900XP One Well Programmable Electric Fryer 23 liter,



# Modular Cooking Range Line 900XP One Well Programmable Electric Fryer 23 liter, HP

| ITEM #  |  |  |
|---------|--|--|
| MODEL # |  |  |
| NAME #  |  |  |
|         |  |  |
| SIS #   |  |  |
| AIA#    |  |  |



#### 391388 (E9KKJOBAMCG)

23-It electric Fryer with 1 "V" shaped well (external heating elements), electronic control, programmable, oil recirculation pump, 2 half size baskets, automatic lifting system for baskets, predisposed for advanced filtering system (optional accessory) -

#### 391341 (E9KKJDBAMCG)

23-It electric Fryer with 1 "V" shaped well (external heating elements), electronic control, programmable, oil recirculation pump, 2 half size baskets, automatic lifting system for baskets, predisposed for advanced filtering system (optional accessory) -

## **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. Automatic basket lifting system. 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.
- 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.
- All major compartments located in front of unit for ease of maintenance.
- Unit to be equipped with electronic control panel.
- IPX5 water resistance certification.
- Unit able to memorize 5 standard programs and 5 can be set according to HACCP requirements.
- 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







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## **Included Accessories**

- 1 of Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP
- 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- PNC 200084 litre fryer, allowing to remove the smallest food residuals and extend oil life 900XP
- 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 PNC 200086 remove particles of grease and food residuals) - 900XP
- Kit for 23-litre fryer, drain extension in high resistant elastometer with stainless steel extremites to drain oil - 900XP
- Junction sealing kit
   PNC 206086
- Kit 4 wheels 2 swivelling with brake it PNC 206135 is mandatory to install Base support and wheels (only for 391341)
- Flanged feet kit PNC 206136
- Frontal kicking strip for concrete installation, 400mm (only for 391388) □
- Frontal kicking strip for concrete installation, 800mm (only for 391388)
- Frontal kicking strip for concrete PNC 206150
- installation, 1000mm (only for 391388)

   Frontal kicking strip for concrete

  PNC 206151 □
- installation, 1200mm (only for 391388)

   Frontal kicking strip for concrete

  PNC 206152
- installation, 1600mm (only for 391388)

   Pair of side kicking strips (not for refr-PNC 206180

PNC 206201

PNC 206202

PNC 206203

- Pair of side kicking strips (not for refrfreezer base)
   2 panels for service duct for single
   PNC 206181 □
- 2 panels for service duct for single installation (only for 391388)
  Hygienic lid for 23lt fryers
- 2 nanols for sorvice dust for back to
- 2 panels for service duct for back to back installation (only for 391388)
- Frontal kicking strip for 23lt fryers in two parts
- Extension pipe for oil drainage for fryers PNC 206209
- Chimney upstand, 400mm
   PNC 206303
- Back handrail 800mm, Marine (only for PNC 206308
- 391388)

   Back handrail 1200mm, Marine (only for 391388)

  □ PNC 206309
- Door for open base cupboard PNC 206350
- Base support for feet or wheels (lateral) PNC 206372 for 23lt fryers, pastacookers (900XP) and refrigerated bases
- Rear paneling 600mm (700/900XP) PNC 206373 (only for 391388)
- Rear paneling 800mm (700/900) (only PNC 206374 for 391388)

- Rear paneling 1200mm (700/900) (only for PNC 206376 ☐ 391388)
- 2 side covering panels for free standing appliances

  PNC 216134 \(\sigma\)
- Sediment collection tray for 23-litre fryer (to PNC 921023 
   be put in the well)
- 2 half baskets for 18/23lt fryers with front hook

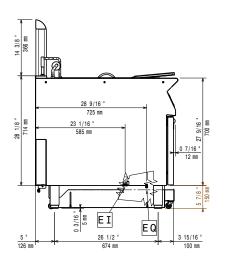
  PNC 927200 □
- ullet 1 full basket for 18/23lt fryers with front hook PNC 927201 llot
- 2 half size baskets for 18/23 lt fryers
  1 full size basket for 18/23 lt fryers
  PNC 927223 □
  PNC 927226 □
- Unclogging rod for 23lt fryers drainage pipe PNC 927227
- Deflector for floured products for 23lt fryers PNC 960645 🗖



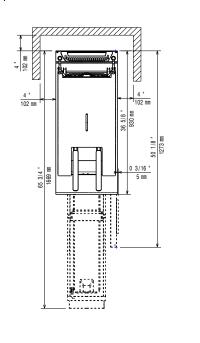


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EI = Electrical inlet (power)
EQ = Equipotential screw



### **Electric**

Supply voltage:

**391388 (E9KKJOBAMCG)** 415-430 V/3N ph/50/60 Hz **391341 (E9KKJDBAMCG)** 380-400 V/3N ph/50/60 Hz

Total Watts:

**391388 (E9KKJOBAMCG)** 17.2 kW **391341 (E9KKJDBAMCG)** 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\*:

Side

Top

35.5 kg\hr

**391388 (E9KKJOBAMCG)** 35.5 **391341 (E9KKJDBAMCG)** 37.6

37.6 kg\hr

Thermostat Range:

110 °C MIN; 190 °C MAX

Net weight:

**391388 (E9KKJOBAMCG)** 

96 kg

Shipping weight:

100 kg

391341 (E9KKJDBAMCG) 102 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 post to or again

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: EFE91L23

