Mod: E22/F23CEA4-S

Production code: 393339

Diamond
catering equipment

Modular Cooking Range Line ECO 90 One Well Electric Fryer 23 liter with Electronic control

393339 (N9KKHDBAMCG)

23-lt electric fryer with 1 "V" shaped well (external heating elements), electronic control, programmable, 2 half size baskets

Short Form Specification

Item No.

High efficiency external infrared heating elements (18kW) with innovative deflectors attached to the outside of the well. Deep drawn V-Shaped well and equipped with electronic control panel. Melting function to safely heat-up solid shortening used to fry products. 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 well.
- External infrared heating elements with innovative deflectors applied to the well for ease of cleaning of the internal well and safe operations.
- Built-in smart electronic control system to monitor the temperature during frying to guarantee the safety of the process.
- Overheat protection thermostat as standard on all units.
- All major compartments located in front of unit for ease of maintenance.
- Unit to be equipped with electronic control panel.
- IPX5 water resistance certification.
- The special design of the control panel offers a better guarantee against oil infiltration.
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.
- Thermostatic regulation of oil temperature up to a maximum of 190 °C.

Construction

- 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.
- Unit is 900mm deep to give a larger working surface area.
- Unit delivered with four 50 mm legs in stainless steel as standard.

Included Accessories

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

Optional Accessories

- OIL FILTER S/S FOR 23 LT FRYERS   PNC 200086 ❏
- 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 ❏
- Pair of side kicking strips (not for refr-freezer base)   PNC 206180 ❏
- Hygienic lid for 23lt fryers   PNC 206201 ❏
- Extension pipe for oil drainage for fryers   PNC 206209 ❏
- Chimney upstand, 400mm   PNC 206303 ❏
- Base support for feet or wheels (lateral) for 23lt fryers, pastacookers and refrigerated bases   PNC 206372 ❏
- SEDIMENT TRAY FOR 23LT FRYER   PNC 921023 ❏

APPROVAL: _____

- 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 ❑
- Unclogging rod for 23lt fryers drainage pipe   PNC 927227 ❑
- Deflector for floured products for 23lt fryers PNC 960645 ❑
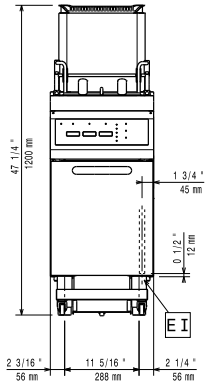
Modular Cooking Range Line
ECO 90 One Well Electric Fryer 23 liter with Electronic control

The company reserves the right to make modifications to the products
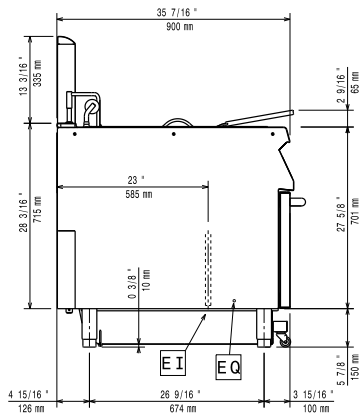without prior notice. All information correct at time of printing.

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Front

Side

EI = Electrical inlet (power)
EQ = Equipotential screw

Top
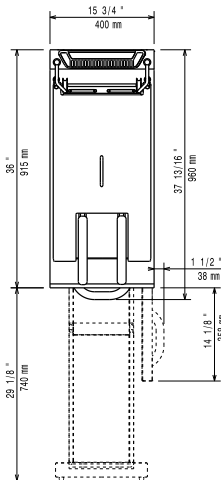
Electric

Supply voltage:

393339 (N9KKHDBAMCG)	380-400 V/3N ph/50/60 Hz
Total Watts:	18 kW

Key Information:

Usable well dimensions (width):	340 mm
Usable well dimensions (height):	575 mm
Usable well dimensions (depth):	400 mm
Well capacity:	21 lt MIN; 23 lt MAX
Thermostat Range:	110 °C MIN; 190 °C MAX
Shipping weight:	108 kg
Shipping height:	1480 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.69 m³

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.

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