Electrolux PROFESSIONAL

Modular Cooking Range Line 900XP Two Wells Electric Fryer 23 liter



Short Form Specification

Item No.

High efficiency external infrared heating elements (36kW) with innovative deflectors attached to the outside of the well. Deep drawn V-Shaped wells. Oil drains through a tap into a container positioned under the wells. 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 wells.
- Interior of wells with seamlessly laser-welded corners for ease of cleaning.
- External infrared heating elements with innovative deflectors applied to the well for ease of cleaning of the internal well and safe operations.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Overheat protection thermostat as standard on all units.
- All major compartments located in front of unit for ease of maintenance.
- The special design of the control knob system guarantees against water infiltration.
- Supplied as standard with 4 half size baskets and 1 right and left side doors for cupboard.
- 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.
- Unit delivered with four 50 mm legs in stainless steel as standard.
- IPX5 water resistance certification.

APPROVAL:



Included Accessories

	Icioueu Accessories			
	2 of Door for open base cupboard 2 of 2 half size baskets for 18/23 lt fryers	PNC 206 PNC 927		
С	Optional Accessories			
	Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP	PNC 20	0086	
	Lid for oil container for 23 I Fryers	PNC 20		
	Junction sealing kit	PNC 20		
•	Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels	PNC 20	6135	
٠	Flanged feet kit	PNC 20	6136	
•	Frontal kicking strip for concrete installation, 800mm	PNC 20	6148	
•	Frontal kicking strip for concrete installation, 1000mm	PNC 20	6150	
•	Frontal kicking strip for concrete installation, 1200mm	PNC 20	6151	
•	Frontal kicking strip for concrete installation, 1600mm	PNC 20	6152	
•	Pair of side kicking strips (not for refr- freezer base)	PNC 20	6180	
•	2 panels for service duct for single installation	PNC 20	6181	
٠	Hygienic lid for 23lt fryers	PNC 20	6201	
•	2 panels for service duct for back to back installation	PNC 20	6202	
•	Frontal kicking strip for 23lt fryers in two parts	PNC 20	6203	
•	Extension pipe for oil drainage for fryers	PNC 20	6209	
•	Kit 4 feet for concrete installation (not for 900 line free standing grill)	PNC 20	6210	
٠	Chimney upstand, 800mm	PNC 20	6304	
٠	Back handrail 800 mm	PNC 20	6308	
٠	Back handrail 1200 mm	PNC 20	6309	
٠	Door for open base cupboard	PNC 20	6350	
•	Base support for feet or wheels (lateral) for 23lt fryers, pasta cookers and refrigerated bases (900XP)	PNC 20	6372	
٠	Rear paneling - 800mm (700/900)	PNC 20	6374	
	Rear paneling - 1000mm (700/900)	PNC 20	6375	
	Rear paneling - 1200mm (700/900)	PNC 20	6376	
•	Chimney grid net, 400mm (700XP/900)	PNC 20		
	2 side covering panels for free standing appliances	PNC 216		
•	Sediment collection tray for 23-litre fryer (to be put in the well)	PNC 92	1023	
•	2 half size baskets for 18/23 It fryers	PNC 92	7223	
	1 full size basket for 18/23 It fryers	PNC 92	7226	
	Unclogging rod for 23lt fryers drainage pipe	PNC 92	7227	
•	Deflector for floured products for 23lt	PNC 96	0645	

Deflector for floured products for 23lt PNC 960645 fryers



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Supply	voltage:
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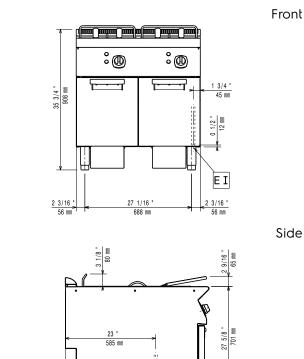
coppi) (chage)				
391382 (E9KKGJBAMCA)	400 V/3 ph/50-60 Hz			
391383 (E9KKGHBAMEA)	440 V/3 ph/50-60 Hz			
Total Watts:	36 kW			

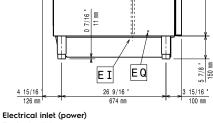
Key Information:

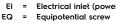
If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted.

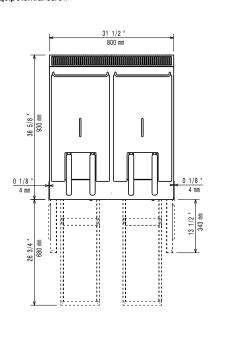
Usable well dimensions 340 mm (width): Usable well dimensions (height): 575 mm Usable well dimensions (depth): 400 mm Well capacity: Performance*: 75 kg\hr Thermostat Range: Net weight: 115 kg Shipping weight: 120 kg Shipping height: 1080 mm Shipping width: 1020 mm Shipping depth: 860 mm Shipping volume: 0.95 m³ *Based on: EFE92M23 Certification group:

340 mm 575 mm 400 mm 21 lt MIN; 23 lt MAX 75 kg\hr 105 °C MIN; 185 °C MAX 115 kg 120 kg 1080 mm 1020 mm 860 mm 0.95 m³ ASTM F1361-Deep fat fryers EEE02M23









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