

## Modular Cooking Range Line 900XP One Well Gas Fryer 23 liter with Electronic control

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

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

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

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

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



**391333 (E9KKHBBAMCG)** 23-lt gas Fryer with 1 "V" shaped well (external Burners), electronic control, programmable and 2 half size baskets - HP

**391375 (E9KKHQBAMCG)** 23-lt gas Fryer with 1 "V" shaped well (external Burners), electronic control, programmable and 2 half size baskets - HP (60Hz)

### Short Form Specification

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

High efficiency 26 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-Shaped well and equipped with electronic control panel. Oil drains through a tap into a container positioned under the well. Melting function to safely heat-up solid shortening used to fry products. 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.
- Built-in smart electronic control system to monitor the temperature during frying to guarantee the safety of the process.
- Flame failure device on each burner.
- Overheat protection thermostat as standard on all units.
- All major compartments located in front of unit for ease of maintenance.
- Unit to be equipped with electronic control panel.
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.
- The special design of the control panel offers a better guarantee against oil infiltration.
- High efficiency 26 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.
- 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.

### Sustainability

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

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

### Included Accessories

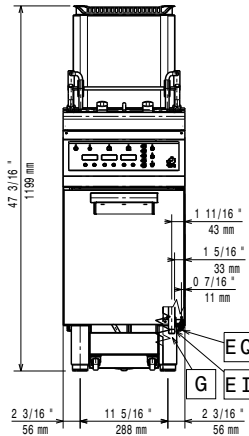
- 1 of Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP (only for 391333) PNC 200086
- 1 of Door for open base cupboard PNC 206350
- 1 of 2 half size baskets for 18/23 lt fryers PNC 927223

### Optional Accessories

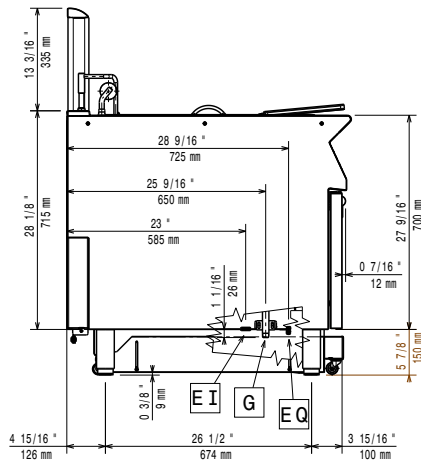
- Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP PNC 200086
- Lid for oil container for 23 l Fryers (only for 391375) PNC 200171
- Junction sealing kit PNC 206086
- Draught diverter, 120 mm diameter PNC 206126
- Matching ring for flue condenser, 120 mm diameter PNC 206127
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels (only for 391333) PNC 206135
- Flanged feet kit PNC 206136
- 2 supports runners for open base cupboard 400mm for GN1/1 (only for 391375) PNC 206145
- Frontal kicking strip for concrete installation, 400mm (only for 391375) PNC 206147
- Frontal kicking strip for concrete installation, 800mm (only for 391375) PNC 206148
- Frontal kicking strip for concrete installation, 1000mm (only for 391375) PNC 206150
- Frontal kicking strip for concrete installation, 1200mm (only for 391375) PNC 206151
- Frontal kicking strip for concrete installation, 1600mm (only for 391375) PNC 206152
- Pair of side kicking strips (not for refr-freezer base) PNC 206180
- 2 panels for service duct for single installation (only for 391375) PNC 206181
- Hygienic lid for 23lt fryers (only for 391375) PNC 206201
- 2 panels for service duct for back to back installation (only for 391375) PNC 206202
- Frontal kicking strip for 23lt fryers in two parts PNC 206203
- Extension pipe for oil drainage for fryers PNC 206209
- Back handrail 800 mm (only for 391375) PNC 206308
- Back handrail 1200 mm (only for 391375) PNC 206309
- Flue condenser for 1/2 module, 120 mm diameter PNC 206310
- Door for open base cupboard PNC 206350
- Base support for feet or wheels (lateral) for 23lt fryers, pasta cookers and refrigerated bases (900XP) PNC 206372
- Rear paneling - 600mm (700/900XP) (only for 391375) PNC 206373
- Rear paneling - 800mm (700/900) (only for 391375) PNC 206374
- Rear paneling - 1000mm (700/900) (only for 391375) PNC 206375
- Rear paneling - 1200mm (700/900) (only for 391375) PNC 206376

- Kit G.25.3 (NI) gas nozzles for 900 fryers (only for 391333) PNC 206467
- 2 side covering panels for free standing appliances PNC 216134
- Sediment collection tray for 23-litre fryer (to be put in the well) PNC 921023
- 2 half size baskets for 18/23 lt fryers PNC 927223
- Pressure regulator for gas units PNC 927225
- 1 full size basket for 18/23 lt fryers PNC 927226
- Unclogging rod for 23lt fryers drainage pipe PNC 927227
- Deflector for floured products for 23lt fryers PNC 960645

Front

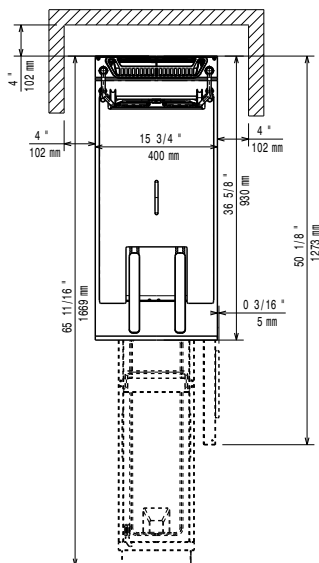


Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw  
 G = Gas connection

Top



### Electric

#### Frequency:

391333 (E9KKHBBAMCG)	50Hz
391375 (E9KKHQBAMCG)	60Hz

### Gas

Gas Power:	26 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG; Natural Gas
Gas Inlet:	1/2"

### 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*:	36.5 kg\hr
Thermostat Range:	110 °C MIN; 190 °C MAX
Net weight:	83 kg
Shipping weight:	
391333 (E9KKHBBAMCG)	96 kg
391375 (E9KKHQBAMCG)	95 kg
Shipping height:	1480 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.69 m <sup>3</sup>

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.

\*Based on: ASTM F1361-Deep fat fryers  
 Certification group: GF91E23