



**Electrolux**  
PROFESSIONAL

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

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**391382 (E9KKGJBAMCA)**

23+23-lt electric Fryer with 2 "V" shaped wells (external heating elements), 4 half size baskets and lids included - Marine - 400V

**391383 (E9KKGHBAMEA)**

23+23-lt electric Fryer with 2 "V" shaped wells (external heating elements), 4 half size baskets and lids included - Marine - 440V

### 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.

### 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:** \_\_\_\_\_



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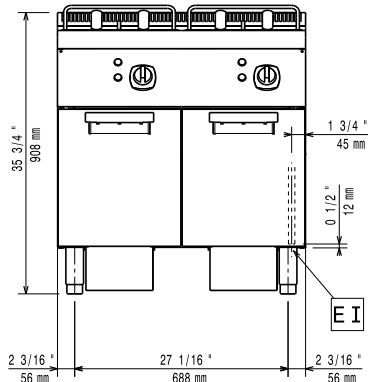
### Included Accessories

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

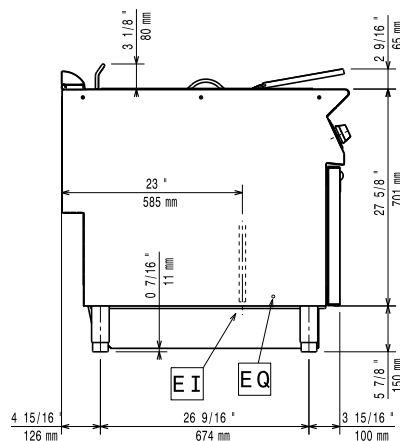
### Optional Accessories

- Stainless steel oil filter for 18/23-litre fryer to remove particles of grease and food residuals) - 900XP PNC 200086 ☐
- Lid for oil container for 23 l Fryers PNC 200171 ☐
- 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 ☐
- Frontal kicking strip for concrete installation, 800mm PNC 206148 ☐
- Frontal kicking strip for concrete installation, 1000mm PNC 206150 ☐
- Frontal kicking strip for concrete installation, 1200mm PNC 206151 ☐
- Frontal kicking strip for concrete installation, 1600mm PNC 206152 ☐
- Pair of side kicking strips (not for refr-freezer base) PNC 206180 ☐
- 2 panels for service duct for single installation PNC 206181 ☐
- Hygienic lid for 23lt fryers PNC 206201 ☐
- 2 panels for service duct for back to back installation PNC 206202 ☐
- Frontal kicking strip for 23lt fryers in two parts PNC 206203 ☐
- Extension pipe for oil drainage for fryers PNC 206209 ☐
- Kit 4 feet for concrete installation (not for 900 line free standing grill) PNC 206210 ☐
- Chimney upstand, 800mm PNC 206304 ☐
- Back handrail 800 mm PNC 206308 ☐
- Back handrail 1200 mm PNC 206309 ☐
- 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 - 800mm (700/900) PNC 206374 ☐
- Rear paneling - 1000mm (700/900) PNC 206375 ☐
- Rear paneling - 1200mm (700/900) PNC 206376 ☐
- Chimney grid net, 400mm (700XP/900) PNC 206400 ☐
- 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 ☐
- 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

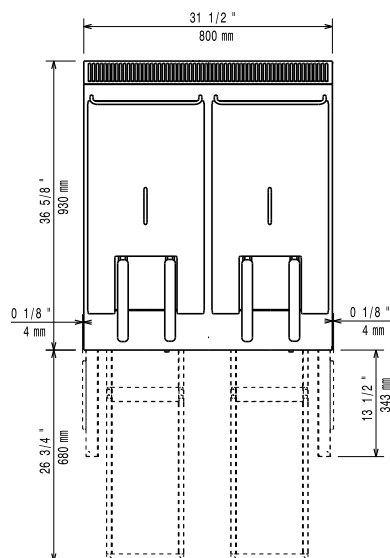


Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw

Top



### Electric

#### Supply voltage:

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

(width): 340 mm

#### Usable well dimensions

(height): 575 mm

#### Usable well dimensions

(depth): 400 mm

#### Well capacity:

21 lt MIN; 23 lt MAX

#### Performance\*:

75 kg/hr

#### Thermostat Range:

105 °C MIN; 185 °C MAX

#### Net weight:

115 kg

#### Shipping weight:

120 kg

#### Shipping height:

1080 mm

#### Shipping width:

1020 mm

#### Shipping depth:

860 mm

#### Shipping volume:

0.95 m<sup>3</sup>

#### \*Based on:

ASTM F1361-Deep fat fryers

#### Certification group:

EFE92M23