

## Modular Cooking Range Line 900XP Two Wells Gas Fryer 15 liter

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

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

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

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

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


**391078 (E9FRGH2GF0)**

 15+15-lt gas fryer with 2 "V"  
 shaped wells (external  
 burners) and 2 baskets

### Short Form Specification

#### Item No.

High efficiency 28 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.
- High efficiency 28 kW burners in stainless steel with flame failure device attached to the outside of the well.
- 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.
- 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 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.
- Interior of well with rounded corners for ease of cleaning.

### Included Accessories

- 2 of Door for open base cupboard PNC 206350
- 2 of Full size basket for 14 and 15lt free standing fryers PNC 921691

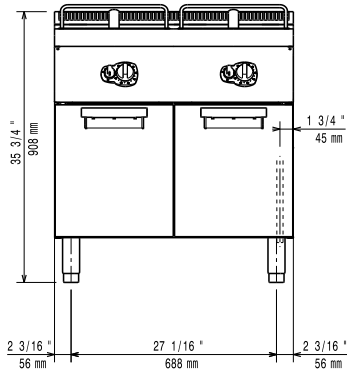
### Optional Accessories

- 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

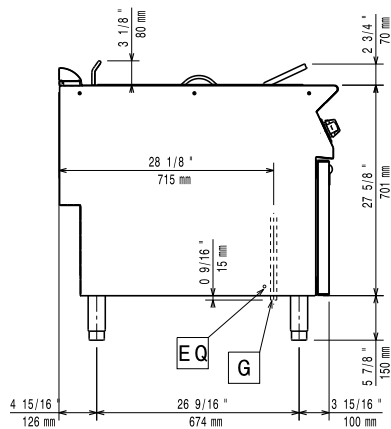
APPROVAL: \_\_\_\_\_

• Frontal kicking strip for concrete installation, 800mm	PNC 206148	<input type="checkbox"/>	• Unclogging rod for 15lt fryers drainage pipe	PNC 921695	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1000mm	PNC 206150	<input type="checkbox"/>	• Deflector for floured products for 15lt fryers	PNC 921696	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1200mm	PNC 206151	<input type="checkbox"/>	• Pressure regulator for gas units	PNC 927225	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1600mm	PNC 206152	<input type="checkbox"/>			
• Pair of side kicking strips for concrete installation	PNC 206157	<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"/>			
• Sediment tray for 15lt fryers	PNC 206235	<input type="checkbox"/>			
• Flue condenser for 1 module, 150 mm diameter	PNC 206246	<input type="checkbox"/>			
• Oil drain pipe for 15lt free standing fryer	PNC 206301	<input type="checkbox"/>			
• Chimney upstand, 800mm	PNC 206304	<input type="checkbox"/>			
• - NOT TRANSLATED -	PNC 206308	<input type="checkbox"/>			
• - NOT TRANSLATED -	PNC 206309	<input type="checkbox"/>			
• Door for open base cupboard	PNC 206350	<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 - 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"/>			
• Chimney grid net, 400mm (700XP/900)	PNC 206400	<input type="checkbox"/>			
• Kit G.25.3 (NI) gas nozzles for 900 fryers	PNC 206467	<input type="checkbox"/>			
• 2 side covering panels for free standing appliances	PNC 216134	<input type="checkbox"/>			
• Full size basket for 14 and 15lt free standing fryers	PNC 921691	<input type="checkbox"/>			
• 2 half size baskets for 12, 14 and 15lt fryers	PNC 921692	<input type="checkbox"/>			
• Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers	PNC 921693	<input type="checkbox"/>			

Front

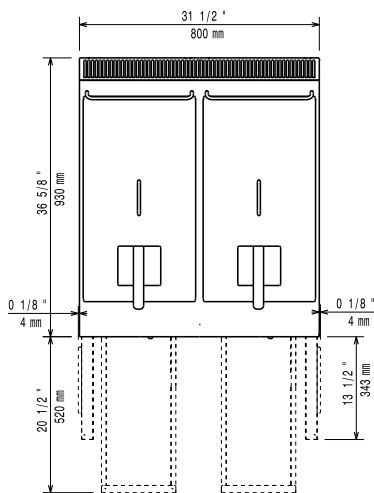


Side



EQ = Equipotential screw  
 G = Gas connection

Top



## Gas

<b>Gas Power:</b>	391078 (E9FRGH2GF0)	28 kW
<b>Standard gas delivery:</b>		Natural Gas G20 (20mbar)
<b>Gas Type Option:</b>		LPG
<b>Gas Inlet:</b>		1/2"
<b>Natural gas - Pressure:</b>		7" w.c. (17.4 mbar)

## Key Information:

<b>Usable well dimensions (width):</b>	240 mm
<b>Usable well dimensions (height):</b>	505 mm
<b>Usable well dimensions (depth):</b>	380 mm
<b>Well capacity:</b>	13 lt MIN; 15 lt MAX
<b>Thermostat Range:</b>	120 °C MIN; 190 °C MAX
<b>Net weight:</b>	86 kg
<b>Shipping weight:</b>	108 kg
<b>Shipping height:</b>	1080 mm
<b>Shipping width:</b>	1020 mm
<b>Shipping depth:</b>	860 mm
<b>Shipping volume:</b>	0.95 m <sup>3</sup>
<b>[NOT TRANSLATED]</b>	N9FG1

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.