Electrolux

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



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.

APPROVAL:

| TEM # | |
|---------|--|
| MODEL # | |
| NAME # | |
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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 móde.

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 PNC 206393 filter

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 □

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- Perforated fish plate for 9lt fryer
 Kit of feet support for 2 modules of 200mm fryers (only for 285561)
 Kit of feet support for 3 modules of PNC 206439
- 200mm fryers (only for 285561) • Kit of feet support for 4 modules of PNC 206440 □
- 200mm fryers (only for 28556)
- Stainless steel oil large filter for 9lt fryer PNC 206443 $\hfill \Box$

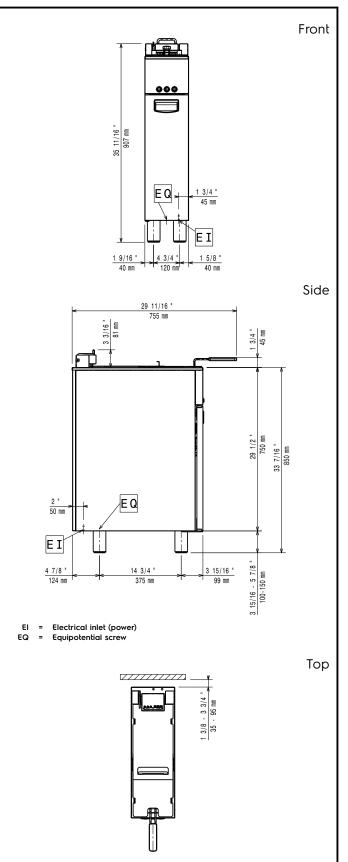


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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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| | liter |
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| | |
| Electric | |
| predisposed for 285561 (EXFRPBIBWF) 285563 (EXFREBIBWF) Supply voltage: 285561 (EXFRPBIBWF) 285563 (EXFREBIBWF) Total Watts: | 230 V IN 50/60 Hz 6,8 kW 400 V 3 50/60 Hz 6,8 kW 220-240 V/IN ph/50/60 Hz 380-415 V/3N ph/50/60 Hz 7.4 kW |
| Key Information: | |
| Number of wells: Usable well dimensions (width): | 1 170 mm |
| Usable well dimensions (height): | 330 mm |
| Usable well dimensions (depth): Well capacity: | 500 mm 7 lt MIN; 9 lt MAX |
| Thermostat Range: External dimensions, Width: External dimensions, Depth: | 90 °C MIN; 185 °C MAX 200 mm 600 mm |
| External dimensions, Beptil: External dimensions, Height: Net weight: Integrated oil filter | 930 mm 35 kg |
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