



## Modular Cooking Range Line 900XP One Well Electric Fryer 23 liter

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



391384 (E9KKGOBAMCA) \* NOT TRANSLATED \*

391337 (E9KKGDBAMCA) \* NOT TRANSLATED \*

### Main Features

- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- External infrared heating elements with innovative deflectors applied to the well for ease of cleaning of the internal well and safe operations.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.
- Deep drawn V-Shaped well.
- Overheat protection thermostat as standard on all units.
- All major compartments located in front of unit for ease of maintenance.
- The special design of the control knob system guarantees against water infiltration.
- External panels in Stainless Steel with Scotch Brite finish.
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.

### Construction

- Unit delivered with four 50 mm legs in stainless steel as standard.
- Interior of well with rounded corners for ease of cleaning.
- Unit is 930 mm deep to give a larger working surface area.
- 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).



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



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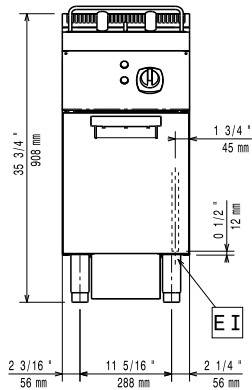
**Included Accessories**

- 1 of Door for open base cupboard PNC 206350
- 1 of 2 half size baskets for 15lt OptiOil and 18/23lt fryers PNC 927223

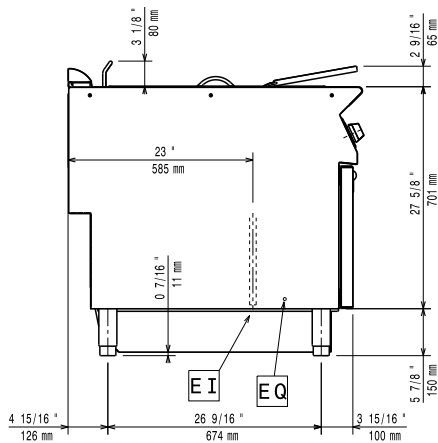
**Optional Accessories**

- - NOT TRANSLATED - (only for 391337) PNC 200086
- Junction sealing kit (only for 391337) PNC 206086
- 4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install with base supports for feet/wheels. (only for 391337) PNC 206135
- Flanged feet kit (only for 391337) PNC 206136
- Pair of side kicking strips (not for refr-freezer base) (only for 391337) PNC 206180
- Hygienic lid for 23lt fryers (only for 391337) PNC 206201
- Frontal kicking strip for 23lt fryers in two parts (only for 391337) PNC 206203
- Extension pipe for oil drainage for 15lt, 18lt, 23lt fryers (only for 391337) PNC 206209
- Chimney upstand, 400mm (only for 391337) PNC 206303
- Door for open base cupboard (only for 391337) PNC 206350
- Base support for wheels (lateral) for 23lt fryers and pastacookers (900) (only for 391337) PNC 206372
- Chimney grid net, 400mm (only for 391337) PNC 206400
- 2 side covering panels for free standing appliances (only for 391337) PNC 216134
- - NOT TRANSLATED - (only for 391337) PNC 921023
- 2 half size baskets for 15lt OptiOil and 18/23lt fryers (only for 391337) PNC 927223
- 1 full size basket for 15lt OptiOil and 18/23lt fryers (only for 391337) PNC 927226
- Unclogging rod for HD fryers drainage pipe (only for 391337) PNC 927227
- Oil life saver for 23lt fryers (only for 391337) PNC 960645

Front

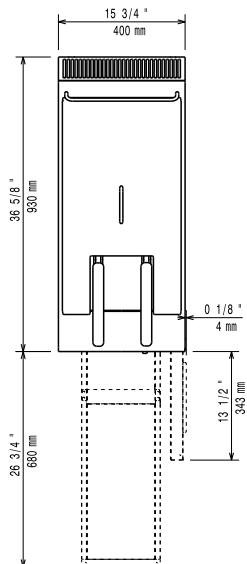


Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw

Top



### Electric

#### Supply voltage:

**391384 (E9KKGOBAMCA)** 415-430 V/3N ph/50-60 Hz  
 380-400 V/3N ph/50-60 Hz

**391337 (E9KKGDBAMCA)**

#### Total Watts:

**391384 (E9KKGOBAMCA)** 17.2 kW  
**391337 (E9KKGDBAMCA)** 18 kW

### 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\*:

**391384 (E9KKGOBAMCA)** 35.4 kg\hr

**391337 (E9KKGDBAMCA)** 37.5 kg\hr

#### Thermostat Range:

105 °C MIN; 185 °C MAX

#### Net weight:

**391384 (E9KKGOBAMCA)** 73 kg

**391337 (E9KKGDBAMCA)** 74 kg

#### Shipping height:

1080 mm

#### Shipping width:

460 mm

#### Shipping depth:

1020 mm

#### Shipping volume:

0.51 m<sup>3</sup>

#### \*Based on:

**391384 (E9KKGOBAMCA)** ASTM F1361-Deep fat fryers

**391337 (E9KKGDBAMCA)** Inspired by ASTM F1361,

ensuring max productivity

Certification group: EFE91M23