



Electrolux
PROFESSIONAL

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



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. Right-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: _____



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Included Accessories

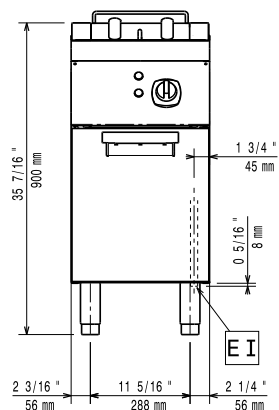
- 1 of Door for open base cupboard PNC 206350
- 1 of 2 half size baskets for 15lt OptiOil and 18/23lt fryers PNC 927223

Optional Accessories

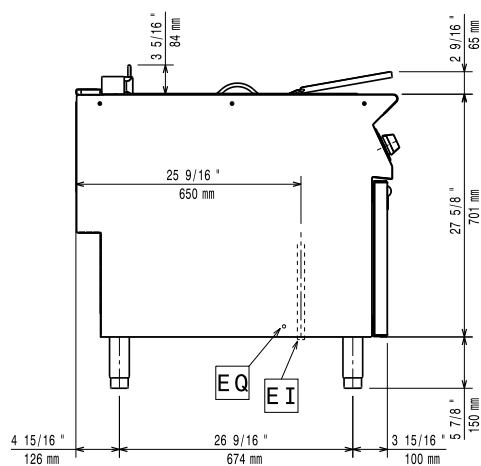
- Stainless steel oil filter for 18/23-litre fryer to remove particles of grease and food residuals) - 900XP PNC 200086 ☐
- Junction sealing kit PNC 206086 ☐
- Flanged feet kit PNC 206136 ☐
- Frontal kicking strip for concrete installation, 400mm PNC 206147 ☐
- Frontal kicking strip for concrete installation, 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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liter

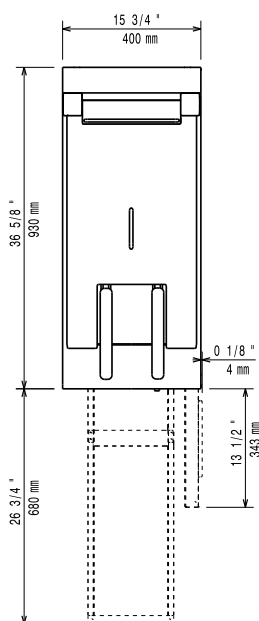


Front



Side

EI = Electrical inlet (power)
 EQ = Equipotential screw



Top

Electric

| | |
|-------------------------|--------------------------|
| Supply voltage: | 380-400 V/3N ph/50/60 Hz |
| Predisposed for: | 380-400V 3N- 50/60Hz |
| Total Watts: | 15-16,5kW |
| | 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 m ³ |
| Certification group: | EF19118 |

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.