


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

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).
- Oil drains through a tap into a drainage container positioned under the well.
- Supplied as standard with 4 half size baskets and 1 right and left side doors for cupboard.
- 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.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.

Construction

- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- IPX5 water resistance certification.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Unit is 930 mm deep to give a larger working surface area.

Included Accessories

PNC Code	Description	Quantity
206350	Door for open base cupboard	2
927223	2 half size baskets for 15lt OptiOil and 18/23lt fryers	2



Optional Accessories

PNC Code	Description
Bases & base accessories	
206350	Door for open base cupboard
Baskets	
927200	2 half baskets for 18lt fryers with front hook
927201	1 full basket for 18lt fryers with front hook
927223	2 half size baskets for 15lt OptiOil and 18/23lt fryers
927226	1 full size basket for 15lt OptiOil and 18/23lt fryers
Chimney upstands	
206304	Chimney upstand, 800mm
Feet, wheels and ramps	
206135	Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels
206136	Flanged feet kit
206210	Kit 4 feet for concrete installation (not for 900 line free standing grill)
206367	Base support for feet or wheels - 800mm (700/900)
206368	Base support for feet or wheels - 1200mm (700/900)
206369	Base support for feet or wheels - 1600mm (700/900)
206370	Base support for feet or wheels - 2000mm (700/900)
Grease/oil management	
200086	Stainless steel oil filter for 18/23lt fryers
Handrails	
206308	Back handrail 800 mm
206309	Back handrail 1200 mm
Installation solutions	
206086	Junction sealing kit
Kicking strips	
206148	Frontal kicking strip for concrete installation, 800mm
206150	Frontal kicking strip for concrete installation, 1000mm
206151	Frontal kicking strip for concrete installation, 1200mm
206152	Frontal kicking strip for concrete installation, 1600mm
206157	Pair of side kicking strips for concrete installation
206176	Frontal kicking strip, 800mm (not for refr-freezer base)
206177	Frontal kicking strip, 1000mm (not for refr-freezer base)
206178	Frontal kicking strip, 1200mm (not for refr-freezer base)
206179	Frontal kicking strip, 1600mm (not for refr-freezer base)
206180	Pair of side kicking strips (not for refr-freezer base)



PNC Code	Description
Panels	
206181	2 panels for service duct for single installation
206202	2 panels for service duct for back to back installation
206374	Rear paneling - 800mm (700/900)
206375	Rear paneling - 1000mm (700/900)
206376	Rear paneling - 1200mm (700/900)
216134	2 side covering panels for free standing appliances



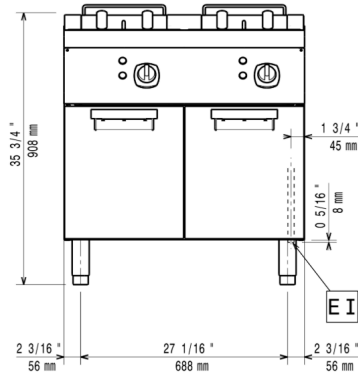
Technical specifications

	391095	391179
Electric		
Supply voltage:	380-400 V/ 3N ph/50/60 Hz	230 V/3 ph/ 50/60 Hz
Total Watts:	33 kW	33 kW
Predisposed for:	380-400V 3N- 50/60Hz 30-33kW	

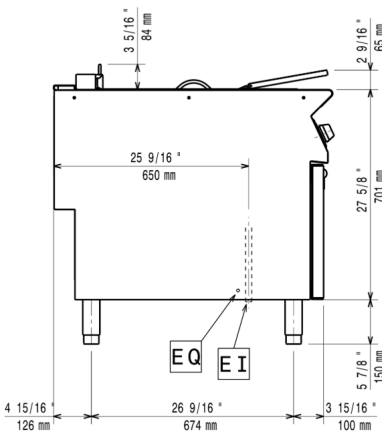
Key Information:

Usable well dimensions (width):	340 mm	340 mm
Usable well dimensions (height):	290 mm	290 mm
Usable well dimensions (depth):	400 mm	400 mm
Well capacity:	18 lt MIN; 20 lt MAX	18 lt MIN; 20 lt MAX
Thermostat Range:	105 °C MIN; 185 °C MAX	105 °C MIN; 185 °C MAX
Net weight:	115 kg	115 kg
Shipping weight (gross):	103 kg	105 kg
Shipping height:	1080 mm	1120 mm
Shipping width:	1020 mm	1020 mm
Shipping depth:	880 mm	860 mm
Shipping volume:	0.97 m ³	0.98 m ³
Certification group:	EF19218	N9FE3

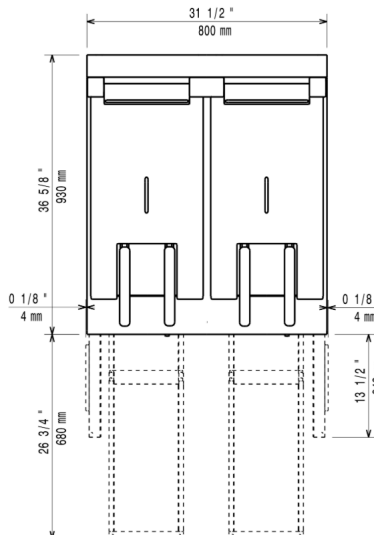
Front



Side



Top



EI = Electrical inlet (power)

EQ = Equipotential screw

DO = Overflow drain pipe



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