

23l. programmable gas 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 gas version.



391083

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 high quality cooking results. The V-Shaped well is equipped with high efficiency external gas burners guaranteeing a longer oil life (compared to fryers with burners inside the well) as well as a uniform distribution of heat.
- 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 one.
- 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.

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- The V-Shaped well is made from two pieces of pressed stainless steel that are seamlessly welded together for maximum hygiene, safety and reliability.
- Stainless steel burners with optimized combustion, flame failure device and protected pilot light.
- 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.

- Piezo spark ignition for added safety.
- Melting function allows to safely heat-up solid shortening used to fry products.
- Feet in stainless steel are adjustable up to 50 mm in height.
- All gas appliances are supplied for use with natural gas or LPG. Conversion jets supplied as standard.

EASY TO MAINTAIN

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

EASY ON THE ENVIRONMENT

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

| | E9FRGD1JFP 391083 |
|--|---------------------------------|
| TECHNICAL DATA | |
| Power supply | Gas |
| Installation | FS on concrete base; FS on feet |
| Configuration | Free Standing |
| 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 |
| Thermostatic | ● |
| Thermocouple safety valve | ● |
| Temperature limiter | ● |
| Power - kW | |
| gas | 25 |
| auxiliary | 0.03 |
| Net weight - kg. | 96 |
| Supply voltage | 230 V, 1N, 50/60 |
| INCLUDED ACCESSORIES | |
| 2 HALF SIZE BASKETS FOR 18/23LT FRYERS | 1 |
| DOOR FOR OPEN BASE CUPBOARD-ELUX | 1 |
| OIL FILTER FOR FRYERS | 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 |
| DRAUGHT DIVERTER WITH 120 MM DIAMETER | 206126 |
| EXTENSION FOR OIL DRAINAGE | 206209 |
| FLANGED FEET KIT | 206136 |
| FLUE CONDENSER FOR 1/2 MOD. DIAM.120MM | 206310 |
| FRONTAL HANDRAIL 1200 MM | 216049 |
| FRONTAL HANDRAIL 1600 MM | 216050 |
| FRONTAL HANDRAIL 400 MM | 216046 |
| FRONTAL HANDRAIL 800 MM | 216047 |
| JUNCTION SEALING KIT | 206086 |
| LARGE HANDRAIL(PORIONING SHELF)400 MM | 216185 |
| LARGE HANDRAIL(PORIONING SHELF)800 MM | 216186 |
| MATCHING RING-FLUE CONDENSER 120-130DIAM | 206127 |
| OIL FILTER FOR FRYERS | 206143 |
| OIL FILTER FOR FRYERS - 900 LINE | 206359 |
| PRESSURE REGULATOR FOR GAS UNITS | 927225 |
| PRINTER HACCP BASIC VERS-REF.ELECR.CONTR | 881532 |
| SEDIMENT TRAY FOR 23 LT FRYER | 206173 |
| SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE | 216044 |
| UNCLOGGING ROD F.23LT FRYER DRAIN.PIPE | 927227 |
| WATER COLUMN WITH SWIVEL ARM | 206289 |

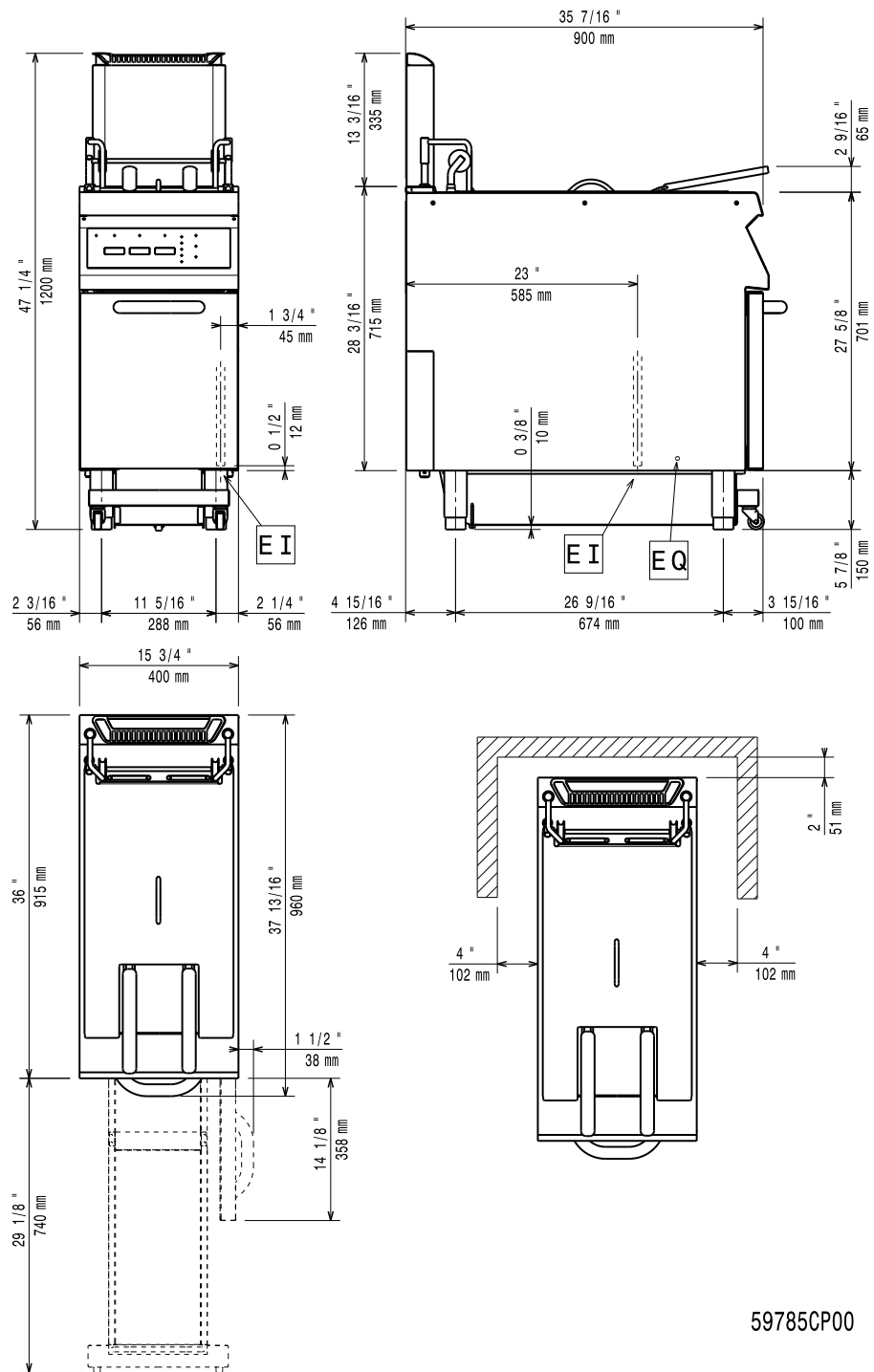
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Subject to change without notice

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| LEGEND | E9FRGD1JFP |
| | 391083 |
| | 230 V, 1N, 50/60 |
| | 3/4" |