23 liter electric fryers

The 900XP range is designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation. These concepts are reflected throughout the line in its modularity, construction and numerous configurations: countertop (on base or table), free-standing, on concrete or stainless steel plinth, bridged or cantilever. Thanks to its advanced technology and premium performance, 900XP is a perfect solution for restaurants as well as large institutions needing high power and high productivity. The models detailed in this sheet are 23 liter electric fryers.



391090

EASY TO INSTALL

- Main connections are accessible from below the base of the unit.
- Access to all components from the front
- Provided with a service duct to facilitate installation and can be mounted on feet.

EASY TO CLEAN

- Deep drawn V-Shaped well with rounded corners and external heating elements for safe and easy cleaning.
- One piece pressed worktop in 2 mm stainless steel with smooth, rounded corners.
- Exterior panels in stainless steel with Scotch Brite finish.
- Right-angled, laser cut side edges to allow flush-fitting joins between units eliminating gaps

and possible dirt traps.

- Oil drainage via a tap into a drainage container positioned under the well thus simplifying the consumed oil management and guaranteeing the operator safety.
- Feet in stainless steel are adjustable up to 50 mm in height.

EASY TO USE

• The electric fryer with deep drawn V-Shaped well is ideal for kitchens needing a versatile, efficient and easy to clean unit capable of cooking numerous portions time after time. The V-Shaped well is equipped with high efficiency infrared external heating elements guaranteeing a longer oil life (compared to fryers with heating elements inside the well) as well as a uniform

distribution of heat.

- The V-Shaped well is made from two pieces of pressed stainless steel that are seamlessly laser-welded together for maximum hygiene, safety and reliability.
- Thermostatic regulation of oil temperature from 105°C to 185°C.
- The units are supplied, as standard, with 2 half baskets for each well.
- Overheat safety thermostat.

EASY TO MAINTAIN

- IPX5 water protection.
- The special design of the control knobs and bezels guarantees against water infiltration.



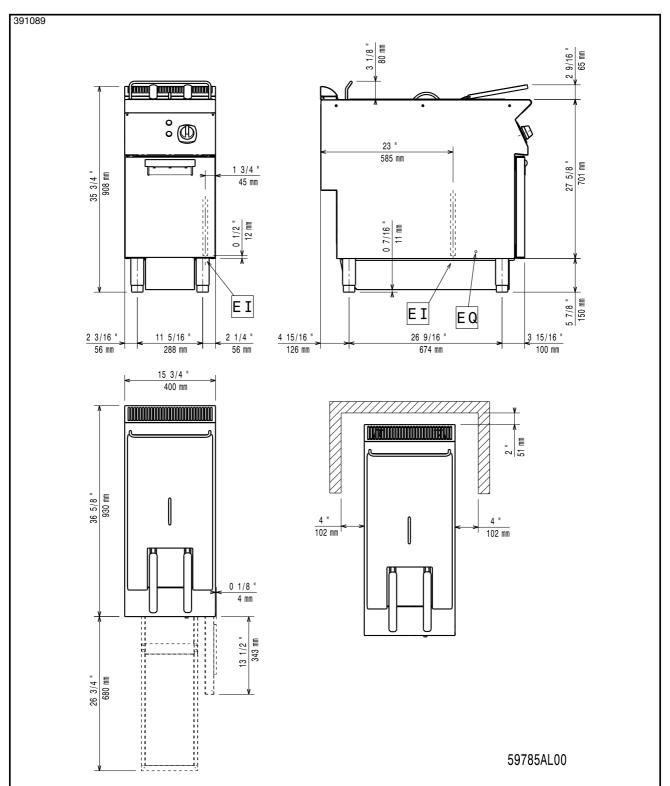




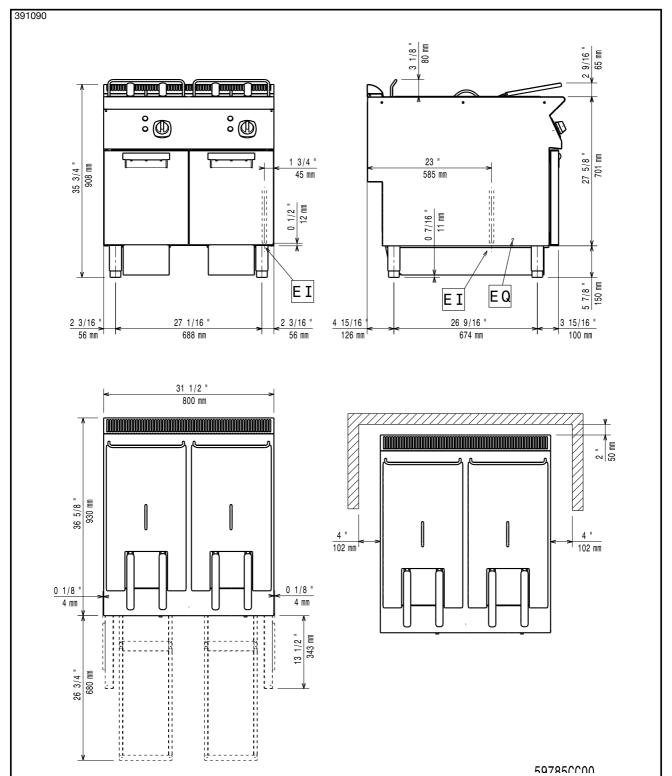
900XP 23 liter electric fryers

EASY ON THE ENVIRONMENT98% recyclable by weight.CFC free packaging.

	E9FRED1JF0 391089	E9FREH2JF0 391090
TECHNICAL DATA	691003	031030
Power supply	Electric	Electric
Installation		FS on concrete base; FS on
	feet	feet
Configuration	Free Standing	Free Standing
Capacity - It.	23	23
External dimensions - mm		
width	400	800
depth	930	930
height	850	850
External dimensions - mm		
height adjustment	50	50
Height adjustment-inch (-/+)	2 "	2 "
N° of wells	1	2
Usable well dimensions - mm width	340	340
depth	400	400
height	575	575
Number of baskets	2	4
Well capacity - gal		
min	5.55	5.55
max	6.08	6.08
Thermostatic	•	•
Temperature limiter	•	•
Thermostat range (min-max) - °C	105, 185	105, 185
Maximum Well Capacity -It	21, 23	21, 23
Power - kW	, ,	,
installed-electric	18	36
Net weight - kg.	57	115
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60
INCLUDED ACCESSORIES		
INCLUDED ACCESSORIES		
2 HALF SIZE BASKETS FOR 18/23LT FRYERS DOOR FOR OPEN BASE CUPBOARD-ELUX	1 1	2 2
DOOR FOR OPEN BASE COPBOARD-ELUX	1	
ACCESSORIES		
1 FULL SIZE BASKET FOR 18/23LT FRYERS	927226	927226
2 HALF SIZE BASKETS FOR 18/23LT FRYERS	927223	927223
2 SIDE COVERING PANELS H=700 D=900-ELUX	216134	216134
2 SIDE KICKING STRIPS - 900 LINE	206180	206180
4 WHEELS (2 WITH BRAKE)		206188
CHIMNEY UPSTAND 400MM	206303	
CHIMNEY UPSTAND 800MM		206304
DEFLECTOR FOR FLOURED PRODUCTS-23L FRYER	960645	960645
DOOR FOR OPEN BASE CUPBOARD-ELUX	206350	206350
EXTENSION FOR OIL DRAINAGE	206209	206209
FLANGED FEET KIT	206136	206136
FRONT KICKING STRIP(2PARTS)FOR 23L FRYER	206203	206203
FRONTAL HANDRAIL 1200 MM	216049	216049
FRONTAL HANDRAIL 1600 MM FRONTAL HANDRAIL 400 MM	216050 216046	216050
FRONTAL HANDRAIL 400 MM	216046 216047	216047
HYGIENIC LID FOR 23 LT FRYERS	206201	206201
JUNCTION SEALING KIT	206201	206086
LARGE HANDRAIL(PORTIONING SHELF)400 MM	216185	216185
LARGE HANDRAIL(PORTIONING SHELF)400 MM	216186	216186
OIL FILTER FOR FRYERS - 900 LINE	206359	206359
SEDIMENT TRAY FOR 23 LT FRYER	206173	206173
SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE	216044	216044
UNCLOGGING ROD F.23LT FRYER DRAIN.PIPE	927227	927227



	E9FRED1JF0 391089
LEGEND	
EI - Electrical connection	400 V, 3N, 50/60



	E9FREH2JF0 391090
LEGEND	
EI - Electrical connection	400 V, 3N, 50/60