



Electrolux
PROFESSIONAL

Modular Cooking Range Line 900XP Two Wells Electric Fryer 18 liter

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



391095 (E9FREH2HF0)

18+18-lt electric Fryer with 2 wells (internal heating elements), 4 half size baskets and lids included

391179 (E9FREH2HFN)

18+18-lt electric Fryer with 2 wells (internal heating elements), 4 half size baskets and lids included

Short Form Specification

Item No. _____

High efficiency tilting incoloy armoured heating elements (33kW) placed inside the wells. Deep drawn wells. Oil drains through a tap into a container positioned under the wells. 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

- Interior of wells with seamlessly laser-welded corners for ease of cleaning.
- Swivelling incoloy armoured heating elements located inside the well can be lifted up for easier cleaning.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- 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.
- 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 4 half size baskets and 1 right and left side doors 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.
- IPX5 water resistance certification.

Included Accessories

- 2 of Door for open base cupboard PNC 206350
- 2 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 ☐
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels PNC 206135 ☐
- Flanged feet kit PNC 206136 ☐
- Frontal kicking strip for concrete installation, 800mm PNC 206148 ☐

APPROVAL: _____



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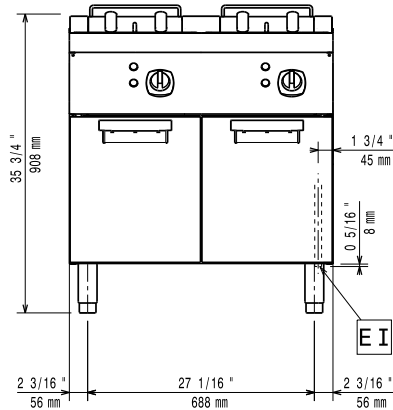
- | | | |
|---|------------|--------------------------|
| • Frontal kicking strip for concrete installation, 1000mm | PNC 206150 | ☐ |
| • Frontal kicking strip for concrete installation, 1200mm | PNC 206151 | ☐ |
| • Frontal kicking strip for concrete installation, 1600mm | PNC 206152 | ☐ |
| • Pair of side kicking strips for concrete installation | PNC 206157 | ☐ |
| • Frontal kicking strip, 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, 800mm | PNC 206304 | ☐ |
| • 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 - 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 - 800mm (700/900) | PNC 206374 | ☐ |
| • Rear paneling - 1000mm (700/900) | PNC 206375 | ☐ |
| • Rear paneling - 1200mm (700/900) | PNC 206376 | ☐ |
| • 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 | ☐ |



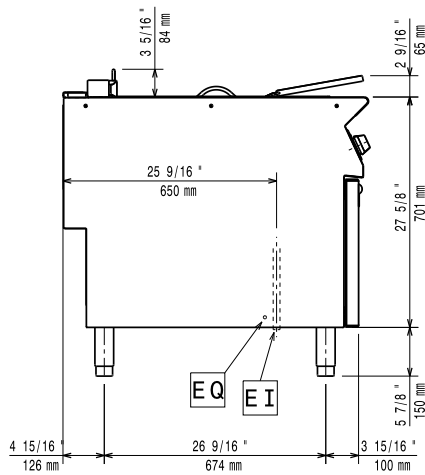
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Front

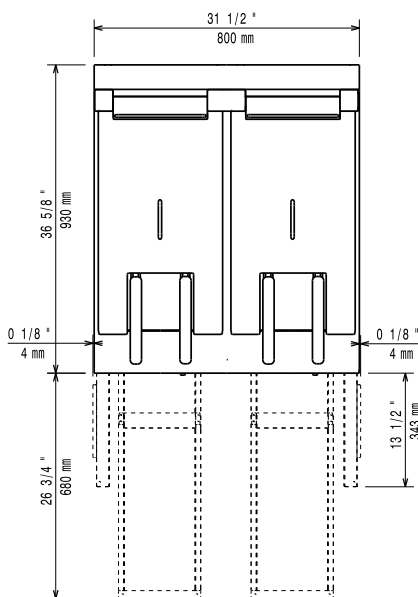


Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top



Electric

Supply voltage:

391095 (E9FREH2HF0)

380-400 V/3N ph/50/60 Hz

391179 (E9FREH2HFN)

230 V/3 ph/50/60 Hz

Predisposed for:

391095 (E9FREH2HF0)

380-400V 3N~ 50/60Hz
30-33kW

Total Watts:

33 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:

115 kg

Shipping weight:

391095 (E9FREH2HF0)

103 kg

391179 (E9FREH2HFN)

105 kg

Shipping height:

391095 (E9FREH2HF0)

1080 mm

391179 (E9FREH2HFN)

1120 mm

Shipping width:

1020 mm

Shipping depth:

391095 (E9FREH2HF0)

880 mm

391179 (E9FREH2HFN)

860 mm

Shipping volume:

391095 (E9FREH2HF0)

0.97 m³

391179 (E9FREH2HFN)

0.98 m³

Certification group:

391095 (E9FREH2HF0)

EF19218

391179 (E9FREH2HFN)

N9FE3

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.

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