



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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391384 (E9KKG0BAMCA) 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: _____



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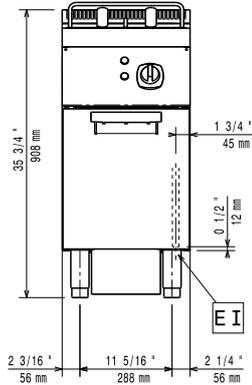
Included Accessories

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

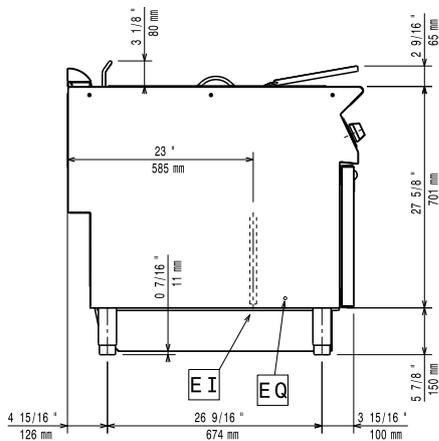
Optional Accessories

- Stainless steel oil filter for 18/23lt fryers (only for 391337) PNC 200086
- Junction sealing kit (only for 391337) 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 (only for 391337) PNC 206136
- Pair of side kicking strips (not for refr-freezer base) (only for 391337) PNC 206180
- Hygienic lid for 23lt fryers (only for 391337) PNC 206201
- Frontal kicking strip for 23lt fryers in two parts (only for 391337) PNC 206203
- Extension pipe for oil drainage for fryers (only for 391337) PNC 206209
- Chimney upstand, 400mm (only for 391337) PNC 206303
- Door for open base cupboard (only for 391337) PNC 206350
- Base support for feet or wheels (lateral) for 23lt fryers, pasta cookers and refrigerated bases (900XP) (only for 391337) PNC 206372
- Chimney grid net, 400mm (700XP/900) (only for 391337) PNC 206400
- 2 side covering panels for free standing appliances (only for 391337) PNC 216134
- Sediment collection tray for 23-litre fryer (to be put in the well) (only for 391337) PNC 921023
- 2 half size baskets for 15lt OptiOil and 18/23lt fryers (only for 391337) PNC 927223
- 1 full size basket for 15lt OptiOil and 18/23lt fryers (only for 391337) PNC 927226
- Unclogging rod for 23lt fryers drainage pipe (only for 391337) PNC 927227
- Deflector for floured products for 23lt fryers (only for 391337) PNC 960645

Front

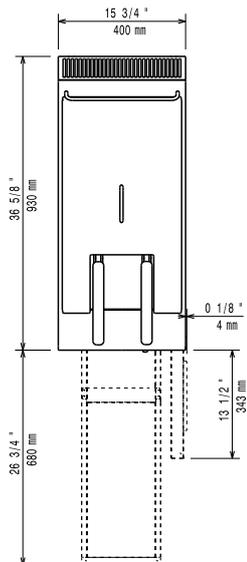


Side



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:

391384 (E9KKGOBAMCA) ASTM F1361-Deep fat fryers
 Inspired by ASTM F1361, ensuring max productivity
 391337 (E9KKGDBAMCA)

Certification group:

EFE91M23