



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: _____



Experience the Excellence
www.electroluxprofessional.com

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

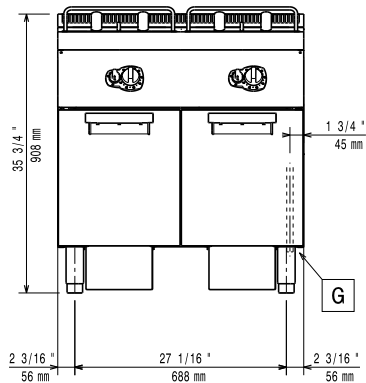
- - NOT TRANSLATED - PNC 200086 ☐
- Junction sealing kit PNC 206086 ☐
- Draught diverter with 150mm diameter PNC 206132 ☐
- Matching ring for flue condenser PNC 206133 ☐
- 4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install with base supports for feet/wheels. PNC 206135 ☐
- Flanged 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 ☐



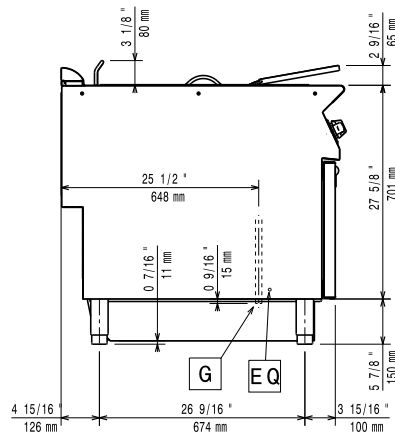
Electrolux
PROFESSIONAL

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

Front

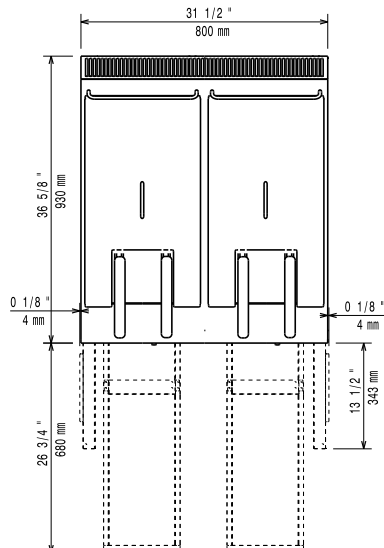


Side



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



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

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

2025.10.03