Electrolux PROFESSIONAL

Modular Cooking Range Line 900XP Two Wells Gas Fryer 23 liter

ITEM #

MODEL #

NAME #

SIS #

AIA #



391332 (E9KKGABAMEA)	23+23-lt gas Fryer with 2 "V" shaped wells (external burners), 4 half size baskets and lids included

Short Form Specification

Item No.

High efficiency 42 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-Shaped wells. 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

- Deep drawn V-Shaped wells.
- 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.
- 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.
- Supplied as standard with 4 half size baskets and 1 right and left side doors for cupboard.
- High efficiency 42 kW burners in stainless steel with flame failure device attached to the outside of the well.
- 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.
- Unit delivered with four 50 mm legs in stainless steel as standard.

APPROVAL:

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

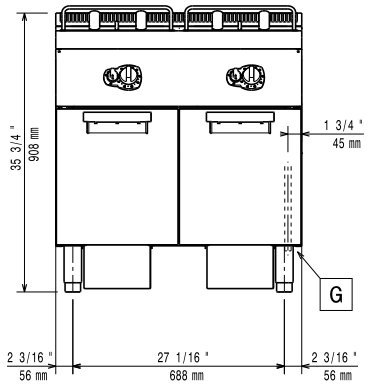
• Stainless steel oil filter for 18/23lt fryers	PNC 200086	❑
• Junction sealing kit	PNC 206086	❑
• Draught diverter, 150 mm diameter	PNC 206132	❑
• Matching ring for flue condenser, 150 mm diameter	PNC 206133	❑
• Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels	PNC 206135	❑
• Flanged feet kit	PNC 206136	❑
• Pair of side kicking strips (not for refr-freezer base)	PNC 206180	❑
• Hygienic lid for 23lt fryers	PNC 206201	❑
• Frontal kicking strip for 23lt fryers in two parts	PNC 206203	❑
• Extension pipe for oil drainage for fryers	PNC 206209	❑
• Central support for installation of drawers and grid (on 800/1200mm bases) and of doors (on 1200mm bases)	PNC 206245	❑
• Flue condenser for 1 module, 150 mm diameter	PNC 206246	❑
• Chimney upstand, 800mm	PNC 206304	❑
• Door for open base cupboard	PNC 206350	❑
• Base support for feet or wheels (lateral) for 23lt fryers, pasta cookers and refrigerated bases (900XP)	PNC 206372	❑
• Chimney grid net, 400mm (700XP/900)	PNC 206400	❑
• Kit G.25.3 (NI) gas nozzles for 900 fryers	PNC 206467	❑
• 2 side covering panels for free standing appliances	PNC 216134	❑
• Sediment collection tray for 23lt fryers (to be put in the well)	PNC 921023	❑
• 2 half size baskets for 15lt OptiOil and 18/23lt fryers	PNC 927223	❑
• Pressure regulator for gas units	PNC 927225	❑
• 1 full size basket for 15lt OptiOil and 18/23lt fryers	PNC 927226	❑
• Unclogging rod for 23lt fryers drainage pipe	PNC 927227	❑
• Deflector for floured products for 23lt fryers	PNC 960645	❑

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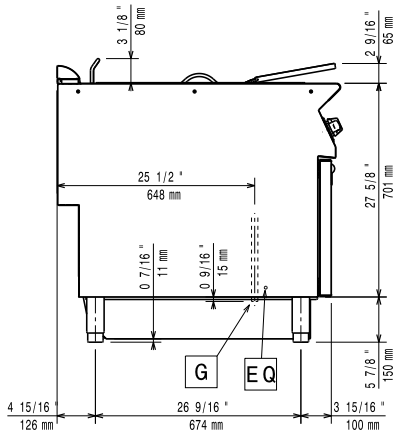
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900XP Two Wells Gas Fryer 23 liter

Front

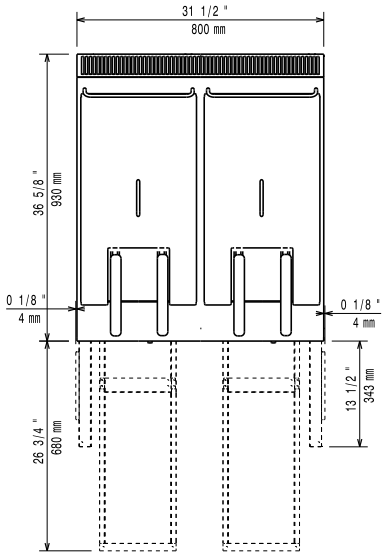


Side



EQ = Equipotential screw
G = Gas connection

Top



Gas

Gas Power:	42 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG;Natural Gas
Gas Inlet:	1/2"

Key Information:

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.

Usable well dimensions (width):	340 mm
Usable well dimensions (height):	575 mm
Usable well dimensions (depth):	400 mm
Well capacity:	21 lt MIN; 23 lt MAX
Performance*:	56.8 kg\hr
Thermostat Range:	120 °C MIN; 190 °C MAX
Net weight:	115 kg
Shipping weight:	127 kg
Shipping height:	1080 mm
Shipping width:	1020 mm
Shipping depth:	860 mm
Shipping volume:	0.95 m³
***Based on:**	Inspired by ASTM F1361, ensuring max productivity
Certification group:	GF92M23

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2026.10.29