



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



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.

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_

### 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

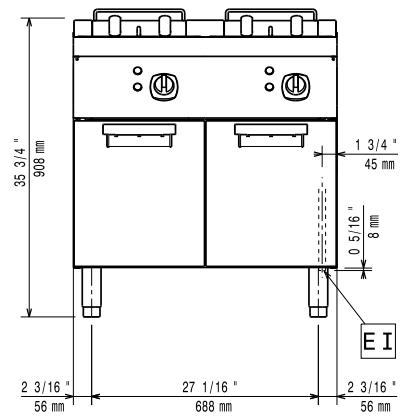
- Stainless steel oil filter for 18/23lt fryers PNC 200086
- Junction sealing kit PNC 206086
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels PNC 206135
- Flanged feet kit PNC 206136
- Frontal kicking strip for concrete installation, 800mm PNC 206148
- Frontal kicking strip for concrete installation, 1000mm PNC 206150

APPROVAL: \_\_\_\_\_

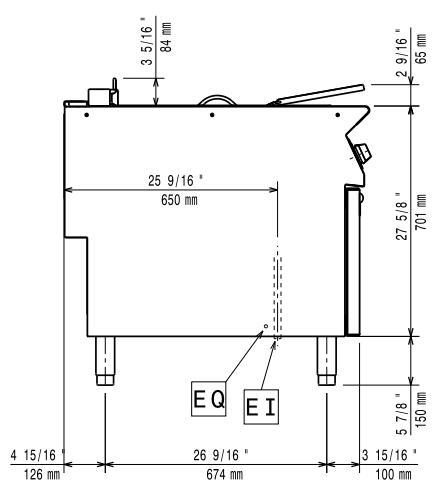


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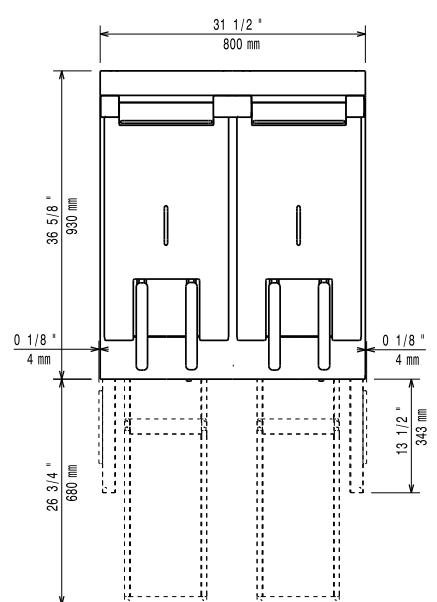
• Frontal kicking strip for concrete installation, 1200mm	PNC 206151	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1600mm	PNC 206152	<input type="checkbox"/>
• Pair of side kicking strips for concrete installation	PNC 206157	<input type="checkbox"/>
• Frontal kicking strip, 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"/>
• Chimney upstand, 800mm	PNC 206304	<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 - 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 - 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"/>
• 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 15lt OptiOil and 18/23lt fryers	PNC 927223	<input type="checkbox"/>
• 1 full size basket for 15lt OptiOil and 18/23lt fryers	PNC 927226	<input type="checkbox"/>



Front



Side



Top

**Electric**
**Supply voltage:**

391095 (E9FREH2HFO) 380-400 V/3N ph/50/60 Hz

391179 (E9FREH2HFN) 230 V/3 ph/50/60 Hz

**Predisposed for:**

391095 (E9FREH2HFO) 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

105 °C MIN; 185 °C MAX

**Net weight:** 115 kg

**Shipping weight:**

391095 (E9FREH2HFO) 103 kg

391179 (E9FREH2HFN) 105 kg

**Shipping height:**

391095 (E9FREH2HFO) 1080 mm

391179 (E9FREH2HFN) 1120 mm

**Shipping width:** 1020 mm

**Shipping depth:**

391095 (E9FREH2HFO) 880 mm

391179 (E9FREH2HFN) 860 mm

**Shipping volume:**

391095 (E9FREH2HFO) 0.97 m<sup>3</sup>

391179 (E9FREH2HFN) 0.98 m<sup>3</sup>

**Certification group:**

391095 (E9FREH2HFO) EFI9218

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.