

Modular Cooking Range Line 900XP Two Wells Gas Fryer 23 liter

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


391332 (E9KKGABAMEA)

23+23-lt gas Fryer with 2 "V" shaped wells (external Burners) and 4 half size baskets

Short Form Specification

Item No. _____

High efficiency 42 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-Shaped wells. Oil drains through a tap into a container positioned under the well. 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 wells.
- Thermostatic regulation of oil temperature up to a maximum of 190 °C.
- 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.
- Piezo spark ignition for added safety.
- The special design of the control knob system guarantees against water infiltration.
- Supplied as standard with 4 half size baskets and 1 right and left side doors for cupboard.
- High efficiency 42 kW burners in stainless steel with flame failure device attached to the outside of the well.
- 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.

APPROVAL: _____

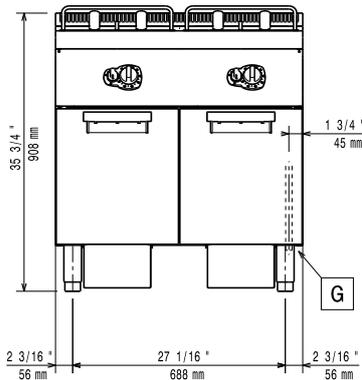
Included Accessories

- 2 of Door for open base cupboard PNC 206350
- 2 of 2 half size baskets for 18/23 lt fryers PNC 927223

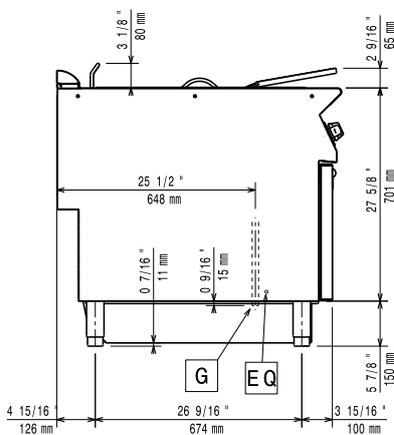
Optional Accessories

- Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP PNC 200086
- Junction sealing kit PNC 206086
- Draught diverter, 150 mm diameter PNC 206132
- Matching ring for flue condenser, 150 mm diameter PNC 206133
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels PNC 206135
- Flanged feet kit PNC 206136
- Pair of side kicking strips (not for refrigerator base) PNC 206180
- Hygienic lid for 23lt fryers PNC 206201
- Frontal kicking strip for 23lt fryers in two parts PNC 206203
- Extension pipe for oil drainage for fryers PNC 206209
- Flue condenser for 1 module, 150 mm diameter PNC 206246
- Chimney upstand, 800mm PNC 206304
- Door for open base cupboard PNC 206350
- Base support for feet or wheels (lateral) for 23lt fryers, pastacookers (900XP) and refrigerated bases PNC 206372
- Chimney grid net, 400mm (700XP/900) PNC 206400
- 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 baskets for 18/23lt fryers with front hook PNC 927200
- 1 full basket for 18/23lt fryers with front hook PNC 927201
- 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

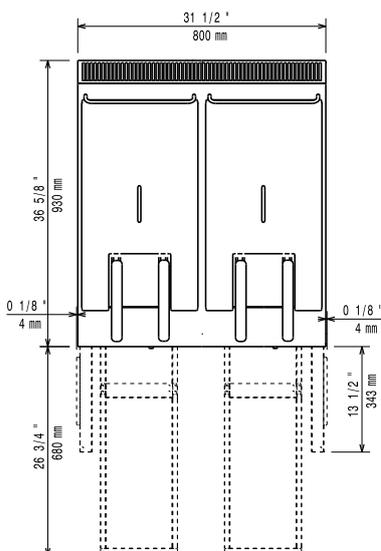


Side



EQ = Equipotential screw
 G = Gas connection

Top



Gas

Gas Power:

391332 (E9KKGABAMEA) 42 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*:

56.8 kg/hr

Thermostat Range:

120 °C MIN; 190 °C MAX

Net weight:

115 kg

Shipping weight:

130 kg

Shipping height:

1080 mm

Shipping width:

1020 mm

Shipping depth:

860 mm

Shipping volume:

0.95 m³

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:

GF92M23