Electrolux PROFESSIONAL

Modular Cooking Range Line 900XP One Well Gas Tube Fryer 23 liter

ITEM #

MODEL #

NAME #

SIS #

AIA #



391084 (E9FRGD1JFT0) 23-lt gas tube Fryer with 1 well, 2 half size baskets and lid included

Short Form Specification

Item No.

High efficiency 19 kW burners in stainless steel. Gas tubes (heat exchangers) inside well. Suitable for natural gas or LPG. 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

- Thermostatic regulation of oil temperature from 110 °C up to a maximum of 190 °C.
- Flame failure device on each burner.
- 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.
- Piezo spark ignition for added safety.
- 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 2 half size baskets and 1 right side door for cupboard.
- Ideal for frying breaded, battered or floured foods in general.
- Tube burners located inside the well avoid food particles burning or spoiling the oil, reducing its usability for fast heat up and quick temperature recovery during the cooking.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- 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.
- One piece pressed 1.5 mm work top in Stainless steel.
- IPX5 water resistance certification.

Included Accessories

- 1 of Door for open base cupboard PNC 206350
- 1 of 2 half size baskets for 15lt OptiOil and 18/23lt fryers PNC 927223

Optional Accessories

- Lid for oil container for 23 l Fryers PNC 200171 ❑
- Junction sealing kit PNC 206086 ❑

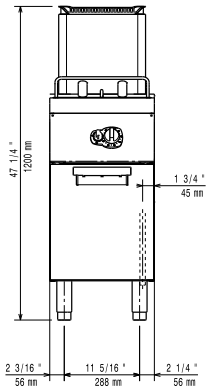
• Draught diverter, 120 mm diameter	PNC 206126	❑
• Matching ring for flue condenser, 120 mm diameter	PNC 206127	❑
• Flanged feet kit	PNC 206136	❑
• Frontal kicking strip for concrete installation, 400mm	PNC 206147	❑
• Frontal kicking strip for concrete installation, 800mm	PNC 206148	❑
• Frontal kicking 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	❑
• Hygienic lid for 23lt fryers	PNC 206201	❑
• 2 panels for service duct for back to back installation	PNC 206202	❑
• Frontal kicking strip for 23lt fryers in two parts	PNC 206203	❑
• Extension pipe for oil drainage for fryers	PNC 206209	❑
• Kit 4 feet for concrete installation (not for 900 line free standing grill)	PNC 206210	❑
• Chimney upstand, 400mm	PNC 206303	❑
• Back handrail 800 mm	PNC 206308	❑
• Back handrail 1200 mm	PNC 206309	❑
• Flue condenser for 1/2 module, 120 mm diameter	PNC 206310	❑
• Door for open base cupboard	PNC 206350	❑
• Base support for feet or wheels (lateral) for 23lt fryers, pasta cookers and refrigerated bases (900XP)	PNC 206372	❑
• 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	❑
• 2 side covering panels for free standing appliances	PNC 216134	❑
• 2 half size baskets for 15lt OptiOil and 18/23lt fryers	PNC 927223	❑
• Pressure regulator for gas units	PNC 927225	❑
• 1 full size basket for 15lt OptiOil and 18/23lt fryers	PNC 927226	❑
• Unclogging rod for 23lt fryers drainage pipe	PNC 927227	❑

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

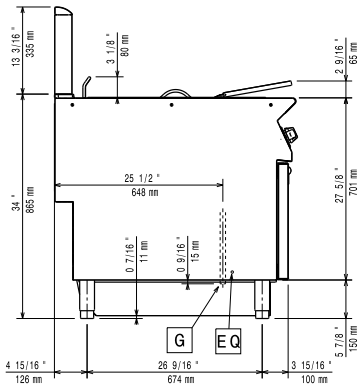
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Front

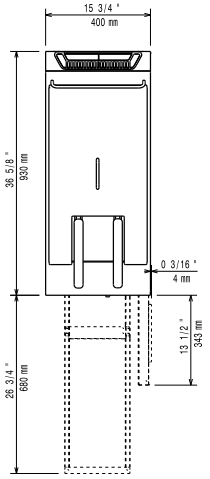


Side



EQ = Equipotential screw
G = Gas connection

Top



Gas

Gas Power:	19 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG;Natural Gas
Gas Inlet:	1/2"

Key Information:

Usable well dimensions (width):	350 mm
Usable well dimensions (height):	365 mm
Usable well dimensions (depth):	400 mm
Well capacity:	21 lt MIN; 23 lt MAX
Thermostat Range:	110 °C MIN; 190 °C MAX
Net weight:	65 kg
Shipping weight:	74 kg
Shipping height:	1350 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.63 m³
[NOT TRANSLATED]	N9FG2

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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