



Electrolux
PROFESSIONAL

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391384 (E9KKGOBAMCA)

23-lt electric Fryer with 1 "V" shaped well (external heating elements), 2 half size baskets and lid included

391337 (E9KKGDBAMCA)

23-lt electric Fryer with 1 "V" shaped well (external heating elements), 2 half size baskets and lid included

Short Form Specification

Item No. _____

High efficiency external infrared heating elements (18kW) with innovative deflectors attached to the outside of the well. Deep drawn V-Shaped well. Oil drains through a tap into a container positioned under the well. 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

- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- External infrared heating elements with innovative deflectors applied to the well for ease of cleaning of the internal well and safe operations.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.
- Deep drawn V-Shaped well.
- 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.
- External panels in Stainless Steel with Scotch Brite finish.
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.

Construction

- Unit delivered with four 50 mm legs in stainless steel as standard.
- Interior of well with rounded corners for ease of cleaning.
- Unit is 930 mm deep to give a larger working surface area.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- IPX5 water resistance certification.

Sustainability



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

APPROVAL: _____



Experience the Excellence
www.electroluxprofessional.com

Included Accessories

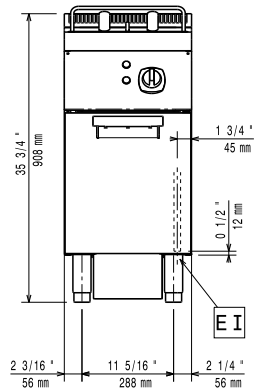
- 1 of Door for open base cupboard PNC 206350
- 1 of 2 half size baskets for 15lt OptiOil and 18/23lt fryers PNC 927223

- Unclogging rod for 23lt fryers drainage pipe PNC 927227 ☐
- Deflector for floured products for 23lt fryers PNC 960645 ☐

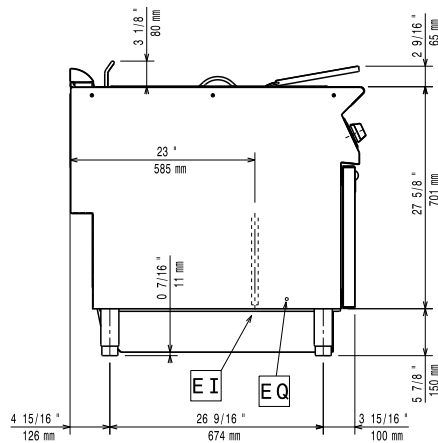
Optional Accessories

- Stainless steel oil filter for 18/23lt fryers PNC 200086 ☐
- Lid for oil container for 23 l Fryers (only for 391384) PNC 200171 ☐
- Junction sealing kit PNC 206086 ☐
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels (only for 391337) PNC 206135 ☐
- Flanged feet kit PNC 206136 ☐
- Frontal kicking strip for concrete installation, 400mm (only for 391384) PNC 206147 ☐
- Frontal kicking strip for concrete installation, 800mm (only for 391384) PNC 206148 ☐
- Frontal kicking strip for concrete installation, 1000mm (only for 391384) PNC 206150 ☐
- Frontal kicking strip for concrete installation, 1200mm (only for 391384) PNC 206151 ☐
- Frontal kicking strip for concrete installation, 1600mm (only for 391384) PNC 206152 ☐
- Pair of side kicking strips (not for refr-freezer base) PNC 206180 ☐
- 2 panels for service duct for single installation (only for 391384) PNC 206181 ☐
- Hygienic lid for 23lt fryers PNC 206201 ☐
- 2 panels for service duct for back to back installation (only for 391384) 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) (only for 391384) PNC 206210 ☐
- Chimney upstand, 400mm PNC 206303 ☐
- Back handrail 800 mm (only for 391384) PNC 206308 ☐
- Back handrail 1200 mm (only for 391384) 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 - 600mm (700/900XP) (only for 391384) PNC 206373 ☐
- Rear paneling - 800mm (700/900) (only for 391384) PNC 206374 ☐
- Rear paneling - 1000mm (700/900) (only for 391384) PNC 206375 ☐
- Rear paneling - 1200mm (700/900) (only for 391384) 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 ☐

Front

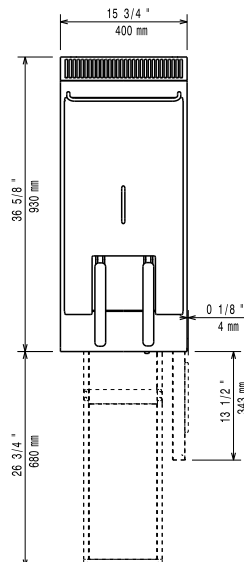


Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top



Electric

Supply voltage:

391384 (E9KKGOBAMCA) 415-430 V/3N ph/50-60 Hz
 380-400 V/3N ph/50-60 Hz

391337 (E9KKGDBAMCA)

Total Watts:

391384 (E9KKGOBAMCA) 17.2 kW
391337 (E9KKGDBAMCA) 18 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*:

391384 (E9KKGOBAMCA) 35.4 kg/hr

391337 (E9KKGDBAMCA) 37.5 kg/hr

Thermostat Range:

105 °C MIN; 185 °C MAX

Net weight:

57 kg

Shipping weight:

391384 (E9KKGOBAMCA) 73 kg

391337 (E9KKGDBAMCA) 74 kg

Shipping height:

1080 mm

Shipping width:

460 mm

Shipping depth:

1020 mm

Shipping volume:

0.51 m³

*Based on:

ASTM F1361-Deep fat fryers

Certification group:

EFE91M23