

**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, predisposed 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, predisposed 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.
- IPX5 water resistance certification.
- 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.

### Sustainability



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

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

### Included Accessories

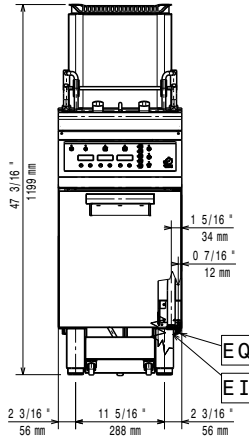
- 1 of Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP PNC 200086
- 1 of Door for open base cupboard PNC 206350
- 1 of 2 half size baskets for 18/23 lt fryers PNC 927223

### Optional Accessories

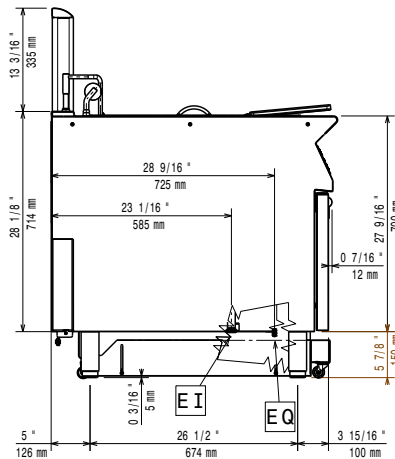
- Kit for advanced filtration system for 23-litre fryer, allowing to remove the smallest food residuals and extend oil life - 900XP PNC 200084
- Pack of paper filter (100 pieces) for advanced filtration system for 23-litre fryer - 900XP PNC 200085
- Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP PNC 200086
- Kit for 23-litre fryer, drain extension in high resistant elastometer with stainless steel extremities to drain oil - 900XP PNC 200087
- Lid for oil container for 23 l Fryers (only for 391387) PNC 200171
- Junction sealing kit 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 PNC 206136
- Frontal kicking strip for concrete installation, 400mm (only for 391387) PNC 206147
- Frontal kicking strip for concrete installation, 800mm (only for 391387) PNC 206148
- Frontal kicking strip for concrete installation, 1000mm (only for 391387) PNC 206150
- Frontal kicking strip for concrete installation, 1200mm (only for 391387) PNC 206151
- Frontal kicking strip for concrete installation, 1600mm (only for 391387) PNC 206152
- Pair of side kicking strips (not for refr-freezer base) PNC 206180
- 2 panels for service duct for single installation (only for 391387) PNC 206181
- Hygienic lid for 23lt fryers PNC 206201
- 2 panels for service duct for back to back installation (only for 391387) 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 391387) PNC 206308
- Back handrail 1200 mm (only for 391387) PNC 206309
- 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 391387) PNC 206373
- Rear paneling - 800mm (700/900) (only for 391387) PNC 206374
- Rear paneling - 1000mm (700/900) (only for 391387) PNC 206375
- Rear paneling - 1200mm (700/900) (only for 391387) PNC 206376
- 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
- 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

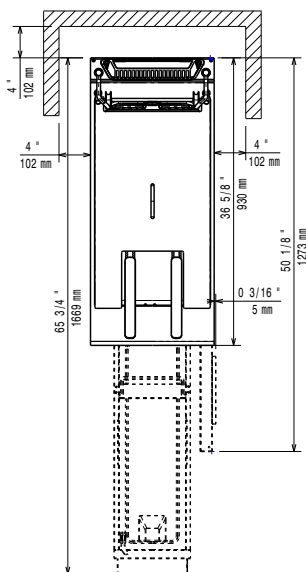


Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw

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:

**Usable well dimensions**

**(width):** 340 mm

**Usable well dimensions**

**(height):** 575 mm

**Usable well dimensions**

**(depth):** 400 mm

**Well capacity:**

21 It MIN; 23 It 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

**391340 (E9KKIDBAMCG)** 93 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 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:**

EFE91R23