



Electrolux
PROFESSIONAL

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

391390 (E9KKLOBAMCG)

23-lt electric Fryer with 1 "V" shaped well (external heating elements), electronic control, programmable, oil recirculation pump, 2 half size baskets and lid included, automatic lifting system for baskets, automatic cooking function, prearranged for advanced filtering system

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. The unit is equipped with a programmable electronic control panel. Automatic basket lifting system with automatic cooking mode. Unit predisposed for advanced filtering system. Melting function. Oil drains through a tap into a container positioned under the well; stainless steel filter included.

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.
- External infrared heating elements with innovative deflectors applied to the well for ease of cleaning of the internal well and safe operations.
- Built-in smart electronic control system to monitor the temperature during frying to guarantee the safety of the process.
- Overheat protection thermostat as standard on all units.
- Integrated oil filtering system with a pump for oil circulation.
- The unit is predisposed for ADVANCED FILTERING SYSTEM with paper filters to remove the smallest food residuals and extend the oil life.
- Unit to feature automatic basket lifting system and AUTOMATIC COOKING mode - Patented (EP3125644B1 and related family).
- Unit able to memorize 5 programs (temperature and time) and 5 extra programs can be customized using the automatic cooking mode allowing to adjust the cooking time automatically according to the load.
- All major compartments located in front of unit for ease of maintenance.
- Unit to be equipped with electronic control panel.
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.
- The special design of the control panel offers a better guarantee against oil infiltration.
- Thermostatic regulation of oil temperature up to a maximum of 190 °C.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.

Construction

- Interior of well with rounded corners for ease of cleaning.
- 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: _____



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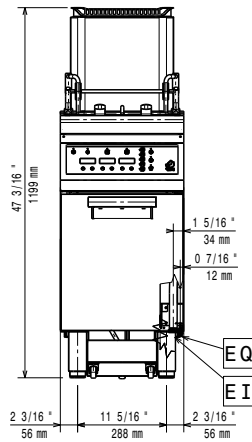
Included Accessories

- 1 of Stainless steel oil filter for 18/23-litre fryer to remove particles of grease and food residuals) - 900XP PNC 200086
- 1 of Door for open base cupboard PNC 206350
- 1 of 2 half size baskets for 15lt OptiOil and 18/23lt fryers PNC 927223

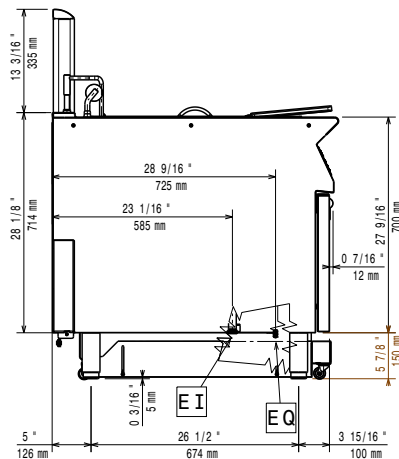
Optional Accessories

- | | | |
|---|------------|--------------------------|
| • Kit for advanced filtration system for 23-litre fryer, allowing to remove the smallest food residuals and extend oil life - 900XP | PNC 200084 | ☐ |
| • Pack of 100 paper filters for advanced filtration system for 23lt fryers with oil pump and OptiOil fryers | PNC 200085 | ☐ |
| • Stainless steel oil filter for 18/23-litre fryer to remove particles of grease and food residuals) - 900XP | PNC 200086 | ☐ |
| • Kit oil pump drain extension for 23lt fryers with oil pump and OptiOil fryers | PNC 200087 | ☐ |
| • 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 | ☐ |
| • Pair of side kicking strips (not for refr-freezer base) | PNC 206180 | ☐ |
| • Hygienic lid for 23lt fryers | PNC 206201 | ☐ |
| • Frontal kicking strip for 23lt fryers in two parts | PNC 206203 | ☐ |
| • Extension pipe for oil drainage for fryers | PNC 206209 | ☐ |
| • 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 | ☐ |
| • 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

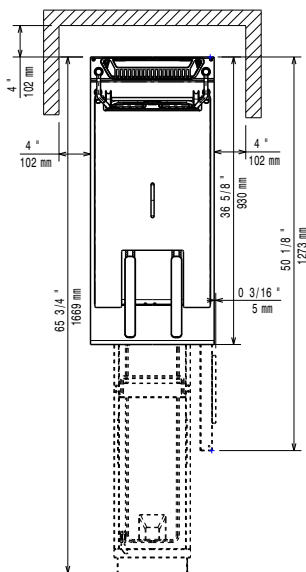


Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top



Electric

Supply voltage: 415-430 V/3N ph/50-60 Hz
 Total Watts: 17.2 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*:

35.5 kg/hr

Thermostat Range:

110 °C MIN; 190 °C MAX

Net weight:

96 kg

Shipping weight:

104 kg

Shipping height:

1360 mm

Shipping width:

460 mm

Shipping depth:

1020 mm

Shipping volume:

0.64 m³

*Based on:

ASTM F1361-Deep fat fryers

Certification group:

EFE91L23