

Modular Cooking Range Line 900XP One Well Electric Fryer 18 liter

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


391094 (E9FRED1HF0)

 18-lt electric Fryer with 1 well
and 2 half size baskets,
internal heating elements

391178 (E9FRED1HFN)

 18-lt electric Fryer with 1 well
and 2 half size baskets,
internal heating elements

Short Form Specification

Item No.

High efficiency tilting incoloy armoured heating elements (16.5kW) placed inside the well. Deep drawn well. 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 up to a maximum of 185 °C.
- 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.
- 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.
- Incoloy armoured heating elements located inside the well can be lifted up for easier cleaning.
- 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.

Included Accessories

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

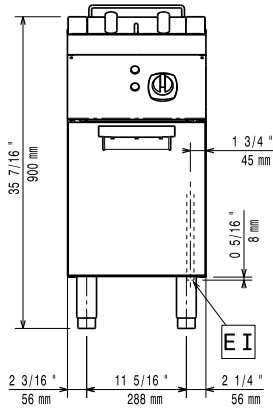
Optional Accessories

- Junction sealing kit PNC 206086
- Flanged feet kit PNC 206136
- Frontal kicking strip for concrete installation, 400mm PNC 206147
- Frontal kicking strip for concrete installation, 800mm PNC 206148
- Frontal kicking strip for concrete installation, 1000mm PNC 206150
- Frontal kicking strip for concrete installation, 1200mm PNC 206151
- Frontal kicking strip for concrete installation, 1600mm PNC 206152

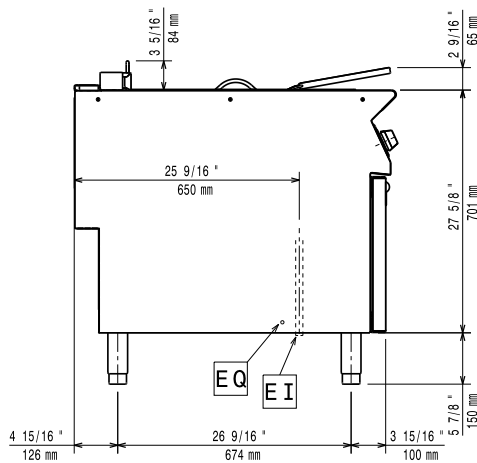
APPROVAL: _____

- | | | | |
|---|--|---|--|
| • Pair of side kicking strips for concrete installation | PNC 206157
<input type="checkbox"/> | • 2 half size baskets for 18/23 lt fryers | PNC 927223
<input type="checkbox"/> |
| • Frontal kicking strip, 400mm (not for refr-freezer base) | PNC 206175
<input type="checkbox"/> | • 1 full size basket for 18/23 lt fryers | PNC 927226
<input type="checkbox"/> |
| • Frontal kicking strip, 800mm (not for refr-freezer base) | PNC 206176
<input type="checkbox"/> | | |
| • Frontal kicking strip, 1000mm (not for refr-freezer base) | PNC 206177
<input type="checkbox"/> | | |
| • Frontal kicking strip, 1200mm (not for refr-freezer base) | PNC 206178
<input type="checkbox"/> | | |
| • Frontal kicking strip, 1600mm (not for refr-freezer base) | PNC 206179
<input type="checkbox"/> | | |
| • Pair of side kicking strips (not for refr-freezer base) | PNC 206180
<input type="checkbox"/> | | |
| • 2 panels for service duct for single installation | PNC 206181
<input type="checkbox"/> | | |
| • 2 panels for service duct for back to back installation | PNC 206202
<input type="checkbox"/> | | |
| • Kit 4 feet for concrete installation (not for 900 line free standing grill) | PNC 206210
<input type="checkbox"/> | | |
| • Chimney upstand, 400mm | PNC 206303
<input type="checkbox"/> | | |
| • Back handrail 800mm, Marine | PNC 206308
<input type="checkbox"/> | | |
| • Back handrail 1200mm, Marine | PNC 206309
<input type="checkbox"/> | | |
| • Door for open base cupboard | PNC 206350
<input type="checkbox"/> | | |
| • Filter (inox) for fryer oil collection basin for 18lt, 23lt free standing fryers (without oil recirculation pump) | PNC 206359
<input type="checkbox"/> | | |
| • Base support for feet or wheels - 400mm (700/900) | PNC 206366
<input type="checkbox"/> | | |
| • Base support for feet or wheels - 800mm (700/900) | PNC 206367
<input type="checkbox"/> | | |
| • Base support for feet or wheels - 1200mm (700/900) | PNC 206368
<input type="checkbox"/> | | |
| • Base support for feet or wheels - 1600mm (700/900) | PNC 206369
<input type="checkbox"/> | | |
| • Base support for feet or wheels - 2000mm (700/900) | PNC 206370
<input type="checkbox"/> | | |
| • Rear paneling - 600mm (700/900XP) | PNC 206373
<input type="checkbox"/> | | |
| • Rear paneling - 800mm (700/900) | PNC 206374
<input type="checkbox"/> | | |
| • Rear paneling - 1000mm (700/900) | PNC 206375
<input type="checkbox"/> | | |
| • Rear paneling - 1200mm (700/900) | PNC 206376
<input type="checkbox"/> | | |
| • Base support for feet/wheels (600mm) | PNC 206431
<input type="checkbox"/> | | |
| • 2 side covering panels for free standing appliances | PNC 216134
<input type="checkbox"/> | | |
| • 2 half baskets for 18/23lt fryers with front hook | PNC 927200
<input type="checkbox"/> | | |
| • 1 full basket for 18/23lt fryers with front hook | PNC 927201
<input type="checkbox"/> | | |

Front

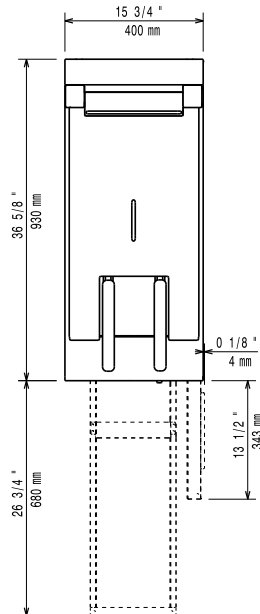


Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top



Electric

Supply voltage:

391094 (E9FRED1HF0)	380-400 V/3N ph/50/60 Hz
391178 (E9FRED1HFN)	230 V/3 ph/50/60 Hz

Total Watts:

16.5 kW

Predisposed for:

391094 (E9FRED1HF0)	380-400V 3N~ 50/60Hz
	15-16,5kW

Key Information:

Usable well dimensions (width):	340 mm
Usable well dimensions (height):	290 mm
Usable well dimensions (depth):	400 mm
Well capacity:	18 lt MIN; 20 lt MAX
Thermostat Range:	105 °C MIN; 185 °C MAX
Net weight:	57 kg
Shipping weight:	
391094 (E9FRED1HF0)	61 kg
391178 (E9FRED1HFN)	69 kg
Shipping height:	
391094 (E9FRED1HF0)	1080 mm
391178 (E9FRED1HFN)	1120 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	
391094 (E9FRED1HF0)	0.51 m ³
391178 (E9FRED1HFN)	0.53 m ³
Certification group:	
391094 (E9FRED1HF0)	EF19118
391178 (E9FRED1HFN)	N9FE3

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.