Electrolux PROFESSIONAL

# Modular Cooking Range Line 900XP Two Wells Electric Fryer 15 liter

ITEM #

MODEL #

NAME #

SIS #

AIA #



**391088 (E9FREH2GF0)** 15+15-lt electric Fryer with 2 "V" shaped wells (external heating elements), 2 baskets and lids included

## Short Form Specification

**Item No.**

High efficiency infrared heating elements (20kW) attached to the outside of the wells. Deep drawn V-Shaped wells. Oil drains through a tap into a container positioned under the wells. 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 wells.
- Interior of wells with seamlessly laser-welded corners for ease of cleaning.
- 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 2 baskets and 1 right and left side doors 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.
- IPX5 water resistance certification.

## Sustainability

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

## Included Accessories

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

## Optional Accessories

- 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 ❑
- Frontal kicking strip for concrete installation, 800mm PNC 206148 ❑

**APPROVAL:**

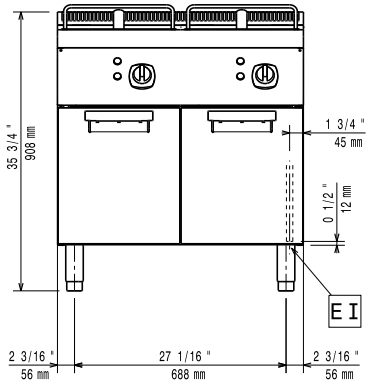
| | | |
|---|---|---|
| • Frontal kicking strip for concrete installation, 1000mm | PNC 206150 | ❑ |
| • Frontal kicking strip for concrete installation, 1200mm | PNC 206151 | ❑ |
| • Frontal kicking strip for concrete installation, 1600mm | PNC 206152 | ❑ |
| • Pair of side kicking strips for concrete installation | PNC 206157 | ❑ |
| • Frontal kicking strip, 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, 800mm | PNC 206304 | ❑ |
| • 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 - 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 - 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 | ❑ |
| • 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 | ❑ |



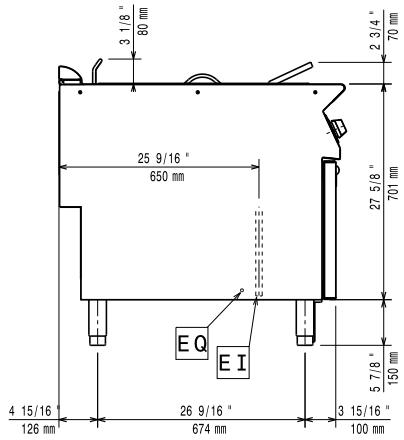
The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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Front

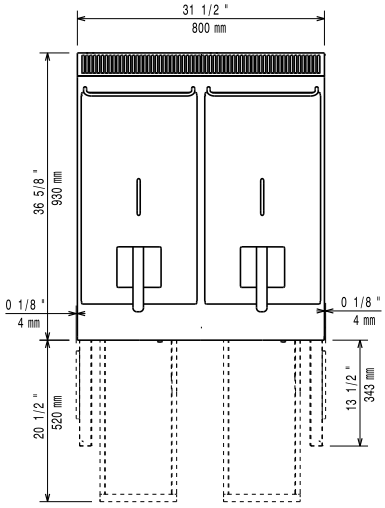



Side




EI = Electrical inlet (power)
EQ = Equipotential screw

Top




## Electric

| | |
|---|---|
| **Supply voltage:** | 380-400 V/3N ph/50-60 Hz |
| **Total Watts:** | 20 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:** | 86 kg |
| **Shipping weight:** | 99 kg |
| **Shipping height:** | 1080 mm |
| **Shipping width:** | 1020 mm |
| **Shipping depth:** | 880 mm |
| **Shipping volume:** | 0.97 m³ |
| **[NOT TRANSLATED]** | EFE92M15 |

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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2026.10.29