



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

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_



391331 (E9KKGABAMCA)

23-lt gas Fryer with 1 "V"  
shaped well (external  
burners), 2 half size baskets  
and lid included

### Short Form Specification

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

High efficiency 21 kW burners in stainless steel. Suitable for natural gas or LPG. 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.
- Thermostatic regulation of oil temperature up to a maximum of 190 °C.
- Flame failure device on each burner.
- Overheat protection thermostat as standard on all units.
- All major compartments located in front of unit for ease of maintenance.
- Piezo spark ignition for added safety.
- The special design of the control knob system guarantees against water infiltration.
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.
- High efficiency 21 kW burners in stainless steel with flame failure device attached to the outside of the well.
- 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.
- Unit delivered with four 50 mm legs in stainless steel as standard.
- IPX5 water resistance certification.

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



Experience the Excellence  
[www.electroluxprofessional.com](http://www.electroluxprofessional.com)

### 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

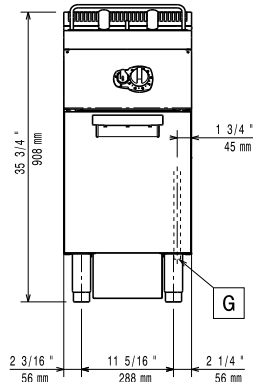
- Stainless steel oil filter for 18/23-litre fryer to remove particles of grease and food residuals) - 900XP PNC 200086 ☐
- Junction sealing kit PNC 206086 ☐
- Draught diverter, 120 mm diameter PNC 206126 ☐
- Matching ring for flue condenser, 120 mm diameter PNC 206127 ☐
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels PNC 206135 ☐
- Flanged feet kit PNC 206136 ☐
- Pair of side kicking strips (not for refr-freezer base) PNC 206180 ☐
- Hygienic lid for 23lt fryers PNC 206201 ☐
- Frontal kicking strip for 23lt fryers in two parts PNC 206203 ☐
- Extension pipe for oil drainage for fryers PNC 206209 ☐
- Chimney upstand, 400mm PNC 206303 ☐
- Flue condenser for 1/2 module, 120 mm diameter PNC 206310 ☐
- Door for open base cupboard PNC 206350 ☐
- Base support for feet or wheels (lateral) for 23lt fryers, pasta cookers and refrigerated bases (900XP) PNC 206372 ☐
- Chimney grid net, 400mm (700XP/900) PNC 206400 ☐
- Kit G.25.3 (NI) gas nozzles for 900 fryers PNC 206467 ☐
- 2 side covering panels for free standing appliances PNC 216134 ☐
- Sediment collection tray for 23-litre fryer (to be put in the well) PNC 921023 ☐
- Water additive against corrosion for indirect boiling pans PNC 927222 ☐
- 2 half size baskets for 15lt OptiOil and 18/23lt fryers PNC 927223 ☐
- Pressure regulator for gas units PNC 927225 ☐
- 1 full size basket for 15lt OptiOil and 18/23lt fryers PNC 927226 ☐
- Unclogging rod for 23lt fryers drainage pipe PNC 927227 ☐
- Deflector for floured products for 23lt fryers PNC 960645 ☐



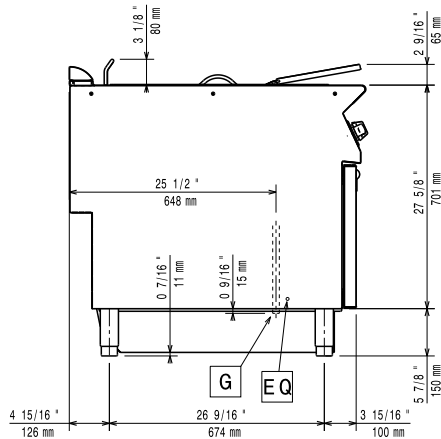
**Electrolux**  
PROFESSIONAL

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

Front

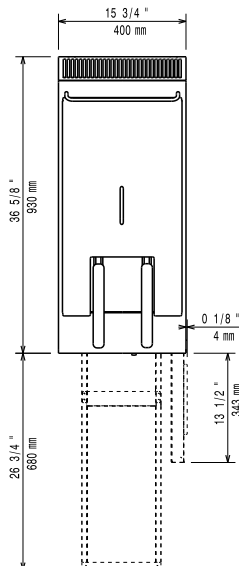


Side



EQ = Equipotential screw  
G = Gas connection

Top



### Gas

|                        |                          |
|------------------------|--------------------------|
| Gas Power:             | 21 kW                    |
| Standard gas delivery: | Natural Gas G20 (20mbar) |
| Gas Type Option:       | LPG; Natural Gas         |
| Gas Inlet:             | 1/2"                     |

### 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*:                    | 28.4 kg/hr                 |
| Thermostat Range:                | 120 °C MIN; 190 °C MAX     |
| Net weight:                      | 57 kg                      |
| Shipping weight:                 | 75 kg                      |
| Shipping height:                 | 1080 mm                    |
| Shipping width:                  | 480 mm                     |
| Shipping depth:                  | 1020 mm                    |
| Shipping volume:                 | 0.53 m³                    |
| *Based on:                       | ASTM F1361-Deep fat fryers |
| Certification group:             | GF91M23                    |



Modular Cooking Range Line  
900XP One Well Gas Fryer 23 liter

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

2025.10.03