

## Modular Cooking Range Line 900XP One Well Gas Tube Fryer 23 liter

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

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

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

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

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


**391084 (E9FRGD1JFT0)**

23-lt gas tube Fryer with 1 well and 2 half size baskets

### Short Form Specification

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

High efficiency 19 kW burners in stainless steel. Gas tubes (heat exchangers) inside well. Suitable for natural gas or LPG. 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

- Thermostatic regulation of oil temperature from 110 °C up to a maximum of 190 °C.
- Flame failure device on each burner.
- Overheat protection thermostat as standard on all units.
- Oil drains through a tap into a drainage container positioned under the well.
- All major compartments located in front of unit for ease of maintenance.
- Piezo spark ignition for added safety.
- IPX5 water resistance certification.
- The special design of the control knob system guarantees against water infiltration.
- Unit delivered with four 50 mm legs in stainless steel as standard (all round Stainless steel kick plates as option).
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.
- Ideal for frying breaded, battered or floured foods in general.
- Tube burners located inside the well avoid food particles burning or spoiling the oil, reducing its usability for fast heat up and quick temperature recovery during the cooking.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- 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.
- One piece pressed 1.5 mm worktop in Stainless steel.

### Included Accessories

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

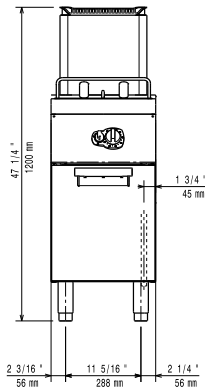
### Optional Accessories

- Junction sealing kit PNC 206086

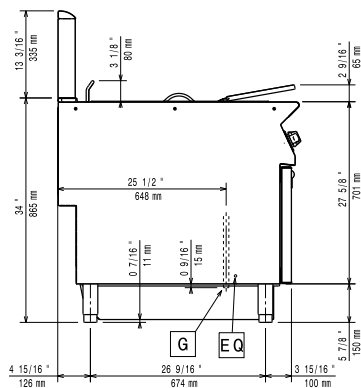
APPROVAL: \_\_\_\_\_

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| <ul style="list-style-type: none"> <li>• Draught diverter, 120 mm diameter <span style="float: right;">PNC 206126</span><br/><input type="checkbox"/></li> <li>• Matching ring for flue condenser, 120 mm diameter <span style="float: right;">PNC 206127</span><br/><input type="checkbox"/></li> <li>• Flanged feet kit <span style="float: right;">PNC 206136</span><br/><input type="checkbox"/></li> <li>• Frontal kicking strip for concrete installation, 400mm <span style="float: right;">PNC 206147</span><br/><input type="checkbox"/></li> <li>• Frontal kicking strip for concrete installation, 800mm <span style="float: right;">PNC 206148</span><br/><input type="checkbox"/></li> <li>• Frontal kicking strip for concrete installation, 1000mm <span style="float: right;">PNC 206150</span><br/><input type="checkbox"/></li> <li>• Frontal kicking strip for concrete installation, 1200mm <span style="float: right;">PNC 206151</span><br/><input type="checkbox"/></li> <li>• Frontal kicking strip for concrete installation, 1600mm <span style="float: right;">PNC 206152</span><br/><input type="checkbox"/></li> <li>• Pair of side kicking strips for concrete installation <span style="float: right;">PNC 206157</span><br/><input type="checkbox"/></li> <li>• Frontal kicking strip, 400mm (not for refr-freezer base) <span style="float: right;">PNC 206175</span><br/><input type="checkbox"/></li> <li>• Frontal kicking strip, 800mm (not for refr-freezer base) <span style="float: right;">PNC 206176</span><br/><input type="checkbox"/></li> <li>• Frontal kicking strip, 1000mm (not for refr-freezer base) <span style="float: right;">PNC 206177</span><br/><input type="checkbox"/></li> <li>• Frontal kicking strip, 1200mm (not for refr-freezer base) <span style="float: right;">PNC 206178</span><br/><input type="checkbox"/></li> <li>• Frontal kicking strip, 1600mm (not for refr-freezer base) <span style="float: right;">PNC 206179</span><br/><input type="checkbox"/></li> <li>• Pair of side kicking strips (not for refr-freezer base) <span style="float: right;">PNC 206180</span><br/><input type="checkbox"/></li> <li>• 2 panels for service duct for single installation <span style="float: right;">PNC 206181</span><br/><input type="checkbox"/></li> <li>• Hygienic lid for 23lt fryers <span style="float: right;">PNC 206201</span><br/><input type="checkbox"/></li> <li>• 2 panels for service duct for back to back installation <span style="float: right;">PNC 206202</span><br/><input type="checkbox"/></li> <li>• Frontal kicking strip for 23lt fryers in two parts <span style="float: right;">PNC 206203</span><br/><input type="checkbox"/></li> <li>• Extension pipe for oil drainage for fryers <span style="float: right;">PNC 206209</span><br/><input type="checkbox"/></li> <li>• Kit 4 feet for concrete installation (not for 900 line free standing grill) <span style="float: right;">PNC 206210</span><br/><input type="checkbox"/></li> <li>• Chimney upstand, 400mm <span style="float: right;">PNC 206303</span><br/><input type="checkbox"/></li> <li>• Back handrail 800mm, Marine <span style="float: right;">PNC 206308</span><br/><input type="checkbox"/></li> <li>• Back handrail 1200mm, Marine <span style="float: right;">PNC 206309</span><br/><input type="checkbox"/></li> <li>• Flue condenser for 1/2 module, 120 mm diameter <span style="float: right;">PNC 206310</span><br/><input type="checkbox"/></li> <li>• Door for open base cupboard <span style="float: right;">PNC 206350</span><br/><input type="checkbox"/></li> <li>• Filter (inox) for fryer oil collection basin for 18lt, 23lt free standing fryers (without oil recirculation pump) <span style="float: right;">PNC 206359</span><br/><input type="checkbox"/></li> <li>• Base support for feet or wheels (lateral) for 23lt fryers, pastacookers (900XP) and refrigerated bases <span style="float: right;">PNC 206372</span><br/><input type="checkbox"/></li> </ul> | <ul style="list-style-type: none"> <li>• Rear paneling - 600mm (700/900XP) <span style="float: right;">PNC 206373</span><br/><input type="checkbox"/></li> <li>• Rear paneling - 800mm (700/900) <span style="float: right;">PNC 206374</span><br/><input type="checkbox"/></li> <li>• Rear paneling - 1000mm (700/900) <span style="float: right;">PNC 206375</span><br/><input type="checkbox"/></li> <li>• Rear paneling - 1200mm (700/900) <span style="float: right;">PNC 206376</span><br/><input type="checkbox"/></li> <li>• 2 side covering panels for free standing appliances <span style="float: right;">PNC 216134</span><br/><input type="checkbox"/></li> <li>• 2 half baskets for 18/23lt fryers with front hook <span style="float: right;">PNC 927200</span><br/><input type="checkbox"/></li> <li>• 1 full basket for 18/23lt fryers with front hook <span style="float: right;">PNC 927201</span><br/><input type="checkbox"/></li> <li>• 2 half size baskets for 18/23 lt fryers <span style="float: right;">PNC 927223</span><br/><input type="checkbox"/></li> <li>• Pressure regulator for gas units <span style="float: right;">PNC 927225</span><br/><input type="checkbox"/></li> <li>• 1 full size basket for 18/23 lt fryers <span style="float: right;">PNC 927226</span><br/><input type="checkbox"/></li> <li>• Unclogging rod for 23lt fryers drainage pipe <span style="float: right;">PNC 927227</span><br/><input type="checkbox"/></li> <li>• Deflector for floured products for 23lt fryers <span style="float: right;">PNC 960645</span><br/><input type="checkbox"/></li> </ul> |
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Front

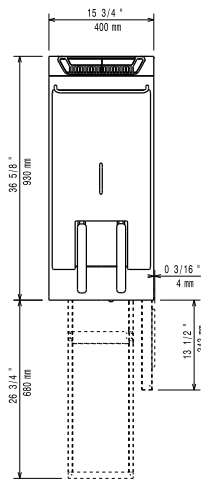


Side



EQ = Equipotential screw  
 G = Gas connection

Top



### Gas

<b>Gas Power:</b>	<b>391084 (E9FRGD1JFT0)</b>	19 kW
<b>Standard gas delivery:</b>		Natural Gas G20 (20mbar)
<b>Gas Type Option:</b>		LPG; Natural Gas
<b>Gas Inlet:</b>		1/2"

### Key Information:

<b>Usable well dimensions (width):</b>	350 mm
<b>Usable well dimensions (height):</b>	365 mm
<b>Usable well dimensions (depth):</b>	400 mm
<b>Well capacity:</b>	21 lt MIN; 23 lt MAX
<b>Thermostat Range:</b>	110 °C MIN; 190 °C MAX
<b>Net weight:</b>	65 kg
<b>Shipping weight:</b>	72 kg
<b>Shipping height:</b>	1350 mm
<b>Shipping width:</b>	460 mm
<b>Shipping depth:</b>	1020 mm
<b>Shipping volume:</b>	0.63 m <sup>3</sup>
<b>Certification group:</b>	N9FG2

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.