

## Modular Cooking Range Line 900XP Two Wells Electric Fryer 18 liter

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

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

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

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

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


**391095 (E9FREH2HF0)**

18+18-lt electric Fryer with 2 wells and 4 half size baskets, internal heating elements

**391179 (E9FREH2HFN)**

18+18-lt electric Fryer with 2 wells and 4 half size baskets, internal heating elements

### Short Form Specification

#### Item No.

High efficiency tilting incoloy armoured heating elements (33kW) placed inside the wells. Deep drawn wells. Oil drains through a tap into a container positioned under the wells. 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

- Interior of wells with seamlessly laser-welded corners for ease of cleaning.
- Swivelling incoloy armoured heating elements located inside the well can be lifted up for easier cleaning.
- 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 4 half size baskets and 1 right and left side doors for cupboard.
- 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.

### Included Accessories

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

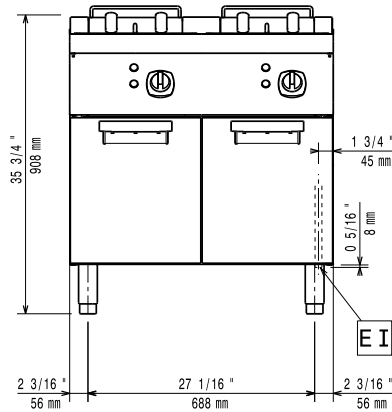
### Optional Accessories

- Junction sealing kit PNC 206086
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels PNC 206135
- Flanged feet kit PNC 206136
- 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

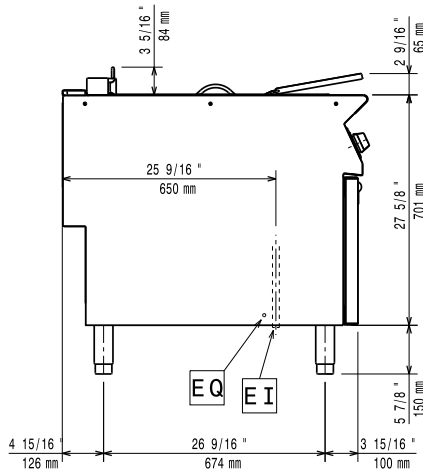
APPROVAL: \_\_\_\_\_

- Frontal kicking strip for concrete installation, 1600mm PNC 206152  
□
- Pair of side kicking strips for concrete installation PNC 206157  
□
- Frontal kicking strip, 800mm (not for refr-freezer base) PNC 206176  
□
- Frontal kicking strip, 1000mm (not for refr-freezer base) PNC 206177  
□
- Frontal kicking strip, 1200mm (not for refr-freezer base) PNC 206178  
□
- Frontal kicking strip, 1600mm (not for refr-freezer base) PNC 206179  
□
- Pair of side kicking strips (not for refr-freezer base) PNC 206180  
□
- 2 panels for service duct for single installation PNC 206181  
□
- 2 panels for service duct for back to back installation PNC 206202  
□
- Kit 4 feet for concrete installation (not for 900 line free standing grill) PNC 206210  
□
- Chimney upstand, 800mm PNC 206304  
□
- Back handrail 800mm, Marine PNC 206308  
□
- Back handrail 1200mm, Marine PNC 206309  
□
- Door for open base cupboard PNC 206350  
□
- Filter (inox) for fryer oil collection basin for 18lt, 23lt free standing fryers (without oil recirculation pump) PNC 206359  
□
- Base support for feet or wheels - 800mm (700/900) PNC 206367  
□
- Base support for feet or wheels - 1200mm (700/900) PNC 206368  
□
- Base support for feet or wheels - 1600mm (700/900) PNC 206369  
□
- Base support for feet or wheels - 2000mm (700/900) PNC 206370  
□
- Rear paneling - 800mm (700/900) PNC 206374  
□
- Rear paneling - 1000mm (700/900) PNC 206375  
□
- Rear paneling - 1200mm (700/900) PNC 206376  
□
- 2 side covering panels for free standing appliances PNC 216134  
□
- 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  
□
- 1 full size basket for 18/23 lt fryers PNC 927226  
□

Front

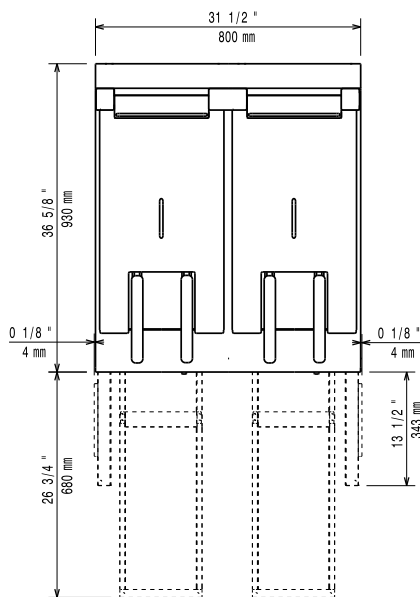


Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw

Top



### Electric

#### Supply voltage:

391095 (E9FREH2HF0)	380-400 V/3N ph/50/60 Hz
391179 (E9FREH2HFN)	230 V/3 ph/50/60 Hz

#### Total Watts:

33 kW

#### Predisposed for:

391095 (E9FREH2HF0)	380-400V 3N~ 50/60Hz
	30-33kW

### 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:

115 kg

Shipping weight:

391095 (E9FREH2HF0)	103 kg
391179 (E9FREH2HFN)	130 kg

Shipping height:

391095 (E9FREH2HF0)	1080 mm
391179 (E9FREH2HFN)	1120 mm

Shipping width:

1020 mm

Shipping depth:

391095 (E9FREH2HF0)	880 mm
391179 (E9FREH2HFN)	860 mm

Shipping volume:

391095 (E9FREH2HF0)	0.97 m <sup>3</sup>
391179 (E9FREH2HFN)	0.98 m <sup>3</sup>

Certification group:

391095 (E9FREH2HF0)	EF19218
391179 (E9FREH2HFN)	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.