



**Electrolux**  
PROFESSIONAL

## Modular Cooking Range Line 900XP One Well Electric Fryer 15 liter

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

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

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

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

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



391087 (E9FRED1GF0)

15-lt electric fryer with 1 "V" shaped well (external heating elements) and 1 basket

### Short Form Specification

#### Item No. \_\_\_\_\_

High efficiency infrared heating elements (10kW) attached to the outside of the well. Deep drawn V-Shaped well. Oil drains through a tap into a container positioned under the well. Height adjustable feet in stainless steel. Exterior panels in stainless steel. Worktop in 20/10, stainless steel. Right-angled side edges eliminate gaps and possible dirt traps between units.

### Main Features

- Deep drawn V-Shaped well.
- External infrared heating elements for ease of cleaning of internal well.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Overheat protection thermostat as standard on all units.
- Oil drains through a tap into a drainage container positioned under the well.
- All major compartments located in front of unit for ease of maintenance.
- The special design of the control knob system guarantees against water infiltration.
- Unit delivered with four 50 mm legs in stainless steel as standard (all round Stainless steel kick plates as option).
- Supplied as standard with 1 basket and 1 right side door for cupboard.
- 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.
- IPX5 water resistance certification.

### Sustainability

- [NOT TRANSLATED]



### Included Accessories

- 1 of Door for open base PNC 206350 cupboard
- 1 of Full size basket for 14 and 15lt free standing fryers PNC 921691

### Optional Accessories

- Junction sealing kit PNC 206086 ☐
- Flanged feet kit PNC 206136 ☐
- Support for bridge type system, 1600mm PNC 206141 ☐
- Frontal kicking strip for concrete installation, 400mm PNC 206147 ☐
- Frontal kicking strip for concrete installation, 800mm PNC 206148 ☐
- Frontal kicking strip for concrete installation, 1000mm PNC 206150 ☐

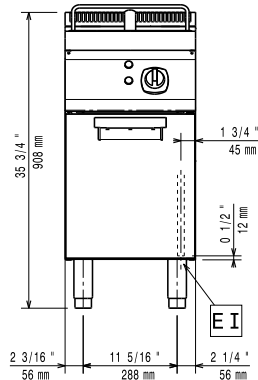
APPROVAL: \_\_\_\_\_



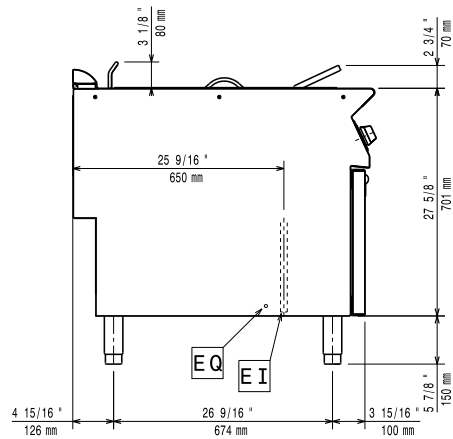
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• Frontal kicking strip for concrete installation, 1200mm	PNC 206151	<input type="checkbox"/>	• Unclogging rod for 15lt drainage pipe	PNC 921695	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1600mm	PNC 206152	<input type="checkbox"/>	• Deflector for floured products for 15lt fryers	PNC 921696	<input type="checkbox"/>
• 2 SIDE KICKING STRIPS- CONCRETE INST-900	PNC 206157	<input type="checkbox"/>			
• Frontal kicking strip, 400mm (not for refr-freezer base)	PNC 206175	<input type="checkbox"/>			
• Frontal kicking strip, 800mm (not for refr-freezer base)	PNC 206176	<input type="checkbox"/>			
• Frontal kicking strip, 1000mm (not for refr-freezer base)	PNC 206177	<input type="checkbox"/>			
• Frontal kicking strip, 1200mm (not for refr-freezer base)	PNC 206178	<input type="checkbox"/>			
• Frontal kicking strip, 1600mm (not for refr-freezer base)	PNC 206179	<input type="checkbox"/>			
• Pair of side kicking strips (not for refr-freezer base)	PNC 206180	<input type="checkbox"/>			
• 2 panels for service duct for single installation	PNC 206181	<input type="checkbox"/>			
• 2 panels for service duct for back to back installation	PNC 206202	<input type="checkbox"/>			
• 4 feet for concrete installation	PNC 206210	<input type="checkbox"/>			
• Sediment tray for 15lt fryers	PNC 206235	<input type="checkbox"/>			
• Oil drain pipe for 15lt free standing fryer	PNC 206301	<input type="checkbox"/>			
• Chimney upstand, 400mm	PNC 206303	<input type="checkbox"/>			
• BACK HANDRAIL 800 MM - MARINE	PNC 206308	<input type="checkbox"/>			
• BACK HANDRAIL 1200 MM - MARINE	PNC 206309	<input type="checkbox"/>			
• Door for open base cupboard	PNC 206350	<input type="checkbox"/>			
• Base support for feet or wheels - 400mm (700/900XP)	PNC 206366	<input type="checkbox"/>			
• Base support for feet or wheels - 800mm (700/900)	PNC 206367	<input type="checkbox"/>			
• Base support for feet or wheels - 1200mm (700/900)	PNC 206368	<input type="checkbox"/>			
• Base support for feet or wheels - 1600mm (700/900)	PNC 206369	<input type="checkbox"/>			
• Base support for feet or wheels - 2000mm (700/900)	PNC 206370	<input type="checkbox"/>			
• Rear paneling - 600mm (700/900XP)	PNC 206373	<input type="checkbox"/>			
• Rear paneling - 800mm (700/900)	PNC 206374	<input type="checkbox"/>			
• Rear paneling - 1000mm (700/900)	PNC 206375	<input type="checkbox"/>			
• Rear paneling - 1200mm (700/900)	PNC 206376	<input type="checkbox"/>			
• Chimney grid net, 400mm	PNC 206400	<input type="checkbox"/>			
• BASE SUPPORT FOR FEET/WHEELS 600M	PNC 206431	<input type="checkbox"/>			
• 2 side covering panels for free standing appliances	PNC 216134	<input type="checkbox"/>			
• Full size basket for 14 and 15lt free standing fryers	PNC 921691	<input type="checkbox"/>			
• 2 half size baskets for 14 and 15lt fryers	PNC 921692	<input type="checkbox"/>			
• Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers	PNC 921693	<input type="checkbox"/>			

Front

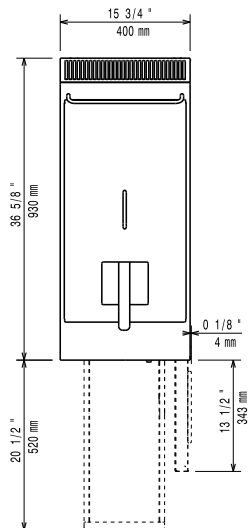


Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw

Top



### Electric

Supply voltage:	380-400 V/3N ph/50-60 Hz
Total Watts:	10 kW

### Key Information:

Usable well dimensions (width):	240 mm
Usable well dimensions (height):	505 mm
Usable well dimensions (depth):	380 mm
Well capacity:	13 lt MIN; 15 lt MAX
Thermostat Range:	105 °C MIN; 185 °C MAX
Net weight:	50 kg
Shipping weight:	60 kg
Shipping height:	1080 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.51 m <sup>3</sup>
Certification group:	EFE91M15

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.