



## 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:**



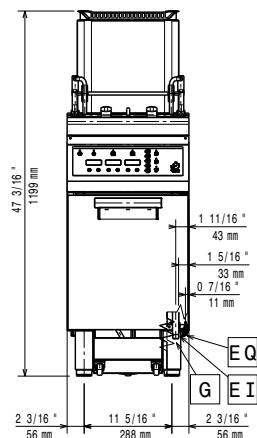
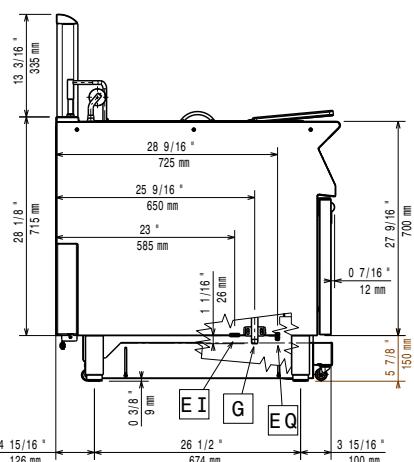
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**Included Accessories**

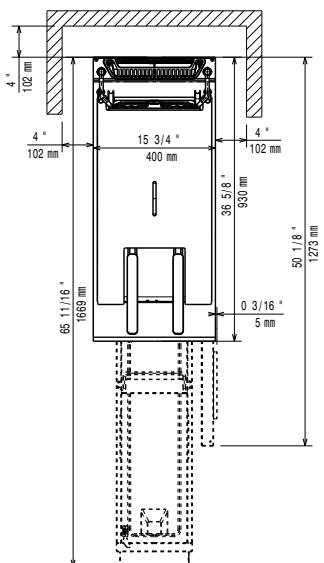
- 1 of Stainless steel oil filter for 18/23lt fryers (only for 391333) PNC 200086
- 1 of Door for open base cupboard PNC 206350
- 1 of 2 half size baskets for 15lt OptiOil and 18/23lt fryers PNC 927223

**Optional Accessories**

- Stainless steel oil filter for 18/23lt fryers (only for 391333) PNC 200086
- Junction sealing kit (only for 391333) PNC 206086
- Draught diverter, 120 mm diameter (only for 391333) PNC 206126
- Matching ring for flue condenser, 120 mm diameter (only for 391333) 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 (only for 391333) PNC 206136
- Pair of side kicking strips (not for refr-freezer base) (only for 391333) PNC 206180
- Frontal kicking strip for 23lt fryers in two parts (only for 391333) PNC 206203
- Extension pipe for oil drainage for fryers (only for 391333) PNC 206209
- Flue condenser for 1/2 module, 120 mm diameter (only for 391333) PNC 206310
- Door for open base cupboard (only for 391333) PNC 206350
- Base support for feet or wheels (lateral) for 23lt fryers, pasta cookers and refrigerated bases (900XP) (only for 391333) PNC 206372
- Kit G.25.3 (NI) gas nozzles for 900 fryers (only for 391333) PNC 206467
- 2 side covering panels for free standing appliances (only for 391333) PNC 216134
- Sediment collection tray for 23-litre fryer (to be put in the well) (only for 391333) PNC 921023
- 2 half size baskets for 15lt OptiOil and 18/23lt fryers (only for 391333) PNC 927223
- Pressure regulator for gas units (only for 391333) PNC 927225
- 1 full size basket for 15lt OptiOil and 18/23lt fryers (only for 391333) PNC 927226
- Unclogging rod for 23lt fryers drainage pipe (only for 391333) PNC 927227
- Deflector for floured products for 23lt fryers (only for 391333) PNC 960645

**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 m<sup>3</sup>
**\*Based on:** ASTM F1361-Deep fat fryers

**Certification group:** GF91E23
