



Electrolux
PROFESSIONAL

Modular Cooking Range Line 900XP One Well Electric Fryer 15 liter

ITEM #

MODEL #

NAME #

SIS #

AIA #



391087 (E9FRED1GF0)

15-lt electric Fryer with 1 "V" shaped well (external heating elements), 1 basket and lid included

Short Form Specification

Item No.

High efficiency infrared heating elements (10kW) attached to the outside of the well. Deep drawn V-Shaped well. 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.
- External infrared heating elements for ease of cleaning of internal well.
- 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.
- The special design of the control knob system guarantees against water infiltration.
- Unit delivered with four 50 mm legs in stainless steel as standard (all round Stainless steel kick plates as option).
- Supplied as standard with 1 basket and 1 right side door 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.
- Interior of well with rounded corners for ease of cleaning.
- IPX5 water resistance certification.

Sustainability



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

Included Accessories

- 1 of Door for open base cupboard PNC 206350
- 1 of 1 full size basket for 10lt OptiOil and 14/15lt fryers PNC 921691

Optional Accessories

- Junction sealing kit PNC 206086 ☐
- Flanged feet kit PNC 206136 ☐
- Support for bridge type installation, 1600mm PNC 206141 ☐
- Frontal kicking strip for concrete installation, 400mm PNC 206147 ☐
- Frontal kicking strip for concrete installation, 800mm PNC 206148 ☐

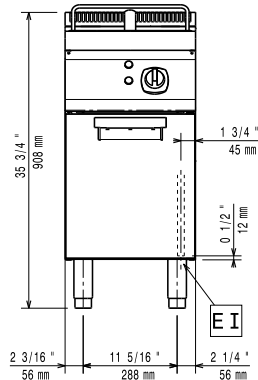
APPROVAL:



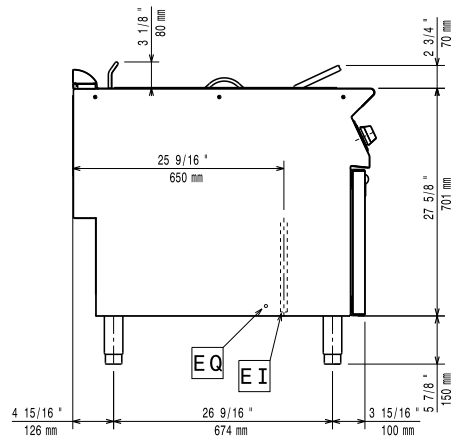
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• Frontal kicking strip for concrete installation, 1000mm	PNC 206150	☐	• Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers	PNC 921693	☐
• Frontal kicking strip for concrete installation, 1200mm	PNC 206151	☐	• Unclogging rod for 15lt fryers drainage pipe	PNC 921695	☐
• Frontal kicking strip for concrete installation, 1600mm	PNC 206152	☐	• Deflector for floured products for 15lt fryers	PNC 921696	☐
• Pair of side kicking strips for concrete installation	PNC 206157	☐			
• Frontal kicking strip, 400mm (not for refr-freezer base)	PNC 206175	☐			
• Frontal kicking strip, 800mm (not for refr-freezer base)	PNC 206176	☐			
• Frontal kicking strip, 1000mm (not for refr-freezer base)	PNC 206177	☐			
• Frontal kicking strip, 1200mm (not for refr-freezer base)	PNC 206178	☐			
• Frontal kicking strip, 1600mm (not for refr-freezer base)	PNC 206179	☐			
• Pair of side kicking strips (not for refr-freezer base)	PNC 206180	☐			
• 2 panels for service duct for single installation	PNC 206181	☐			
• 2 panels for service duct for back to back installation	PNC 206202	☐			
• Kit 4 feet for concrete installation (not for 900 line free standing grill)	PNC 206210	☐			
• Sediment tray for 15lt fryers	PNC 206235	☐			
• Oil drain pipe for 15lt free standing fryer	PNC 206301	☐			
• Chimney upstand, 400mm	PNC 206303	☐			
• Back handrail 800 mm	PNC 206308	☐			
• Back handrail 1200 mm	PNC 206309	☐			
• Door for open base cupboard	PNC 206350	☐			
• Base support for feet or wheels - 400mm (700/900)	PNC 206366	☐			
• Base support for feet or wheels - 800mm (700/900)	PNC 206367	☐			
• Base support for feet or wheels - 1200mm (700/900)	PNC 206368	☐			
• Base support for feet or wheels - 1600mm (700/900)	PNC 206369	☐			
• Base support for feet or wheels - 2000mm (700/900)	PNC 206370	☐			
• Rear paneling - 600mm (700/900XP)	PNC 206373	☐			
• Rear paneling - 800mm (700/900)	PNC 206374	☐			
• Rear paneling - 1000mm (700/900)	PNC 206375	☐			
• Rear paneling - 1200mm (700/900)	PNC 206376	☐			
• Chimney grid net, 400mm (700XP/900)	PNC 206400	☐			
• Base support for feet or wheels - 600mm (700/900)	PNC 206431	☐			
• 2 side covering panels for free standing appliances	PNC 216134	☐			
• 1 full size basket for 10lt OptiOil and 14/15lt fryers	PNC 921691	☐			
• 2 half size baskets for 10lt OptiOil and 14/15lt fryers	PNC 921692	☐			

Front

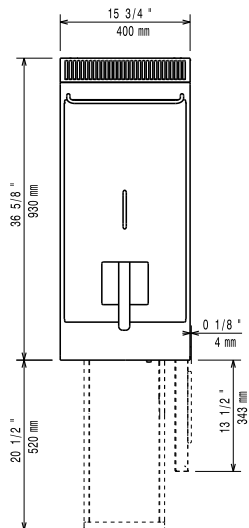


Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top



Electric

Supply voltage:	380-400 V/3N ph/50-60 Hz
Predisposed for:	
Total Watts:	10 kW

Key Information:

Usable well dimensions (width):	240 mm
Usable well dimensions (height):	505 mm
Usable well dimensions (depth):	380 mm
Well capacity:	13 lt MIN; 15 lt MAX
Thermostat Range:	105 °C MIN; 185 °C MAX
Net weight:	50 kg
Shipping weight:	59 kg
Shipping height:	1080 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.51 m ³
Certification group:	EFE91M15

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.