

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


391077 (E9FRGD1GF0)

15-lt gas Fryer with 1 "V" shaped well (external burners), 1 basket and lid included

Short Form Specification

Item No. _____

High efficiency 14 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-shaped well. Oil drains through a tap into a container 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.
- High efficiency 14 kW burners in stainless steel with flame failure device attached to the outside of the well.
- 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.
- 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.
- Piezo spark ignition for added safety.
- 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.

Included Accessories

- 1 of Door for open base cupboard PNC 206350
- 1 of Full size basket for 14 and 15lt PNC 921691 free standing fryers

Optional Accessories

- Junction sealing kit PNC 206086 ☐
- Draught diverter, 120 mm diameter PNC 206126 ☐
- Matching ring for flue condenser, 120 mm diameter PNC 206127 ☐
- Flanged feet kit PNC 206136 ☐
- Frontal kicking strip for concrete installation, 400mm PNC 206147 ☐
- Frontal kicking strip for concrete installation, 800mm PNC 206148 ☐

APPROVAL: _____

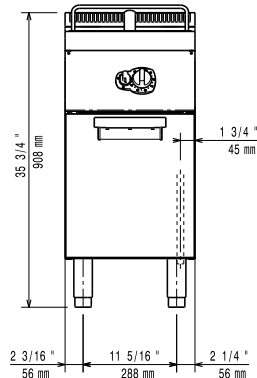
• Frontal kicking strip for concrete installation, 1000mm	PNC 206150	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1200mm	PNC 206151	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1600mm	PNC 206152	<input type="checkbox"/>
• Pair of side kicking strips for concrete installation	PNC 206157	<input type="checkbox"/>
• Frontal kicking strip, 400mm (not for refr-freezer base)	PNC 206175	<input type="checkbox"/>
• Frontal kicking strip, 800mm (not for refr-freezer base)	PNC 206176	<input type="checkbox"/>
• Frontal kicking strip, 1000mm (not for refr-freezer base)	PNC 206177	<input type="checkbox"/>
• Frontal kicking strip, 1200mm (not for refr-freezer base)	PNC 206178	<input type="checkbox"/>
• Frontal kicking strip, 1600mm (not for refr-freezer base)	PNC 206179	<input type="checkbox"/>
• Pair of side kicking strips (not for refr-freezer base)	PNC 206180	<input type="checkbox"/>
• 2 panels for service duct for single installation	PNC 206181	<input type="checkbox"/>
• 2 panels for service duct for back to back installation	PNC 206202	<input type="checkbox"/>
• Kit 4 feet for concrete installation (not for 900 line free standing grill)	PNC 206210	<input type="checkbox"/>
• Sediment tray for 15lt fryers	PNC 206235	<input type="checkbox"/>
• Oil drain pipe for 15lt free standing fryer	PNC 206301	<input type="checkbox"/>
• Chimney upstand, 400mm	PNC 206303	<input type="checkbox"/>
• Back handrail 800 mm	PNC 206308	<input type="checkbox"/>
• Back handrail 1200 mm	PNC 206309	<input type="checkbox"/>
• Flue condenser for 1/2 module, 120 mm diameter	PNC 206310	<input type="checkbox"/>
• Door for open base cupboard	PNC 206350	<input type="checkbox"/>
• Base support for feet or wheels - 400mm (700/900)	PNC 206366	<input type="checkbox"/>
• Base support for feet or wheels - 800mm (700/900)	PNC 206367	<input type="checkbox"/>
• Base support for feet or wheels - 1200mm (700/900)	PNC 206368	<input type="checkbox"/>
• Base support for feet or wheels - 1600mm (700/900)	PNC 206369	<input type="checkbox"/>
• Base support for feet or wheels - 2000mm (700/900)	PNC 206370	<input type="checkbox"/>
• Rear paneling - 600mm (700/900XP)	PNC 206373	<input type="checkbox"/>
• Rear paneling - 800mm (700/900)	PNC 206374	<input type="checkbox"/>
• Rear paneling - 1000mm (700/900)	PNC 206375	<input type="checkbox"/>
• Rear paneling - 1200mm (700/900)	PNC 206376	<input type="checkbox"/>
• Chimney grid net, 400mm (700XP/900)	PNC 206400	<input type="checkbox"/>
• Base support for feet or wheels - 600mm (700/900)	PNC 206431	<input type="checkbox"/>
• 2 side covering panels for free standing appliances	PNC 216134	<input type="checkbox"/>
• Full size basket for 14 and 15lt free standing fryers	PNC 921691	<input type="checkbox"/>
• 2 half size baskets for 14 and 15lt fryers	PNC 921692	<input type="checkbox"/>
• Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers	PNC 921693	<input type="checkbox"/>
• Unclogging rod for 15lt fryers drainage pipe	PNC 921695	<input type="checkbox"/>
• Deflector for floured products for 15lt fryers	PNC 921696	<input type="checkbox"/>
• Pressure regulator for gas units	PNC 927225	<input type="checkbox"/>



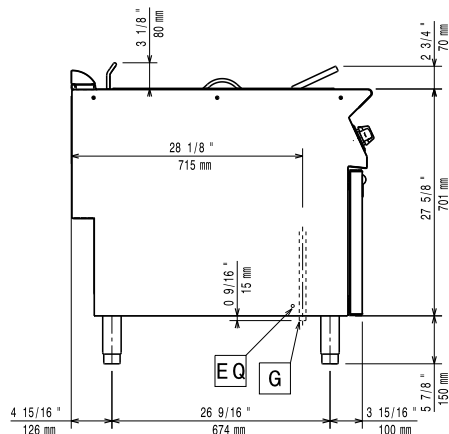
Electrolux
PROFESSIONAL

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Front

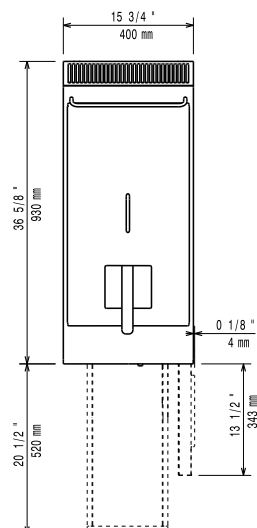


Side



EQ = Equipotential screw
G = Gas connection

Top



Gas

Gas Power:	14 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG
Gas Inlet:	1/2"

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:	120 °C MIN; 190 °C MAX
Net weight:	50 kg
Shipping weight:	65 kg
Shipping height:	1080 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.51 m ³
Certification group:	N9FG1

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

2025.05.26