Electrolux PROFESSIONAL

Modular Cooking Range Line 900XP One Well Programmable Electric Fryer 23 liter, HP



High efficiency external infrared heating elements (18kW) with innovative deflectors attached to the outside of the well. Deep drawn V-Shaped well. The unit is equipped with a programmable electronic control panel. Automatic basket lifting system with automatic cooking mode. Unit predisposed for advanced filtering system. Melting function. Oil drains through a tap into a container positioned under the well; stainless steel filter included. 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.

ITEM #		
MODEL #		
NAME #		
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Main Features

- Deep drawn V-Shaped well.
- External infrared heating elements with innovative deflectors applied to the well for ease of cleaning of the internal well and safe operations.
- Built-in smart electronic control system to monitor the temperature during frying to guarantee the safety of the process.
- Overheat protection thermostat as standard on all units.
- Integrated oil filtering system with a pump for oil circulation.
- The unit is predisposed for ADVANCED FILTERING SYSTEM with paper filters to remove the smallest food residuals and extend the oil life.
- Unit to feature automatic basket lifting system and AUTOMATIC COOKING mode Patented (EP3125644B1 and related family).
- Unit able to memorize 5 programs (temperature and time) and 5 extra programs can be customized using the automatic cooking mode allowing to adjust the cooking time automatically according to the load.
- All major compartments located in front of unit for ease of maintenance.
- Unit to be equipped with electronic control panel.
- The special design of the control panel offers a better guarantee against oil infiltration.
- Thermostatic regulation of oil temperature up to a maximum of 190 °C.
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard and stainless steel sediment filter.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.

Construction

- Interior of well with rounded corners for ease of cleaning.
- 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.
- Unit delivered with four 50 mm legs in stainless steel as standard.
- IPX5 water resistance certification.

Sustainability

• This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

APPROVAL:

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Included Accessories		
 1 of Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP 	PNC 200086	
 1 of Door for open base cupboard 1 of 2 half size baskets for 18/23 lt fryers 	PNC 206350 PNC 927223	
Optional Accessories		
 Kit for advanced filtration system for 23-litre fryer, allowing to remove the smallest food residuals and extend oil life - 900XP 	PNC 200084	
 Pack of paper filter (100 pieces) for advanced filtration system for 23-litre fryer - 900XP 	PNC 200085	
 Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP 	PNC 200086	
 Kit for 23-litre fryer, drain extension in high resistant elastometer with stainless steel extremites to drain oil - 900XP 	PNC 200087	
 Junction sealing kit 	PNC 206086	
 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	
 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	
• 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 18/23 lt fryers	PNC 927223	
 1 full size basket for 18/23 lt fryers 	PNC 927226	
Unclogging rod for 23lt fryers drainage pipe	PNC 927227	
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Deflector for floured products for 23lt PNC 960645
 fryers



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	380-400 V/3N ph/50-60 Hz
upply voltage:	
otal Watts:	18 kW
Key Information:	
appliance is set up or next to ensitive furniture or similar, a s 50 mm should be maintained nsulation fitted.	afety gap of approximately
Isable well dimensions width):	340 mm
Isable well dimensions height):	575 mm
Isable well dimensions	
depth):	400 mm
Vell capacity:	21 lt MIN; 23 lt MAX
erformance*:	37.6 kg∖hr
hermostat Range:	110 °C MIN; 190 °C MAX
let weight:	96 kg
hipping weight:	104 kg
hipping height:	1360 mm
hipping width:	460 mm
hipping depth:	1020 mm
hipping volume:	0.64 m³
Based on:	ASTM F1361-Deep fat fryers
Partification aroun:	FFF011 23

EFE91L23

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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.