Electrolux PROFESSIONAL

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



391633 (E9KKGTBAMEI)

23+23-It gas Fryer with 2 "V" shaped wells (external burners), 4 half size baskets and lids included, Q Mark

Short Form Specification

Item No.

High efficiency 42 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-Shaped wells. 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. Rightangled side edges eliminate gaps and possible dirt traps between units.

ITEM #	
MODEL #	
NAME #	
<u>SIS #</u>	
AIA #	

Main Features

- Deep drawn V-Shaped wells.
- Thermostatic regulation of oil temperature up to a maximum of 190 °C.
- Flame failure device on each burner.
- Overheat protection thermostat as standard on all units.
- All major compartments located in front of unit for ease of maintenance.
- Piezo spark ignition for added safety.
- 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.
- High efficiency 42 kW burners in stainless steel with flame failure device attached to the outside of the well.
- 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.
- Interior of well with rounded corners for ease of cleaning.
- Unit delivered with four 50 mm legs in stainless steel as standard.
- Q Mark model delivered with nozzles for G30-50 mbar.

Sustainability

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

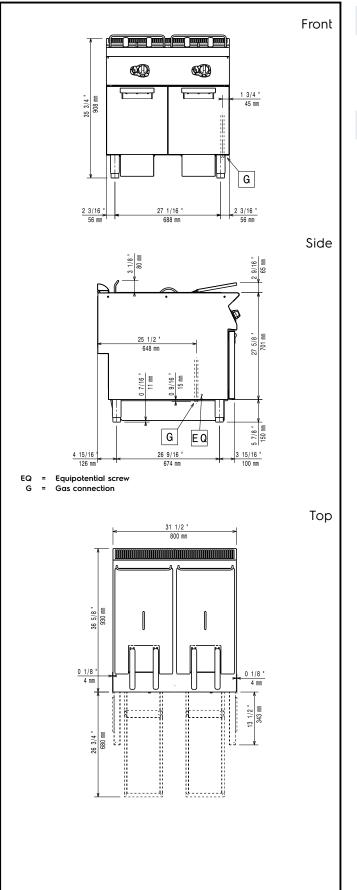
APPROVAL:



 Included Accessories 2 of Door for open base cupboard 2 of 2 half size baskets for 18/23 lt fryers 	PNC 206350 PNC 927223	
Optional Accessories		
 Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP 	PNC 200086	
 Junction sealing kit Draught diverter, 150 mm diameter Matching ring for flue condenser, 150 mm diameter 	PNC 206086 PNC 206132 PNC 206133	
 Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels 	PNC 206135	
 Flanged feet kit 	PNC 206136	
 Support for bridge type installation, 1400mm 	PNC 206140	
 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	
 Flue condenser for 1 module, 150 mm diameter 	PNC 206246	
 Chimney upstand, 800mm 	PNC 206304	
 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	
• Chimney grid net, 400mm (700XP/900)	PNC 206400	
 Kit G.25.3 (NI) gas nozzles for 900 fryers 	PNC 206467	
• 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	
 Pressure regulator for gas units 	PNC 927225	
 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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Gas

Gas Power: 391633 (E9KKGTBAMEI) Standard gas delivery: Gas Type Option: Gas Inlet:	42 kW G30 – 50 mbar G31 37 mbar 1/2"	
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*:	56.8 kg\hr	
Thermostat Range:	120 °C MIN; 190 °C MAX	
Net weight:	115 kg	
Shipping weight:	130 kg	
Shipping height:	1080 mm	
Shipping width:	1020 mm	
Shipping depth:	860 mm	
Shipping volume:	0.95 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:

ASTM F1361-Deep fat fryers GF92M23

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