



**Electrolux**  
PROFESSIONAL

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

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_

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**391633 (E9KKGTBAMEI)**

23+23-lt gas Fryer with 2 "V"  
shaped wells (external  
Burners) and 4 half size  
baskets

### 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. Right-angled side edges eliminate gaps and possible dirt traps between units. Delivered with nozzles for G30-50 mbar.

### 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.

**APPROVAL:** \_\_\_\_\_



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### 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

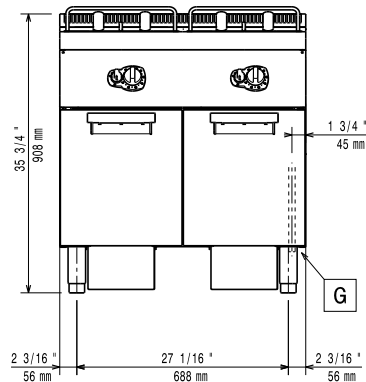
- Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP PNC 200086 ☐
- Junction sealing kit PNC 206086 ☐
- Draught diverter, 150 mm diameter PNC 206132 ☐
- Matching ring for flue condenser, 150 mm diameter PNC 206133 ☐
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels PNC 206135 ☐
- Flanged feet kit PNC 206136 ☐
- 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, pastacookers (900XP) and refrigerated bases 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 ☐



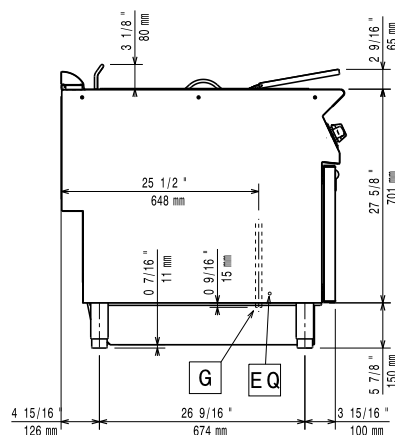
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Front

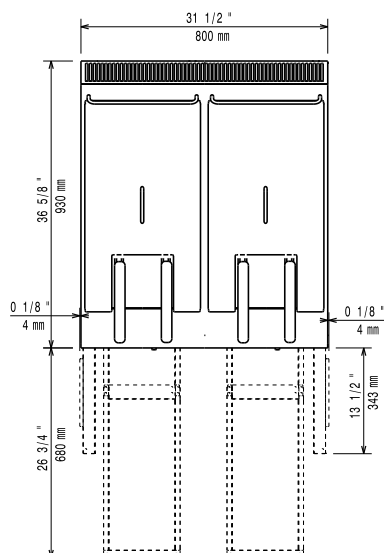


Side



EQ = Equipotential screw  
G = Gas connection

Top



### Gas

#### Gas Power:

391633 (E9KKGTBAMEI) 42 kW

#### Standard gas delivery:

G30 - 50 mbar

#### Gas Type Option:

G31 37 mbar

#### Gas Inlet:

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 m<sup>3</sup>

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:

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.

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