



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

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



- 391333 (E9KKHBBAMCG)** 23-lt gas Fryer with 1 "V" shaped well (external burners), electronic control, programmable, 2 half size baskets and lid included - HP
- 391375 (E9KKHQBAMCG)** 23-lt gas Fryer with 1 "V" shaped well (external burners), electronic control, programmable, 2 half size baskets and lid included - HP (60Hz)

Short Form Specification

Item No. _____

High efficiency 26 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-Shaped well and equipped with electronic control panel. Oil drains through a tap into a container positioned under the well. Melting function to safely heat-up solid shortening used to fry products. 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.
- Built-in smart electronic control system to monitor the temperature during frying to guarantee the safety of the process.
- 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.
- Unit to be equipped with electronic control panel.
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.
- The special design of the control panel offers a better guarantee against oil infiltration.
- High efficiency 26 kW burners in stainless steel with flame failure device attached to the outside of the well.
- Thermostatic regulation of oil temperature up to a maximum of 190 °C.
- 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.

APPROVAL: _____



Experience the Excellence
www.electroluxprofessional.com

Included Accessories

- 1 of Stainless steel oil filter for 18/23lt fryers (only for 391333) PNC 200086
- 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 ☐
- Lid for oil container for 23 l Fryers (only for 391375) PNC 200171 ☐
- 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 (only for 391333) PNC 206135 ☐
- Flanged feet kit PNC 206136 ☐
- 2 supports runners for open base cupboard 400mm for GN1/1 (only for 391375) PNC 206145 ☐
- Frontal kicking strip for concrete installation, 400mm (only for 391375) PNC 206147 ☐
- Frontal kicking strip for concrete installation, 800mm (only for 391375) PNC 206148 ☐
- Frontal kicking strip for concrete installation, 1000mm (only for 391375) PNC 206150 ☐
- Frontal kicking strip for concrete installation, 1200mm (only for 391375) PNC 206151 ☐
- Frontal kicking strip for concrete installation, 1600mm (only for 391375) PNC 206152 ☐
- Pair of side kicking strips (not for refr-freezer base) PNC 206180 ☐
- 2 panels for service duct for single installation (only for 391375) PNC 206181 ☐
- Hygienic lid for 23lt fryers (only for 391375) PNC 206201 ☐
- 2 panels for service duct for back to back installation (only for 391375) PNC 206202 ☐
- Frontal kicking strip for 23lt fryers in two parts PNC 206203 ☐
- Extension pipe for oil drainage for fryers PNC 206209 ☐
- Back handrail 800 mm (only for 391375) PNC 206308 ☐
- Back handrail 1200 mm (only for 391375) PNC 206309 ☐
- 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 ☐
- Rear paneling - 600mm (700/900XP) (only for 391375) PNC 206373 ☐
- Rear paneling - 800mm (700/900) (only for 391375) PNC 206374 ☐
- Rear paneling - 1000mm (700/900) (only for 391375) PNC 206375 ☐
- Rear paneling - 1200mm (700/900) (only for 391375) PNC 206376 ☐
- Kit G.25.3 (NI) gas nozzles for 900 fryers (only for 391333) PNC 206467 ☐
- 2 side covering panels for free standing appliances PNC 216134 ☐

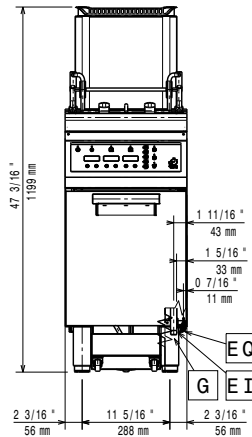
- Sediment collection tray for 23-litre fryer (to be put in the well) PNC 921023 ☐
- 2 half size baskets for 15lt OptiOil and 18/23lt fryers PNC 927223 ☐
- Pressure regulator for gas units PNC 927225 ☐
- 1 full size basket for 15lt OptiOil and 18/23lt fryers PNC 927226 ☐
- Unclogging rod for 23lt fryers drainage pipe PNC 927227 ☐
- Deflector for floured products for 23lt fryers PNC 960645 ☐



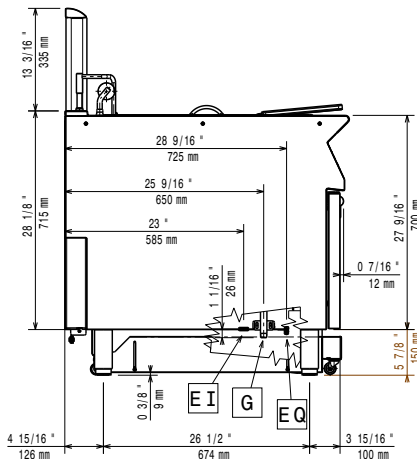
Electrolux
PROFESSIONAL

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

Front

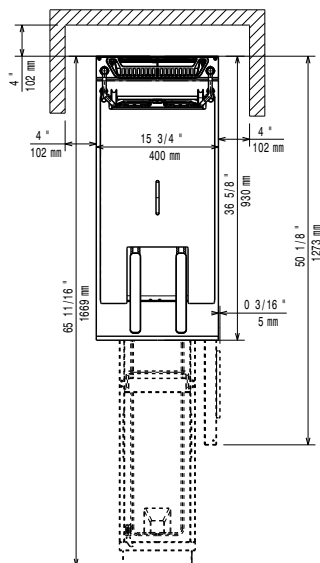


Side



EI = Electrical inlet (power)
EQ = Equipotential screw
G = Gas connection

Top



Electric

Frequency:

391333 (E9KKHBBAMCG) 50Hz

391375 (E9KKHQBAMCG) 60Hz

Gas

Gas Power: 26 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*:

36.5 kg/hr

Thermostat Range:

110 °C MIN; 190 °C MAX

Net weight:

83 kg

Shipping weight:

391333 (E9KKHBBAMCG) 96 kg

391375 (E9KKHQBAMCG) 95 kg

Shipping height:

1480 mm

Shipping width:

460 mm

Shipping depth:

1020 mm

Shipping volume:

0.69 m³

*Based on:

ASTM F1361-Deep fat fryers

Certification group:

GF91E23



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

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

2025.11.25