



Modular Cooking Range Line
900XP One Well Gas Fryer 23 liter with
Electronic Programmable control and
Oil filtering

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391334 (E9KKIBBAMCG) * NOT TRANSLATED *

391376 (E9KKIQBAMCG) * NOT TRANSLATED *

Main Features

- Deep drawn V-Shaped well.
- Built-in smart electronic control system to monitor the temperature during frying to guarantee the safety of the process.
- Flame failure device on each burner.
- Overheat protection thermostat as standard on all units.
- Integrated oil filtering system with a pump for oil circulation.
- The unit is predisposed for ADVANCED FILTERING SYSTEM with paper filters to remove the smallest food residuals and extend the oil life.
- All major compartments located in front of unit for ease of maintenance.
- Unit to be equipped with electronic control panel.
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.
- The special design of the control panel offers a better guarantee against oil infiltration.
- High efficiency 26 kW burners in stainless steel with flame failure device attached to the outside of the well.
- Thermostatic regulation of oil temperature up to a maximum of 190 °C.
- 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

- 1 of - NOT TRANSLATED - PNC 200086
- 1 of Door for open base cupboard PNC 206350
- 1 of 2 half size baskets for 18/23lt well fryers PNC 927223

Optional Accessories

- | | | | | | |
|--|------------|--------------------------|--|------------|--------------------------|
| • - NOT TRANSLATED - | PNC 200084 | ☐ | • Base support for wheels (lateral) for 23lt fryers and pastacookers (900) | PNC 206372 | ☐ |
| • - NOT TRANSLATED - | PNC 200085 | ☐ | • Rear paneling - 600mm (700/900XP) (only for 391376) | PNC 206373 | ☐ |
| • - NOT TRANSLATED - | PNC 200086 | ☐ | • Rear paneling - 800mm (700/900) (only for 391376) | PNC 206374 | ☐ |
| • - NOT TRANSLATED - | PNC 200087 | ☐ | • Rear paneling - 1000mm (700/900) (only for 391376) | PNC 206375 | ☐ |
| • - NOT TRANSLATED - (only for 391376) | PNC 200171 | ☐ | • Rear paneling - 1200mm (700/900) (only for 391376) | PNC 206376 | ☐ |
| • Junction sealing kit | PNC 206086 | ☐ | • - NOT TRANSLATED - (only for 391334) | PNC 206467 | ☐ |
| • Draught diverter | PNC 206126 | ☐ | • 2 side covering panels for free standing appliances | PNC 216134 | ☐ |
| • Matching ring for flue condenser | PNC 206127 | ☐ | • - NOT TRANSLATED - | PNC 921023 | ☐ |
| • 4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install with base supports for feet/ wheels. (only for 391334) | PNC 206135 | ☐ | • 2 half size baskets for 18/23lt well fryers | PNC 927223 | ☐ |
| • Flanged feet kit | PNC 206136 | ☐ | • Pressure regulator for gas units | PNC 927225 | ☐ |
| • Frontal kicking strip for concrete installation, 400mm (only for 391376) | PNC 206147 | ☐ | • 1 full size basket for 18/23lt well fryers | PNC 927226 | ☐ |
| • Frontal kicking strip for concrete installation, 800mm (only for 391376) | PNC 206148 | ☐ | • Unclogging rod for HD fryers drainage pipe | PNC 927227 | ☐ |
| • Frontal kicking strip for concrete installation, 1000mm (only for 391376) | PNC 206150 | ☐ | • Oil life saver for 23lt fryers | PNC 960645 | ☐ |
| • Frontal kicking strip for concrete installation, 1200mm (only for 391376) | PNC 206151 | ☐ | | | |
| • Frontal kicking strip for concrete installation, 1600mm (only for 391376) | PNC 206152 | ☐ | | | |
| • Support for bridge type system, 400mm (only for 391376) | PNC 206154 | ☐ | | | |
| • Pair of side kicking strips (not for refr-freezer base) | PNC 206180 | ☐ | | | |
| • 2 panels for service duct for single installation (only for 391376) | PNC 206181 | ☐ | | | |
| • Hygienic lid for 23lt fryers | PNC 206201 | ☐ | | | |
| • 2 panels for service duct for back to back installation (only for 391376) | PNC 206202 | ☐ | | | |
| • Frontal kicking strip for 23lt fryers in two parts | PNC 206203 | ☐ | | | |
| • Extension pipe for oil drainage for 15lt, 18lt, 23lt fryers | PNC 206209 | ☐ | | | |
| • Electric heating kit for cupboards. 1 required per 400mm module. (only for 391334) | PNC 206259 | ☐ | | | |
| • BACK HANDRAIL 800 MM - MARINE (only for 391376) | PNC 206308 | ☐ | | | |
| • BACK HANDRAIL 1200 MM - MARINE (only for 391376) | PNC 206309 | ☐ | | | |
| • Flue condenser for 1/2 module, 120 mm diameter | PNC 206310 | ☐ | | | |
| • Door for open base cupboard | PNC 206350 | ☐ | | | |



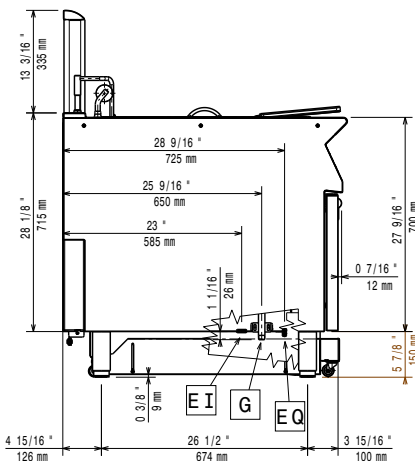
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Front

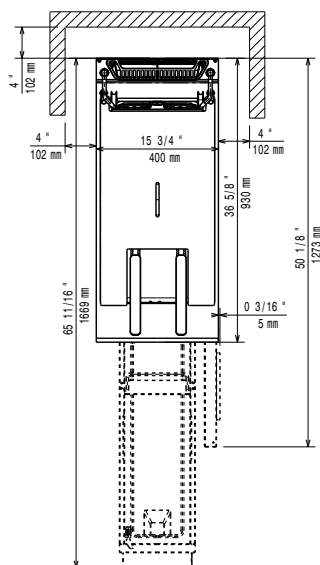


Side



EI = Electrical inlet (power)
EQ = Equipotential screw
G = Gas connection

Top



Electric

Total watts:	0.1kW
Supply voltage:	
391334 (E9KKIBBAMCG)	220-240 V/1 ph/50 Hz
391376 (E9KKIQBAMCG)	220-240 V/1 ph/60 Hz

Gas

Gas Power:	26 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*:	36.5 kg\hr
Thermostat Range:	110 °C MIN; 190 °C MAX
Net weight:	87 kg
Shipping weight:	
391334 (E9KKIBBAMCG)	100 kg
391376 (E9KKIQBAMCG)	99 kg
Shipping height:	
391334 (E9KKIBBAMCG)	1480 mm
391376 (E9KKIQBAMCG)	1360 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	
391334 (E9KKIBBAMCG)	0.69 m ³
391376 (E9KKIQBAMCG)	0.64 m ³
*Based on:	ASTM F1361-Deep fat fryers
Certification group:	GF91R23



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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.

2025.09.12