



Electrolux
PROFESSIONAL

Modular Cooking Range Line 900XP Two Wells Electric Fryer 15 liter

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391088 (E9FREH2GF0)

15+15-lt electric fryer with 2
"V" shaped wells (external
heating elements) and 2
baskets

Short Form Specification

Item No. _____

High efficiency infrared heating elements (20kW) attached to the outside of the wells. Deep drawn V-Shaped wells. Oil drains through a tap into a container positioned under the wells. 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 wells.
- Interior of wells with seamlessly laser-welded corners for ease of cleaning.
- 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 2 baskets and 1 right and left side doors 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.
- IPX5 water resistance certification.

Sustainability

- [NOT TRANSLATED]



Included Accessories

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

Optional Accessories

- Junction sealing kit PNC 206086 ☐
- 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 ☐
- Frontal kicking strip for concrete installation, 800mm PNC 206148 ☐
- Frontal kicking strip for concrete installation, 1000mm PNC 206150 ☐

APPROVAL: _____



Experience the Excellence
www.electroluxprofessional.com

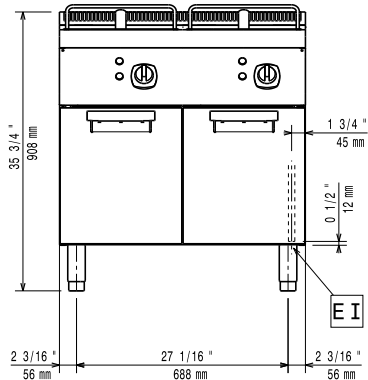
| | | |
|--|------------|--------------------------|
| • Frontal kicking strip for concrete installation, 1200mm | PNC 206151 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1600mm | PNC 206152 | <input type="checkbox"/> |
| • 2 SIDE KICKING STRIPS- CONCRETE INST-900 | PNC 206157 | <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, 800mm | PNC 206304 | <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 - 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 - 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"/> |
| • 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"/> |
| • Unclogging rod for 15lt drainage pipe | PNC 921695 | <input type="checkbox"/> |
| • Deflector for floured products for 15lt fryers | PNC 921696 | <input type="checkbox"/> |



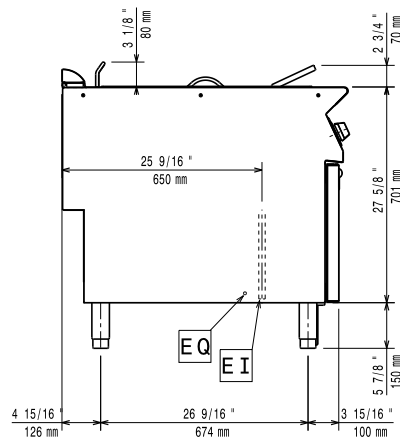
Electrolux
PROFESSIONAL

Modular Cooking Range Line 900XP Two Wells Electric Fryer 15 liter

Front

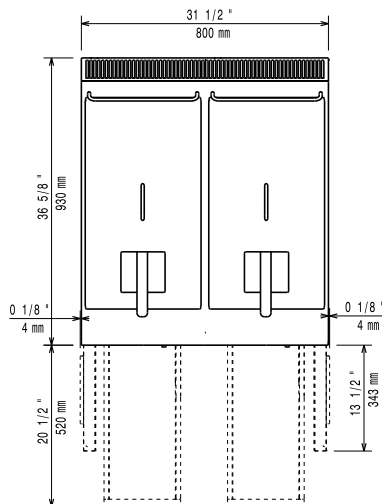


Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top



Electric

| | |
|-----------------|--------------------------|
| Supply voltage: | 380-400 V/3N ph/50-60 Hz |
| Total Watts: | 20 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: | 86 kg |
| Shipping weight: | 99 kg |
| Shipping height: | 1080 mm |
| Shipping width: | 1020 mm |
| Shipping depth: | 880 mm |
| Shipping volume: | 0.97 m ³ |
| Certification group: | EFE92M15 |

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.



Modular Cooking Range Line
900XP Two Wells Electric Fryer 15 liter

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

2025.07.02