

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

ITEM # _____
 MODEL # _____
 NAME # _____
 SIS # _____
 AIA # _____



- 391385 (E9KKGOBAMEA)** 23+23-lt electric Fryer with 2 "V" shaped wells (external heating elements), 4 half size baskets and lids included
- 391338 (E9KKGDBAMEA)** 23+23-lt electric Fryer with 2 "V" shaped wells (external heating elements), 4 half size baskets and lids included

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.

Sustainability

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



APPROVAL: _____

Included Accessories

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

Optional Accessories

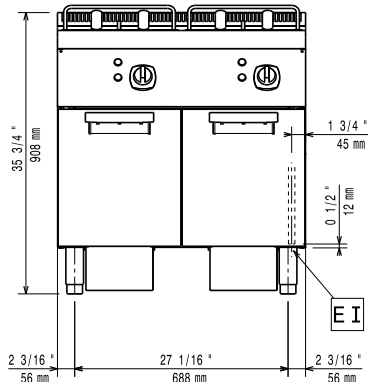
- Stainless steel oil filter for 18/23-litre fryer to remove particles of grease and food residuals) - 900XP PNC 200086 ☐
- Lid for oil container for 23 l Fryers (only for 391385) PNC 200171 ☐
- Junction sealing kit PNC 206086 ☐
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels PNC 206135 ☐
- Flanged feet kit PNC 206136 ☐
- Frontal kicking strip for concrete installation, 800mm (only for 391385) PNC 206148 ☐
- Frontal kicking strip for concrete installation, 1000mm (only for 391385) PNC 206150 ☐
- Frontal kicking strip for concrete installation, 1200mm (only for 391385) PNC 206151 ☐
- Frontal kicking strip for concrete installation, 1600mm (only for 391385) PNC 206152 ☐
- Pair of side kicking strips (not for refr-freezer base) PNC 206180 ☐
- 2 panels for service duct for single installation (only for 391385) PNC 206181 ☐
- Hygienic lid for 23lt fryers PNC 206201 ☐
- 2 panels for service duct for back to back installation (only for 391385) 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 391385) PNC 206210 ☐
- Chimney upstand, 800mm PNC 206304 ☐
- Back handrail 800 mm (only for 391385) PNC 206308 ☐
- Back handrail 1200 mm (only for 391385) 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) (only for 391385) PNC 206374 ☐
- Rear paneling - 1000mm (700/900) (only for 391385) PNC 206375 ☐
- Rear paneling - 1200mm (700/900) (only for 391385) 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 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 ☐
- Deflector for floured products for 23lt fryers PNC 960645 ☐



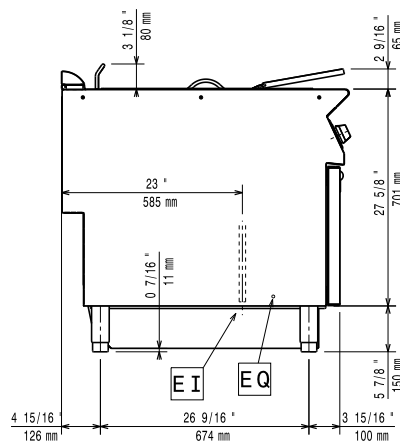
Electrolux
PROFESSIONAL

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

Front

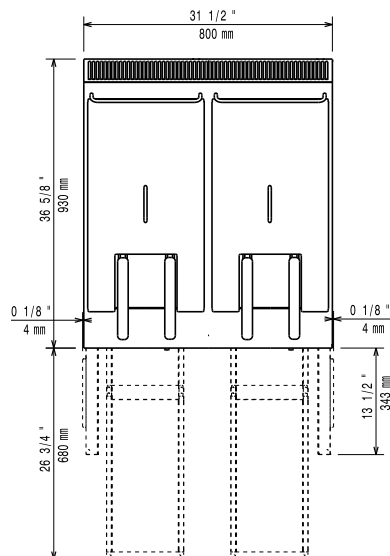


Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top



Electric

Supply voltage:

391385 (E9KKGOBAMEA) 415-430 V/3N ph/50-60 Hz
380-400 V/3N ph/50-60 Hz

391338 (E9KKGDBAMEA)

Total Watts:

391385 (E9KKGOBAMEA) 34.4 kW
391338 (E9KKGDBAMEA) 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*:

391385 (E9KKGOBAMEA) 70.8 kg\hr

391338 (E9KKGDBAMEA) 75 kg\hr

Thermostat Range:

105 °C MIN; 185 °C MAX

Net weight:

115 kg

Shipping weight:

391385 (E9KKGOBAMEA) 120 kg

391338 (E9KKGDBAMEA) 125 kg

Shipping height:

1080 mm

Shipping width:

1020 mm

Shipping depth:

391385 (E9KKGOBAMEA) 860 mm

391338 (E9KKGDBAMEA) 880 mm

Shipping volume:

391385 (E9KKGOBAMEA) 0.95 m³

391338 (E9KKGDBAMEA) 0.97 m³

*Based on:

ASTM F1361-Deep fat fryers

Certification group:

EFE92M23



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

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2025.09.17