



## 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:



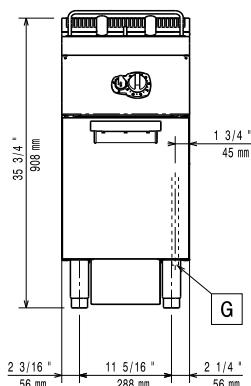
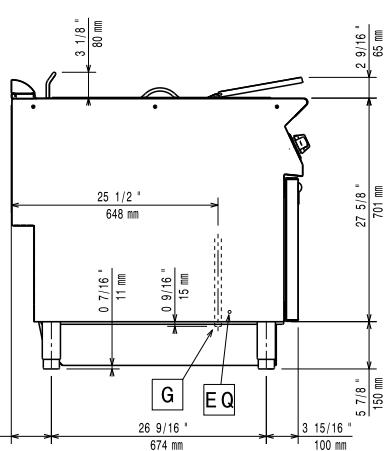
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**Included Accessories**

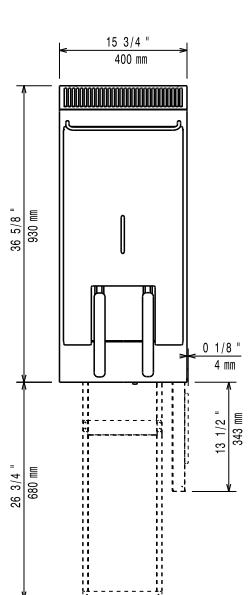
- 1 of Door for open base cupboard PNC 206350
- 1 of 2 half size baskets for 15lt OptiOil and 18/23lt fryers PNC 927223

**Optional Accessories**

- Stainless steel oil filter for 18/23lt fryers 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


**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.

|   |                            |
|---|----------------------------|
| <b>Usable well dimensions (width):</b>  | 340 mm                     |
| <b>Usable well dimensions (height):</b> | 575 mm                     |
| <b>Usable well dimensions (depth):</b>  | 400 mm                     |
| <b>Well capacity:</b>                   | 21 lt MIN; 23 lt MAX       |
| <b>Performance*:</b>                    | 28.4 kg\hr                 |
| <b>Thermostat Range:</b>                | 120 °C MIN; 190 °C MAX     |
| <b>Net weight:</b>                      | 57 kg                      |
| <b>Shipping weight:</b>                 | 75 kg                      |
| <b>Shipping height:</b>                 | 1080 mm                    |
| <b>Shipping width:</b>                  | 480 mm                     |
| <b>Shipping depth:</b>                  | 1020 mm                    |
| <b>Shipping volume:</b>                 | 0.53 m <sup>3</sup>        |
| <b>*Based on:</b>                       | ASTM F1361-Deep fat fryers |
| <b>Certification group:</b>             | GF91M23                    |