Electrolux PROFESSIONAL

# Modular Cooking Range Line 900XP One Well Electric Fryer 15 liter

ITEM #

MODEL #

NAME #

SIS #

AIA #



**391087 (E9FRED1GF0)** 15-lt electric Fryer with 1 "V" shaped well (external heating elements), 1 basket and lid included

## Short Form Specification

**Item No.**

High efficiency infrared heating elements (10kW) attached to the outside of the well. Deep drawn V-Shaped well. 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.

**APPROVAL:**

## Main Features

- Deep drawn V-Shaped well.
- External infrared heating elements for ease of cleaning of internal well.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- 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.
- 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 1 basket and 1 right side door 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.
- IPX5 water resistance certification.
- AISI 304 stainless steel worktop, 2mm thick.

## Sustainability

- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

## Included Accessories

- 1 of Door for open base cupboard — PNC 206350
- 1 of 1 full size basket for 14/15lt fryers — PNC 921691

## Optional Accessories

- Junction sealing kit — PNC 206086 ❑
- Flanged feet kit — PNC 206136 ❑
- Support for bridge type installation, 1600mm — PNC 206141 ❑
- Frontal kicking strip for concrete installation, 400mm — PNC 206147 ❑
- Frontal kicking strip for concrete installation, 800mm — PNC 206148 ❑

- Frontal kicking strip for concrete installation, 1000mm — PNC 206150 ❑
- Frontal kicking strip for concrete installation, 1200mm — PNC 206151 ❑
- Frontal kicking strip for concrete installation, 1600mm — PNC 206152 ❑
- Pair of side kicking strips for concrete installation — PNC 206157 ❑
- Frontal kicking strip, 400mm (not for refr-freezer base) — PNC 206175 ❑
- Frontal kicking strip, 800mm (not for refr-freezer base) — PNC 206176 ❑
- Frontal kicking strip, 1000mm (not for refr-freezer base) — PNC 206177 ❑
- Frontal kicking strip, 1200mm (not for refr-freezer base) — PNC 206178 ❑
- Frontal kicking strip, 1600mm (not for refr-freezer base) — PNC 206179 ❑
- Pair of side kicking strips (not for refr-freezer base) — PNC 206180 ❑
- 2 panels for service duct for single installation — PNC 206181 ❑
- 2 panels for service duct for back to back installation — PNC 206202 ❑
- Kit 4 feet for concrete installation (not for 900 line free standing grill) — PNC 206210 ❑
- Sediment tray for 15lt fryers — PNC 206235 ❑
- Oil drain pipe for 15lt free standing fryer — PNC 206301 ❑
- Chimney upstand, 400mm — PNC 206303 ❑
- Back handrail 800 mm — PNC 206308 ❑
- Back handrail 1200 mm — PNC 206309 ❑
- Door for open base cupboard — PNC 206350 ❑
- Base support for feet or wheels - 400mm (700/900) — PNC 206366 ❑
- Base support for feet or wheels - 800mm (700/900) — PNC 206367 ❑
- Base support for feet or wheels - 1200mm (700/900) — PNC 206368 ❑
- Base support for feet or wheels - 1600mm (700/900) — PNC 206369 ❑
- Base support for feet or wheels - 2000mm (700/900) — PNC 206370 ❑
- Rear paneling - 600mm (700/900XP) — PNC 206373 ❑
- Rear paneling - 800mm (700/900) — PNC 206374 ❑
- Rear paneling - 1000mm (700/900) — PNC 206375 ❑
- Rear paneling - 1200mm (700/900) — PNC 206376 ❑
- Chimney grid net, 400mm (700XP/900) — PNC 206400 ❑
- Base support for feet or wheels - 600mm (700/900) — PNC 206431 ❑
- 2 side covering panels for free standing appliances — PNC 216134 ❑
- 1 full size basket for 14/15lt fryers — PNC 921691 ❑
- 2 half size baskets for 14/15lt fryers — PNC 921692 ❑
- Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers — PNC 921693 ❑
- Unclogging rod for 15lt fryers drainage pipe — PNC 921695 ❑
- Deflector for floured products for 15lt fryers — PNC 921696 ❑

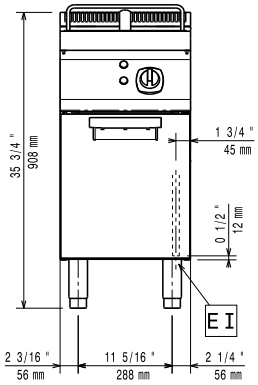


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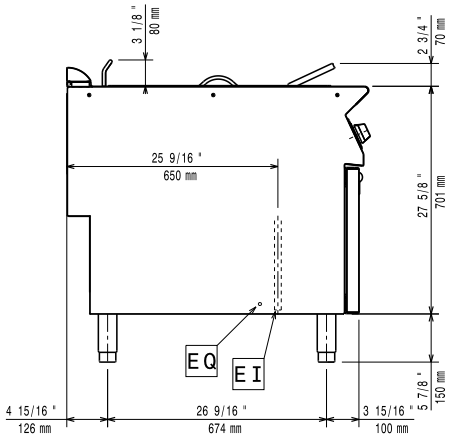
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# Modular Cooking Range Line 900XP One Well Electric Fryer 15 liter

Front

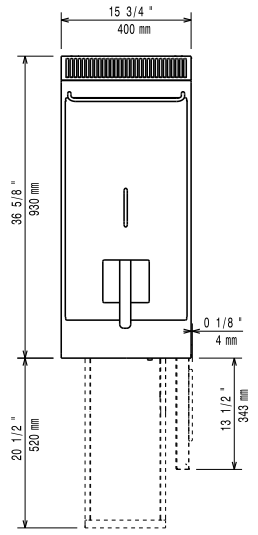



Side




EI = Electrical inlet (power)
EQ = Equipotential screw

Top




## Electric

| | |
|---|---|
| **Supply voltage:** | 380-400 V/3N ph/50-60 Hz |
| **Total Watts:** | 10 kW |

## Key Information:

| | |
|---|---|
| **Usable well dimensions (width):** | 240 mm |
| **Usable well dimensions (height):** | 505 mm |
| **Usable well dimensions (depth):** | 380 mm |
| **Well capacity:** | 13 lt MIN; 15 lt MAX |
| **Thermostat Range:** | 105 °C MIN; 185 °C MAX |
| **Net weight:** | 50 kg |
| **Shipping weight:** | 59 kg |
| **Shipping height:** | 1080 mm |
| **Shipping width:** | 460 mm |
| **Shipping depth:** | 1020 mm |
| **Shipping volume:** | 0.51 m³ |
| **[NOT TRANSLATED]** | EFE91M15 |

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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2026.11.20