



Electrolux
PROFESSIONAL

Modular Cooking Range Line 900XP Two Wells Gas Fryer 23 liter

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391332 (E9KKGABAMEA)

* NOT TRANSLATED *

Main Features

- Deep drawn V-Shaped wells.
- Thermostatic regulation of oil temperature up to a maximum of 190 °C.
- Flame failure device on each burner.
- Overheat protection thermostat as standard on all units.
- 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.
- Supplied as standard with 4 half size baskets and 1 right and left side doors for cupboard.
- High efficiency 42 kW burners in stainless steel with flame failure device attached to the outside of the well.
- 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.
- Unit delivered with four 50 mm legs in stainless steel as standard.

Sustainability

- [NOT TRANSLATED]



APPROVAL: _____



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Included Accessories

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

Optional Accessories

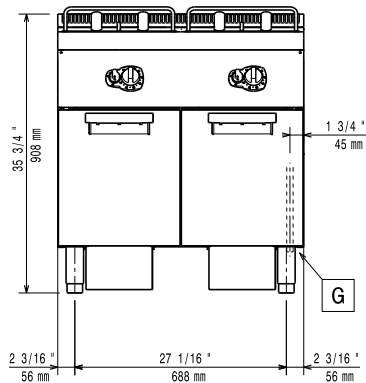
- - NOT TRANSLATED - PNC 200086 ☐
- Junction sealing kit PNC 206086 ☐
- Draught diverter with 150mm diameter PNC 206132 ☐
- Matching ring for flue condenser PNC 206133 ☐
- 4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install with base supports for feet/wheels. PNC 206135 ☐
- Flanged feet kit PNC 206136 ☐
- Pair of side kicking strips (not for refr-freezer base) PNC 206180 ☐
- Hygienic lid for 23lt fryers PNC 206201 ☐
- Frontal kicking strip for 23lt fryers in two parts PNC 206203 ☐
- Extension pipe for oil drainage for 15lt, 18lt, 23lt fryers PNC 206209 ☐
- Central support for installation of drawers and grid (on 800/1200mm bases) and of doors (on 1200mm bases) PNC 206245 ☐
- Flue condenser for 1 module, 150 mm diameter PNC 206246 ☐
- Chimney upstand, 800mm PNC 206304 ☐
- Door for open base cupboard PNC 206350 ☐
- Base support for wheels (lateral) for 23lt fryers and pastacookers (900) PNC 206372 ☐
- Chimney grid net, 400mm PNC 206400 ☐
- 2 side covering panels for free standing appliances PNC 216134 ☐
- - NOT TRANSLATED - PNC 921023 ☐
- 2 half size baskets for 18/23lt well fryers PNC 927223 ☐
- Pressure regulator for gas units PNC 927225 ☐
- 1 full size basket for 18/23lt well fryers PNC 927226 ☐
- Unclogging rod for HD fryers drainage pipe PNC 927227 ☐
- Oil life saver for 23lt fryers PNC 960645 ☐



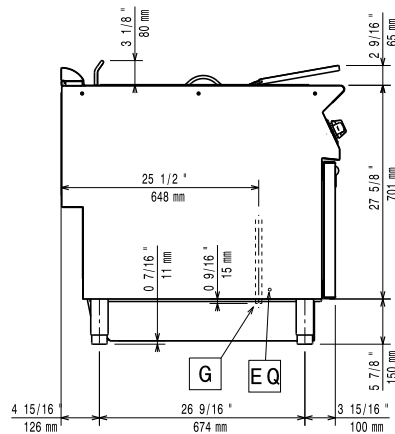
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Front

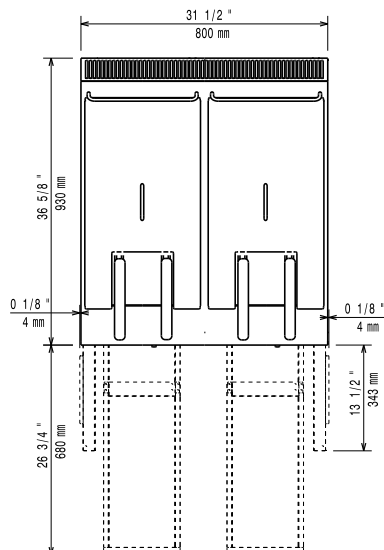


Side



EQ = Equipotential screw
G = Gas connection

Top



Gas

Gas Power:	42 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG; Natural Gas
Gas Inlet:	1/2"

Key Information:

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.

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
Performance*:	56.8 kg/hr
Thermostat Range:	120 °C MIN; 190 °C MAX
Net weight:	115 kg
Shipping weight:	127 kg
Shipping height:	1080 mm
Shipping width:	1020 mm
Shipping depth:	860 mm
Shipping volume:	0.95 m ³
*Based on:	ASTM F1361-Deep fat fryers
Certification group:	GF92M23



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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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