



# Electrolux

## Modular Cooking Range Line 900XP One Well Gas Fryer 23 liter with Electronic control and Oil filtering

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



### Modular Cooking Range Line

### 900XP One Well Gas Fryer 23 liter with Electronic control and Oil filtering

**391082 (E9FRGD1JFO)**

23-It gas fryer with 1 "V" shaped well (external burners), electronic control, mechanized oil filtering and 2 half size baskets

### Short Form Specification

#### Item No.

High efficiency 25 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-Shaped well and equipped with electronic control panel and integrated oil filtering system. Oil drains through a tap into a container positioned under the well. Melting function to safely heat-up solid shortening used to fry products. 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 well.
- High efficiency 25 kW burners in stainless steel with flame failure device attached to the outside of the well.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Flame failure device on each burner.
- Overheat protection thermostat as standard on all units.
- Oil drains through a tap into a drainage container positioned under the well.
- Integrated oil filtering system with a specific pump for oil circulation.
- All major compartments located in front of unit for ease of maintenance.
- Unit to be equipped with electronic control panel.
- IPX5 water resistance certification.
- 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 2 half size baskets and 1 right side door for cupboard.

### 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.

### Included Accessories

- 1 of Filter for fryer oil collection basin for 15lt, 18lt, 23lt free standing fryers PNC 206143
- 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 ☐
- Draught diverter, 120 mm diameter PNC 206126 ☐
- Matching ring for flue condenser, 120 mm diameter PNC 206127 ☐

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

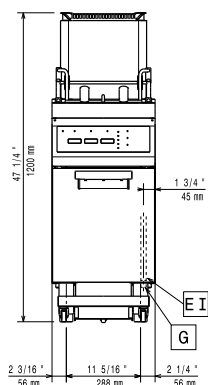


# Electrolux

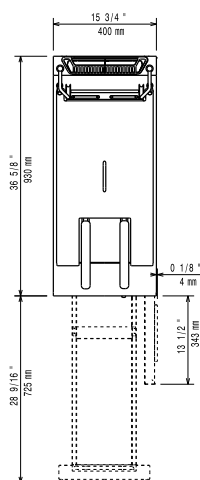
Modular Cooking Range Line  
900XP One Well Gas Fryer 23 liter with Electronic control and Oil filtering

- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install base support and wheels PNC 206135  
☐
- Flanged feet kit PNC 206136  
☐
- Filter for fryer oil collection basin for 15lt, 18lt, 23lt free standing fryers PNC 206143  
☐
- Sediment tray for 6 gallon (23 lt) or 40 lb fryers PNC 206173  
☐
- Pair of side kicking strips (not for refr-freezer base) PNC 206180  
☐
- Hygienic lid for 23lt fryers PNC 206201  
☐
- Extension pipe for oil drainage for fryers PNC 206209  
☐
- Water column with swivel arm (water column extension not included) PNC 206289  
☐
- Chimney upstand, 400mm PNC 206303  
☐
- Flue condenser for 1/2 module, 120 mm diameter PNC 206310  
☐
- Door for open base cupboard PNC 206350  
☐
- Filter for fryer oil collection basin for 15lt, 18lt, 23lt free standing fryers PNC 206359  
☐
- Base support for feet or wheels (lateral) for 23lt fryers, pastacookers (900XP) and refrigerated bases PNC 206372  
☐
- Side handrail-right/left hand (900XP) PNC 216044  
☐
- Frontal handrail, 400mm PNC 216046  
☐
- Frontal handrail, 800mm PNC 216047  
☐
- Frontal handrail, 1200mm PNC 216049  
☐
- Frontal handrail, 1600mm PNC 216050  
☐
- 2 side covering panels for free standing appliances PNC 216134  
☐
- Large handrail - portioning shelf, 400mm PNC 216185  
☐
- Large handrail - portioning shelf, 800mm PNC 216186  
☐
- 2 half size baskets for 18/23 lt fryers PNC 927223  
☐
- Pressure regulator for gas units PNC 927225  
☐
- 1 full size basket for 18/23 lt fryers PNC 927226  
☐
- Unclogging rod for 23lt fryers drainage pipe PNC 927227  
☐
- Deflector for floured products for 23lt fryers PNC 960645  
☐

Front

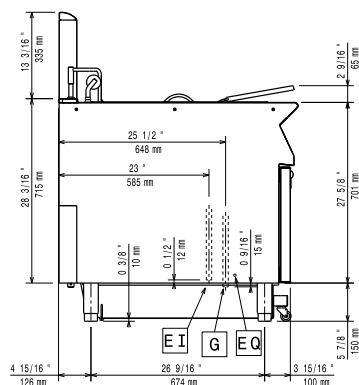


Top



EI = Electrical connection  
 EQ = Equipotential screw  
 G = Gas connection

Side



### Gas

|                                |                            |                      |
|--------------------------------|----------------------------|----------------------|
| <b>Gas Power:</b>              | <b>391082 (E9FRGD1JFO)</b> | 85225 Btu/hr (25 kW) |
| <b>Gas Type Option:</b>        |                            | LPG; Natural Gas     |
| <b>Gas Inlet:</b>              |                            | 1/2"                 |
| <b>Natural gas - Pressure:</b> |                            | 7" w.c. (17.4 mbar)  |
| <b>LPG Gas Pressure:</b>       |                            | 11" w.c. (27.7 mbar) |

### Key Information:

|   |                        |
|---|------------------------|
| <b>Usable well dimensions (width):</b>  | 340 mm                 |
| <b>Usable well dimensions (height):</b> | 575 mm                 |
| <b>Usable well dimensions (depth):</b>  | 400 mm                 |
| <b>Well capacity:</b>                   | 21 lt MIN; 23 lt MAX   |
| <b>Thermostat Range:</b>                | 110 °C MIN; 185 °C MAX |
| <b>Net weight:</b>                      | 86 kg                  |
| <b>Shipping weight:</b>                 | 108 kg                 |
| <b>Shipping height:</b>                 | 1480 mm                |
| <b>Shipping width:</b>                  | 460 mm                 |
| <b>Shipping depth:</b>                  | 1020 mm                |
| <b>Shipping volume:</b>                 | 0.69 m <sup>3</sup>    |

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.