



**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.

APPROVAL: \_\_\_\_\_



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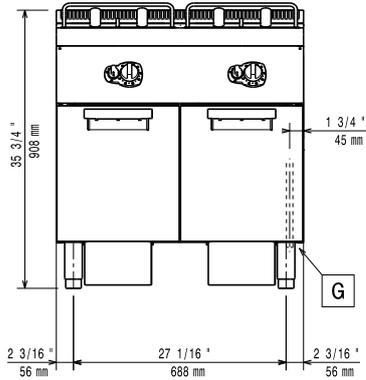
### Included Accessories

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

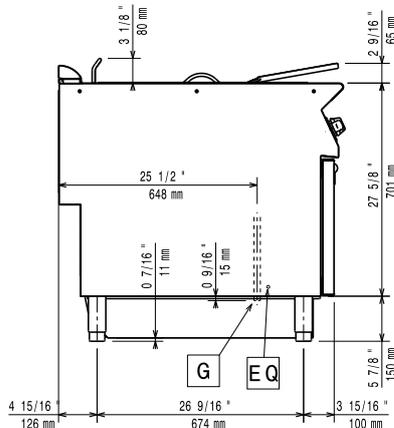
### Optional Accessories

- - 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
- - NOT TRANSLATED - PNC 206467
- 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

Front

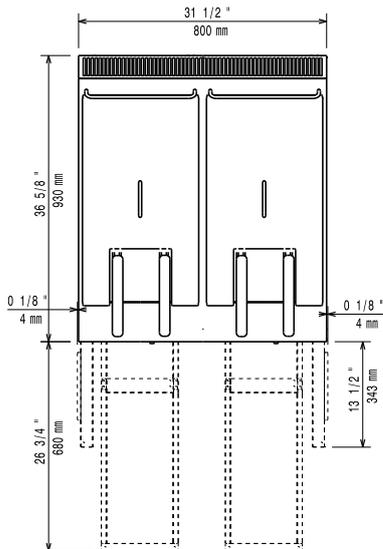


Side



EQ = Equipotential screw  
 G = Gas connection

Top



### Gas

<b>Gas Power:</b>	42 kW
<b>Standard gas delivery:</b>	Natural Gas G20 (20mbar)
<b>Gas Type Option:</b>	LPG; Natural Gas
<b>Gas Inlet:</b>	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.

<b>Usable well dimensions (width):</b>	340 mm
<b>Usable well dimensions (height):</b>	575 mm
<b>Usable well dimensions (depth):</b>	400 mm
<b>Well capacity:</b>	21 lt MIN; 23 lt MAX
<b>Performance*:</b>	56.8 kg\hr
<b>Thermostat Range:</b>	120 °C MIN; 190 °C MAX
<b>Net weight:</b>	115 kg
<b>Shipping weight:</b>	127 kg
<b>Shipping height:</b>	1080 mm
<b>Shipping width:</b>	1020 mm
<b>Shipping depth:</b>	860 mm
<b>Shipping volume:</b>	0.95 m <sup>3</sup>
<b>*Based on:</b>	ASTM F1361-Deep fat fryers
<b>Certification group:</b>	GF92M23