovative deflectors applied to the well for ease of cleaning of the internal well and safe operations.
- The unit is predisposed for ADVANCED FILTERING SYSTEM with paper filters to remove the smallest food residuals and extend the oil life.
- Unit to feature automatic basket lifting system and AUTOMATIC COOKING mode - Patented (EP3125644B1 and related family).
- Unit able to memorize 5 programs (temperature and time) and 5 extra programs can be customized using the automatic cooking mode allowing to adjust the cooking time automatically according to the load.
- 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 and stainless steel sediment filter.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.

## Construction

- Interior of well with rounded corners for ease of cleaning.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- IPX5 water resistance certification.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Unit is 930 mm deep to give a larger working surface area.
- Unit delivered with four 50 mm legs in stainless steel as standard.



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

## Sustainability

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

## Included Accessories

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

## Optional Accessories

| PNC Code | Description |
|---|---|
| **Bases & base accessories** | |
| 206350 | Door for open base cupboard |
| **Baskets** | |
| 927223 | 2 half size baskets for 15lt OptiOil and 18/23lt fryers |
| 927226 | 1 full size basket for 15lt OptiOil and 18/23lt fryers |
| **Feet, wheels and ramps** | |
| 206135 | Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels |
| 206136 | Flanged feet kit |
| 206372 | Base support for feet or wheels (lateral) for 23lt fryers, pasta cookers and refrigerated bases (900XP) |
| **Grease/oil management** | |
| 200084 | Kit for advanced filtration system for 23-litre fryer, allowing to remove the smallest food residuals and extend oil life - 900XP |
| 200085 | Pack of 100 paper filters for advanced filtration system for 23lt fryers with oil pump and OptiOil fryers |
| 200086 | Stainless steel oil filter for 18/23lt fryers |
| 200087 | Kit oil pump drain extension for 23lt fryers with oil pump and OptiOil fryers |
| 206209 | Extension pipe for oil drainage for fryers |
| 921023 | Sediment collection tray for 23lt fryers (to be put in the well) |
| 927227 | Unclogging rod for 23lt fryers drainage pipe |
| 960645 | Deflector for floured products for 23lt fryers |
| **Installation solutions** | |
| 206086 | Junction sealing kit |
| **Kicking strips** | |
| 206180 | Pair of side kicking strips (not for refr-freezer base) |
| 206203 | Frontal kicking strip for 23lt fryers in two parts |
| **Lids** | |
| 206201 | Hygienic lid for 23lt fryers |


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

| PNC Code | Description |
|---|---|
| **Panels** | |
| 216134 | 2 side covering panels for free standing appliances |


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

# Technical specifications

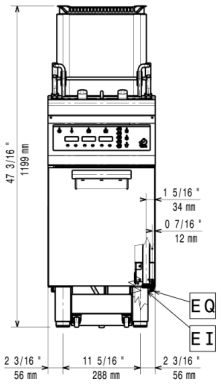
**Electric**

| | |
|---|---|
| **Supply voltage:** | 380-400 V/3N ph/50-60 Hz |
| **Total Watts:** | 18 kW |

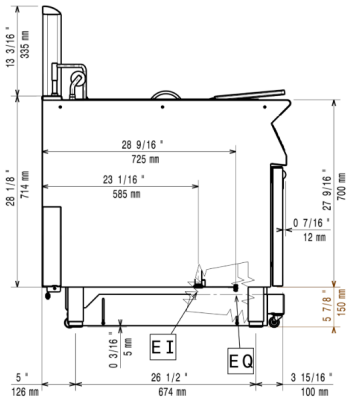
**Key Information:**

| | |
|---|---|
| **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*:** | 37.6 kg\hr |
| **Thermostat Range:** | 110 °C MIN; 190 °C MAX |
| **Net weight:** | 96 kg |
| **Shipping weight (gross):** | 104 kg |
| **Shipping height:** | 1360 mm |
| **Shipping width:** | 460 mm |
| **Shipping depth:** | 1020 mm |
| **Shipping volume:** | 0.64 m³ |
| ***Based on:** | Inspired by ASTM F1361, ensuring max productivity |
| **Certification group:** | EFE91L23 |

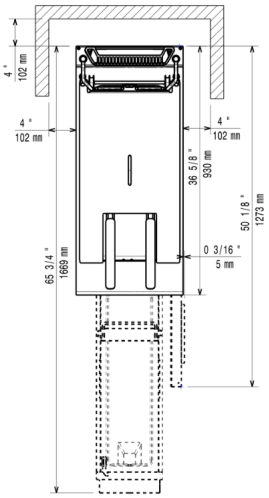
Front




Side




Top




EI = Electrical inlet (power)
EQ = Equipotential screw
DO = Overflow drain pipe