Electrolux
PROFESSIONAL

Modular Cooking Range Line 900XP One Well Electric Fryer 18 liter

391311 (E9FRED1HFG)

18-lt electric Fryer with 1 well (internal heating elements) without oil container, 2 half size baskets and lid included

Short Form Specification

Item No.

High efficiency tilting incoloy armoured heating elements (16.5kW) placed inside the well. Deep drawn 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. Righ-angled side edges eliminate gaps and possible dirt traps between units.

No drain container. Supplied with an internal shelf.

Main Features

- All major compartments located in front of unit for ease of maintenance.
- Overheat protection thermostat as standard on all units.
- The special design of the control knob system guarantees against water infiltration.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- 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.
- Oil drain container and oil drain extension pipe can be ordered as optional.
- Incoloy armoured heating elements located inside the well can be lifted up for easier cleaning.
- 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.
- Suitable for external mobile oil collecting trolleys.
- IPX5 water resistance certification.

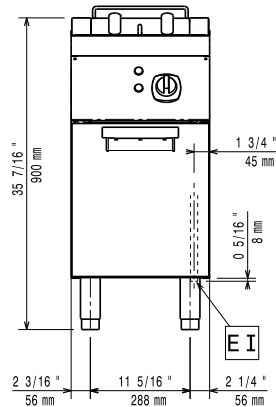**APPROVAL:**

Included Accessories

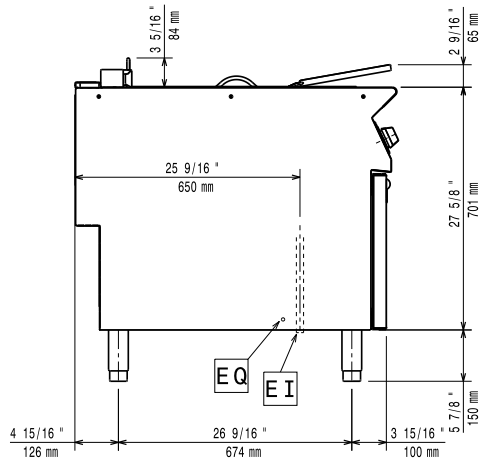|	
• 1 of Door for open base cupboard	PNC 206350
• 1 of 2 half size baskets for 15lt OptiOil and 18/23lt fryers	PNC 927223

Optional Accessories

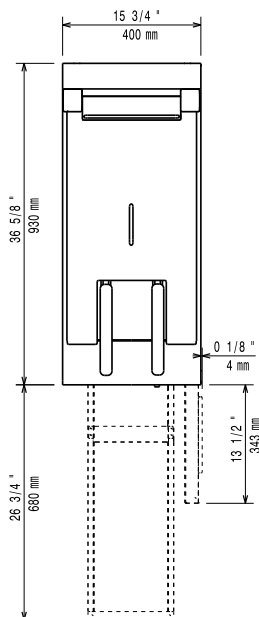|		
• Stainless steel oil filter for 18/23lt fryers	PNC 200086	❏
• Junction sealing kit	PNC 206086	❏
• Flanged feet kit	PNC 206136	❏
• Frontal kicking strip for concrete installation, 400mm	PNC 206147	❏
• Frontal kicking strip for concrete installation, 800mm	PNC 206148	❏
• Frontal kicking strip for concrete installation, 1000mm	PNC 206150	❏
• Frontal kicking strip for concrete installation, 1200mm	PNC 206151	❏
• Frontal kicking strip for concrete installation, 1600mm	PNC 206152	❏
• 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	❏
• Chimney upstand, 400mm	PNC 206303	❏
• Back handrail 800 mm	PNC 206308	❏
• Back handrail 1200 mm	PNC 206309	❏
• Door for open base cupboard	PNC 206350	❏
• Filter (inox) for fryer oil collection basin for 18lt, 23lt free standing fryers (without oil recirculation pump)	PNC 206359	❏
• 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	❏
• Base support for feet or wheels - 600mm (700/900)	PNC 206431	❏
• 2 side covering panels for free standing appliances	PNC 216134	❏
• 2 half baskets for 18lt fryers with front hook	PNC 927200	❏
• 1 full basket for 18lt fryers with front hook	PNC 927201	❏
• 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	❏

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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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Front

35 7/16 " / 900 mm

1 3/4 " / 45 mm

0 5/16 " / 8 mm

E I

2 3/16 " / 56 mm · 11 5/16 " / 288 mm · 2 1/4 " / 56 mm

Side

3 5/16 " / 84 mm

2 9/16 " / 65 mm

25 9/16 " / 650 mm

27 5/8 " / 701 mm

E Q   E I

5 7/8 " / 150 mm

4 15/16 " / 126 mm · 26 9/16 " / 674 mm · 3 15/16 " / 100 mm

EI = Electrical inlet (power)
EQ = Equipotential screw

Top

15 3/4 " / 400 mm

36 5/8 " / 930 mm

0 1/8 " / 4 mm

13 1/2 " / 343 mm

26 3/4 " / 680 mm

Electric

Supply voltage:	380-400 V/3N ph/50/60 Hz
Predisposed for:	380-400V 3N~ 50/60Hz 15-16,5kW
Total Watts:	16.5 kW

Key Information:

Usable well dimensions (width):	340 mm
Usable well dimensions (height):	290 mm
Usable well dimensions (depth):	400 mm
Well capacity:	18 lt MIN; 20 lt MAX
Thermostat Range:	105 °C MIN; 185 °C MAX
Net weight:	57 kg
Shipping weight:	56 kg
Shipping height:	1080 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.51 m³
Certification group:	EFI9118

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.

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