



Modular Cooking Range Line 200 mm - 1 Well Electric Fryer 9 liter

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



285561 (EXFRPBIBWF)

9lt electric Fryer with 1 well, 1 basket and warning led

285563 (EXFREBIBWF)

9lt electric Fryer with 1 well, 1 basket and warning led

Short Form Specification

Item No. _____

Electric freestanding fryer with deep-drawn well ideal for kitchens needing a versatile, compact, efficient but high productivity unit capable of cooking numerous portions time after time. The well layout, heating elements layout and the "eco" mode, require a minimum amount of oil and guarantee long oil life. Made in stainless steel. 4-position tilting elements to ease cleaning and use.

Main Features

- All major compartments located in front of unit for ease of maintenance.
- IP24 protected.
- Overheat protection thermostat as standard on all units.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Oil drains through a tap into a drainage container positioned under the well.
- Supplied as standard with 1 basket and 1 right side door for cupboard.
- Deep drawn well.
- Internal high efficiency tilting heating elements for high productivity and ease of cleaning of internal well.
- Integrated s/s oil filter.
- Control knobs positioned behind the door.
- Unit delivered with four 50 mm legs in stainless steel as standard.
- 4-lights display to indicate equipment under voltage, heaters on in "eco" mode, heaters on in "fry" mode, the unit is in overheating protection mode.

Construction

- Interior of well with rounded corners for ease of cleaning.
- One piece pressed 1.5 mm work top in Stainless steel.
- Exterior panels in Stainless steel with Scotch Brite finish to meet the highest hygiene standards.
- Unit is 60 cm deep to give a compact working area and reduced footprint.
- The unit is designed for freestanding installation having external frame closed on sides, back and bottom.
- A bracket for wall mounting installation is provided as standard.
- Folding lid with storage in the door.

Sustainability



- Eco function switches the unit in stand-by mode to save energy. Fast temperature recovery to restart frying in less than one minute.
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

Included Accessories

- 1 of Basket for 9lt fryer PNC 206390
- 1 of Stainless steel oil collecting filter PNC 206393

Optional Accessories

- Basket for 9lt fryer PNC 206390
- Connecting strip for 9lt fryer PNC 206391
- Fabric oil collecting filter PNC 206392
- Stainless steel oil collecting filter PNC 206393

APPROVAL: _____





Electrolux
PROFESSIONAL

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liter**

- Perforated fish plate for 9lt fryer PNC 206394
- Kit of feet support for 2 modules of 200mm fryers (only for 285561) PNC 206438
- Kit of feet support for 3 modules of 200mm fryers (only for 285561) PNC 206439
- Kit of feet support for 4 modules of 200mm fryers (only for 285561) PNC 206440
- Stainless steel oil large filter for 9lt fryer PNC 206443

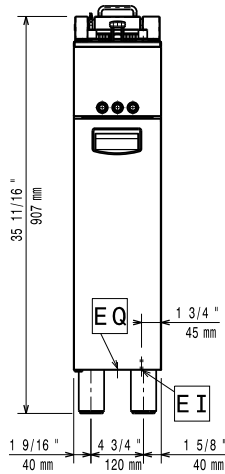


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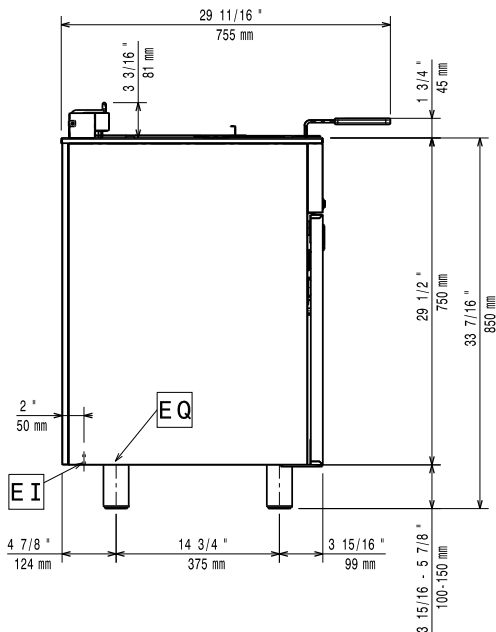
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2025.01.04

Front

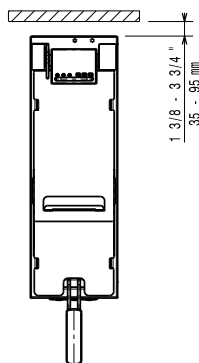


Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top



Electric

Supply voltage:

285561 (EXFRPB1BWF)	220-240 V/1N ph/50/60 Hz
285563 (EXFREB1BWF)	380-415 V/3N ph/50/60 Hz

predisposed for

285561 (EXFRPB1BWF)	230 V 1N 50/60 Hz 6,8 kW
285563 (EXFREB1BWF)	400 V 3 50/60 Hz 6,8 kW

Total Watts:

7.4 kW

Key Information:

Number of wells:	1
Usable well dimensions (width):	170 mm
Usable well dimensions (height):	330 mm
Usable well dimensions (depth):	500 mm
Well capacity:	7 lt MIN; 9 lt MAX
Thermostat Range:	90 °C MIN; 185 °C MAX
External dimensions, Width:	200 mm
External dimensions, Depth:	600 mm
External dimensions, Height:	930 mm
Net weight:	35 kg

- Integrated oil filter