



Modular Cooking Range Line 900XP One Well and 2 Half Size Basket Electric Fryer 18 liter, 400V

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



391190 (E9FRMD1HF5)

18-lt electric Fryer with 1 well
(internal heating elements), 2
half size baskets and lid
included - Marine - 400V

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.

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

- Interior of well with rounded corners for ease of cleaning.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Unit is 930 mm deep to give a larger working surface area.
- Suitable for external mobile oil collecting trolleys.
- IPX5 water resistance certification.

APPROVAL: _____



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Included Accessories

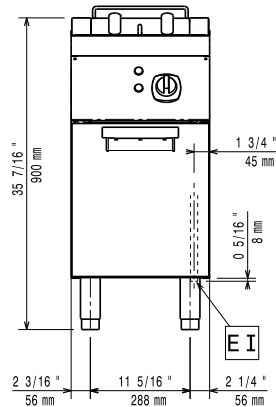
- 1 of Door for open base cupboard PNC 206350
- 1 of 2 half size baskets for 18/23 lt fryers PNC 927223

Optional Accessories

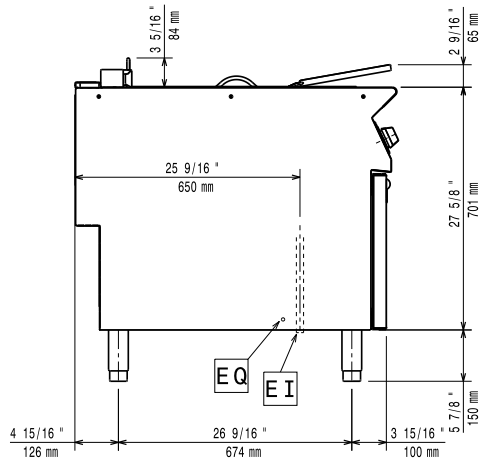
- | | | |
|-------------------------------------------------------------------------------|------------|--------------------------|
| • Junction sealing kit | PNC 206086 | <input type="checkbox"/> |
| • Flanged feet kit | PNC 206136 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 400mm | PNC 206147 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 800mm | PNC 206148 | <input type="checkbox"/> |
| • 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"/> |
| • 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"/> |
| • Back handrail 800 mm | PNC 206308 | <input type="checkbox"/> |
| • Back handrail 1200 mm | PNC 206309 | <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"/> |
| • 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"/> |
| • 2 half baskets for 18lt fryers with front hook | PNC 927200 | <input type="checkbox"/> |
| • 1 full basket for 18lt fryers with front hook | PNC 927201 | <input type="checkbox"/> |
| • 2 half size baskets for 18/23 lt fryers | PNC 927223 | <input type="checkbox"/> |
| • 1 full size basket for 18/23 lt fryers | PNC 927226 | <input type="checkbox"/> |

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Front

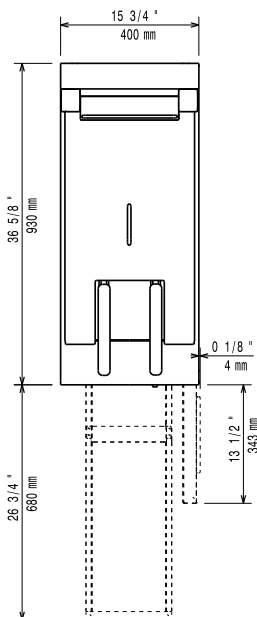


Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top



Electric

Supply voltage:	380-400 V/3 ph/50/60 Hz
Predisposed for:	
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:	60 kg
Shipping weight:	63 kg
Shipping height:	1120 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.53 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.