



Electrolux
PROFESSIONAL

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391386 (E9KKHOBAMCG)

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

391339 (E9KKHDBAMCG)

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

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 and equipped with electronic control panel. Melting function to safely heat-up solid shortening used to fry products. 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

- Deep drawn V-Shaped well.
- Interior of well with rounded corners for ease of cleaning.
- External infrared heating elements for ease of cleaning of internal well.
- Melting function to safely heat-up solid shortening used to fry products.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Overheat protection thermostat as standard on all units.
- Oil drains through a tap into a drainage container positioned under the well.
- All major compartments located in front of unit for ease of maintenance.
- Unit to be equipped with electronic control panel.
- Unit is 93 cm deep to give a larger working surface area.
- IPX5 water resistance certification.
- The special design of the control knob system guarantees against water infiltration.
- Exterior panels in Stainless Steel with Scotch Brite finish.
- 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 (all round Stainless steel kick plates as option).
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.

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.
- Interior of well with rounded corners for ease of cleaning.
- Unit delivered with four 50 mm legs in stainless steel as standard.

Sustainability

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



APPROVAL: _____



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Included Accessories

- 1 of Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP (only for 391339) PNC 200086
- 1 of Door for open base cupboard PNC 206350
- 1 of 2 half size baskets for 18/23 lt fryers PNC 927223

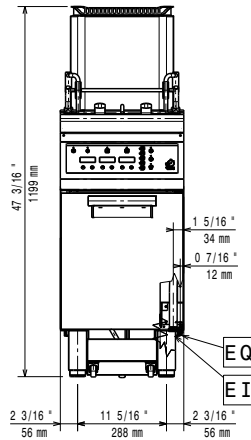
Optional Accessories

- Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP PNC 200086 ☐
- Lid for oil container for 23 l Fryers (only for 391386) 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 391339) PNC 206135 ☐
- Flanged feet kit PNC 206136 ☐
- Frontal kicking strip for concrete installation, 400mm (only for 391386) PNC 206147 ☐
- Frontal kicking strip for concrete installation, 800mm (only for 391386) PNC 206148 ☐
- Frontal kicking strip for concrete installation, 1000mm (only for 391386) PNC 206150 ☐
- Frontal kicking strip for concrete installation, 1200mm (only for 391386) PNC 206151 ☐
- Frontal kicking strip for concrete installation, 1600mm (only for 391386) PNC 206152 ☐
- Pair of side kicking strips (not for refr-freezer base) PNC 206180 ☐
- 2 panels for service duct for single installation (only for 391386) PNC 206181 ☐
- Hygienic lid for 23lt fryers PNC 206201 ☐
- 2 panels for service duct for back to back installation (only for 391386) PNC 206202 ☐
- Frontal kicking strip for 23lt fryers in two parts PNC 206203 ☐
- Extension pipe for oil drainage for fryers PNC 206209 ☐
- Back handrail 800 mm (only for 391386) PNC 206308 ☐
- Back handrail 1200 mm (only for 391386) 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 391386) PNC 206373 ☐
- Rear paneling - 800mm (700/900) (only for 391386) PNC 206374 ☐
- Rear paneling - 1000mm (700/900) (only for 391386) PNC 206375 ☐
- Rear paneling - 1200mm (700/900) (only for 391386) PNC 206376 ☐
- 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 ☐

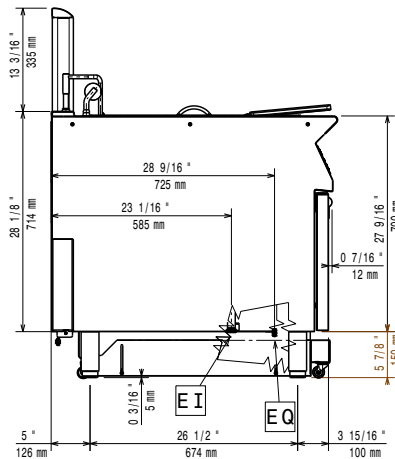
- Deflector for floured products for 23lt fryers PNC 960645 ☐

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Front

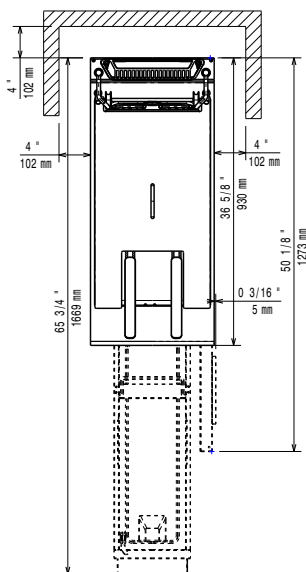


Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top



Electric

Supply voltage:

391386 (E9KKHOBAMCG) 415-430 V/3N ph/50/60 Hz
380-400 V/3N ph/50/60 Hz

391339 (E9KKHDBAMCG)

Total Watts:

391386 (E9KKHOBAMCG) 17.2 kW
391339 (E9KKHDBAMCG) 18 kW

Key Information:

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*:

391386 (E9KKHOBAMCG) 35.5 kg\hr

391339 (E9KKHDBAMCG) 37.6 kg\hr

Thermostat Range:

110 °C MIN; 190 °C MAX

Net weight:

86 kg

Shipping weight:

391386 (E9KKHOBAMCG) 108 kg

391339 (E9KKHDBAMCG) 88 kg

Shipping height:

1480 mm

Shipping width:

460 mm

Shipping depth:

1020 mm

Shipping volume:

0.69 m³

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.

*Based on:

ASTM F1361-Deep fat fryers

Certification group:

EFE91E23