231. programmable electric fryer HP

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 model detailed in this sheet is a 23 liter high productivity programmable fryer **HP** in electric



391093

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.

EASY TO USE

- The freestanding programmable fryer *HP* with deep drawn V-Shaped well is ideal for kitchens needing a versatile, efficient and easy to clean unit that can guarantee the same cooking results time after time. The V-Shaped well is equipped with high efficiency external infrared heating elements guaranteeing a longer oil life (compared to fryers with burners inside the well) as well as a uniform distribution of
- Digital control (push button function): cooking temperature set; cooking time set; main switch; set actual temperature switch; store cooking program; automatic

- oil filtration and refill system.
- Automatic basket lifting system activated by the digital control through push button function allows to transform a regular fryer into an electronically programmed
- Fryer endowed with a smart electronic control that monitors the temperature during the frying process to ensure food safety and proper taste. Capable of recording the values that are not in conformity with the HACCP requirements, it allows also for them to be printed through an HACCP printer. 5 different programs on HACCP mode can be memorized. HACCP function ensures correct cooking process and food safety.







- Melting function allows to safely heat-up solid shortening which is used to fry products.
- The V-Shaped well is made from two pieces of pressed stainless steel that are seamlessly welded together for maximum hygiene, safety and reliability.
- The external infrared heating elements guarantee a longer oil life thanks to the indirect heating system and uniform distribution of heat
- Thermostatic regulation of oil temperature from 110°C to 185°C.
- Oil drainage via a tap into a drainage container positioned under the well thus simplifying the consumed oil management and

guaranteeing the operator safety.

- Overheat safety thermostat.
- The unit is supplied, as standard, with 2 half baskets for each well.
- Feet in stainless steel are adjustable up to 50 mm in height.

EASY TO MAINTAIN

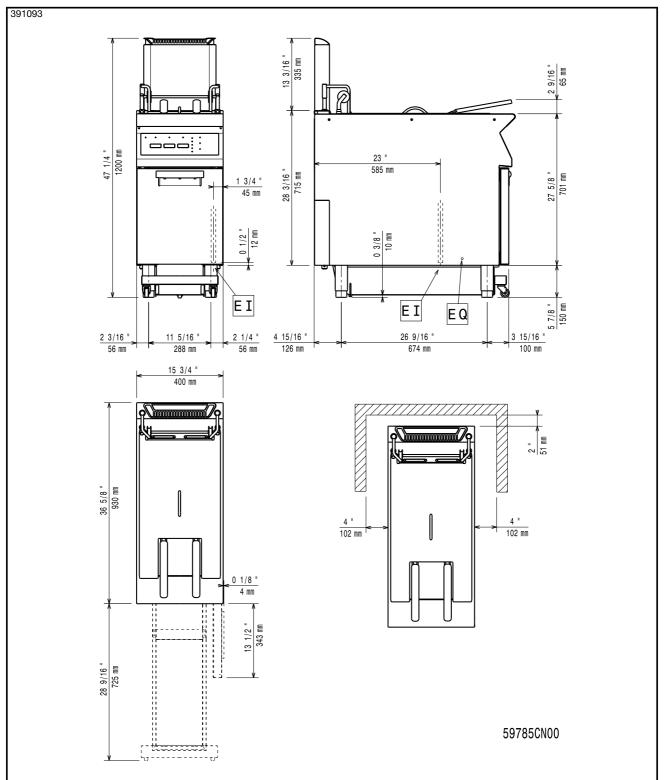
- IPX5 water protection.
- The special design of the control knobs and bezels guarantees against water infiltration.

EASY ON THE ENVIRONMENT

- 98% recyclable by weight.
- CFC free packaging.

	E9FRED1JFP 391093
TECHNICAL DATA	
Power supply	Electric
Installation	FS on concrete base; FS on feet
Configuration	Free Standing
Capacity - It.	23
External dimensions - mm	
width	400
depth	930
height	1200
height adjustment	50
N° of wells	1
Usable well dimensions - mm	
width	340
depth	400
height	575
Number of baskets	2
Temperature limiter	•
Maximum Well Capacity -It	21, 23
Power - kW	
auxiliary	0.03
installed-electric	18
Net weight - kg.	96
Supply voltage	400 V, 3N, 50/60
2 HALF SIZE BASKETS FOR 18/23LT FRYERS DOOR FOR OPEN BASE CUPBOARD-ELUX DIL FILTER FOR FRYERS	1 1 1
ACCESSORIES	
1 FULL SIZE BASKET FOR 18/23LT FRYERS	927226
2 HALF SIZE BASKETS FOR 18/23LT FRYERS	927223
2 SIDE COVERING PANELS H=700 D=900-ELUX	216134
2 SIDE KICKING STRIPS - 900 LINE	206180
CHIMNEY UPSTAND 400MM	206303
DEFLECTOR FOR FLOURED PRODUCTS-23L FRYER	960645
DOOR FOR OPEN BASE CUPBOARD-ELUX	206350
EXTENSION FOR OIL DRAINAGE	206209
FLANGED FEET KIT	206136
FRONTAL HANDRAIL 1200 MM	216049
FRONTAL HANDRAIL 1600 MM	216050
FRONTAL HANDRAIL 400 MM	216046
FRONTAL HANDRAIL 800 MM	216047
HYGIENIC LID FOR 23 LT FRYERS	206201
JUNCTION SEALING KIT	206086
LARGE HANDRAIL(PORTIONING SHELF)400 MM	216185
ARGE HANDRAIL(PORTIONING SHELF)800 MM	216186
OIL FILTER FOR FRYERS	206143
OIL FILTER FOR FRYERS - 900 LINE	206359
PRINTER HACCP BASIC VERS-REF.ELECR.CONTR	881532
SEDIMENT TRAY FOR 23 LT FRYER	206173
SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE	216044
JNCLOGGING ROD F.23LT FRYER DRAIN.PIPE	927227
NATER COLUMN WITH SWIVEL ARM	206289

900XP 23I. programmable electric fryer HP



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