# Electrolux PROFESSIONAL

Modular Cooking Range Line 900XP One Well Gas Tube Fryer 23 liter



ITEM #			
MODEL #			
NAME #			
SIS #			
AIA #			

### **Main Features**

- Thermostatic regulation of oil temperature from 110 °C 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 2 half size baskets and 1 right side door for cupboard.
- Ideal for frying breaded, battered or floured foods in general.
- Tube burners located inside the well avoid food particles burning or spoiling the oil, reducing its usability for fast heat up and quick temperature recovery during the cooking.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- 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.
- One piece pressed 1.5 mm work top in Stainless steel.
- IPX5 water resistance certification.

#### **Sustainability**

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

## **Included Accessories**

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

## **Optional Accessories**

APPROVAL:





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• Lid for oil container for 23   Fryers	PNC 200171	• Rear paneling - 1
<ul> <li>Junction sealing kit</li> </ul>	PNC 206086	Rear paneling - 1
• Draught diverter, 120 mm diameter	PNC 206126	<ul> <li>2 side covering p standing applian</li> </ul>
<ul> <li>Matching ring for flue condenser, 120 mm diameter</li> </ul>	PNC 206127	• 2 half size baske
<ul> <li>Flanged feet kit</li> </ul>	PNC 206136	<ul> <li>Pressure regulato</li> </ul>
<ul> <li>Frontal kicking strip for concrete installation, 400mm</li> </ul>	PNC 206147	<ul><li> 1 full size basket</li><li> Unclogging rod f</li></ul>
<ul> <li>Frontal kicking strip for concrete installation, 800mm</li> </ul>	PNC 206148	drainage pipe
<ul> <li>Frontal kicking strip for concrete installation, 1000mm</li> </ul>	PNC 206150	
<ul> <li>Frontal kicking strip for concrete installation, 1200mm</li> </ul>	PNC 206151	
<ul> <li>Frontal kicking strip for concrete installation, 1600mm</li> </ul>	PNC 206152	
<ul> <li>Pair of side kicking strips for concrete installation</li> </ul>	PNC 206157	
• Frontal kicking strip, 400mm (not for refr-freezer base)	PNC 206175	
• Frontal kicking strip, 800mm (not for refr-freezer base)	PNC 206176	
<ul> <li>Frontal kicking strip, 1000mm (not for refr-freezer base)</li> </ul>	PNC 206177	
<ul> <li>Frontal kicking strip, 1200mm (not for refr-freezer base)</li> </ul>	PNC 206178	
<ul> <li>Frontal kicking strip, 1600mm (not for refr-freezer base)</li> </ul>	PNC 206179	
<ul> <li>Pair of side kicking strips (not for refr-freezer base)</li> </ul>	PNC 206180	
<ul> <li>2 panels for service duct for single installation</li> </ul>	PNC 206181	
Hygienic lid for 23lt fryers	PNC 206201	
<ul> <li>2 panels for service duct for back to back installation</li> </ul>		
• Frontal kicking strip for 23lt fryers in two parts	PNC 206203	
Extension pipe for oil drainage for fryers	PNC 206209	
<ul> <li>Kit 4 feet for concrete installation (not for 900 line free standing grill)</li> </ul>	PNC 206210	
Chimney upstand, 400mm	PNC 206303	
<ul> <li>Back handrail 800 mm</li> </ul>	PNC 206308	
<ul> <li>Back handrail 1200 mm</li> </ul>	PNC 206309	
<ul> <li>Flue condenser for 1/2 module, 120 mm diameter</li> </ul>	PNC 206310	
<ul> <li>Door for open base cupboard</li> </ul>	PNC 206350	
• Filter (inox) for fryer oil collection	PNC 206359	
basin for 18lt, 23lt free standing fryers (without oil recirculation pump)		
<ul> <li>Base support for feet or wheels (lateral) for 23lt fryers, pasta cookers and refrigerated bases (900XP)</li> </ul>	PNC 206372	
<ul> <li>Rear paneling - 600mm (700/900XP)</li> </ul>	PNC 206373	
• Rear paneling - 800mm (700/900)	PNC 206374	

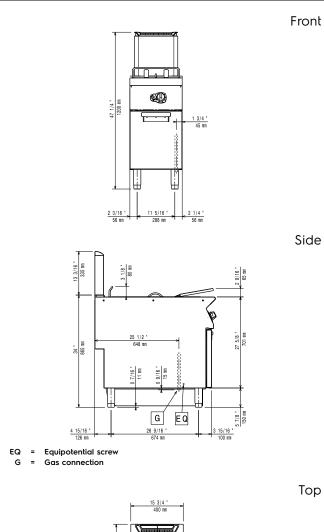
- ets for 18/23 It fryers PNC 927223 🛛
- tor for gas units PNC 927225
- for 18/23 lt fryers PNC 927226 PNC 927227
- for 23lt fryers



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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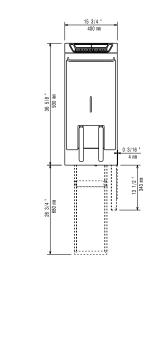
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#### Gas

003	
Gas Power: Standard gas delivery: Gas Type Option: Gas Inlet:	19 kW Natural Gas G20 (20mbar) LPG;Natural Gas 1/2"
Key Information:	
Usable well dimensions (width):	350 mm
Usable well dimensions (height):	365 mm
Usable well dimensions (depth):	400 mm
Well capacity:	21 lt MIN; 23 lt MAX
Thermostat Range:	110 °C MIN; 190 °C MAX
Net weight:	65 kg
Shipping weight:	74 kg
Shipping height:	1350 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.63 m³
Certification group:	N9FG2
If appliance is set up or payt to	or against tomporature

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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